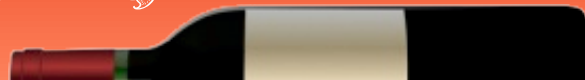


# INDIGO RESTAURANT

## WINE LIST

### Red Wine



Taste	175ml	250ml	75cl
<b>D Santiano Cabernet Sauvignon (Chile)</b> Full-bodied and lively, with good structure and spicy tannins through on the medium finish.	£5.50	£6.50	£19.95
<b>C Yellow Rock Merlot (USA)</b> Dark berry fruits with oak and spice nuances on the nose, flavours of cherry with a hint of vanilla and toast notes. The finish is smooth and well-balanced.	£5.50	£6.50	£19.95
<b>D Basking Lizards Shiraz (Australia)</b> The nose is reminiscent of blackberry and liquorice with a cracked pepper spice overtone. The palate is rich and rounded with soft tannins.	£5.50	£6.50	£19.95
<b>B Lamberti I Flori Valpolicella (Italy)</b> Bright, ruby red colour; powerful bouquet of cherry preserve. Dry, balanced and very firm flavour, with a pleasant lingering aftertaste of cherries and almonds			£24.95
<b>C Argento Malbec (Argentina)</b> Dark violet in colour with aromas of blackstone fruit and notes of chocolate. Black fruit flavours with a touch of sweet spice lead to a lingering finish.			£23.95
<b>D Solar Viejo Rioja Reserva (Spain)</b> As the wine opens up, the ripe fruit flavours begin to awaken bringing aromas of plums, black and red cherries, liquorice, allspice and cinnamon. The tannins from the oak are well structured and developed without being aggressive; this is an assertive and full-bodied red wine.			£25.95
<b>D Châteauneuf du Pape (France)</b> A complex nose of strawberry jam, blackcurrant and light hints of toffee. Full, supple and silky pallet with aromas of red fruits, almond and fresh wood.			£32.95

### Rosé Wine



Taste	175ml	250ml	75cl
<b>4 Yellow Rock Zinfandel Rosé (USA)</b> A Fresh nose of raspberry and strawberry. On the palate juicy, yet elegant and refreshingly sparkling. Aromas of strawberry, watermelon and a touch of mint.	£5.50	£6.50	£19.95
<b>1 Principato Pinot Grigio Blush (Italy)</b> The nose is fruity, slightly floral and pleasant; particularly crisp and balanced palate	£5.50	£6.50	£19.95

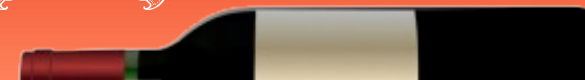
1 2 3 4 5 6 7  
Dry Sweet

A B C D E  
Light Full

# INDIGO RESTAURANT

## WINE LIST

### Red Wine



Taste	175ml	250ml	75cl
<b>D Santiano Cabernet Sauvignon (Chile)</b> Full-bodied and lively, with good structure and spicy tannins through on the medium finish.	£5.50	£6.50	£19.95
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<b>D Basking Lizards Shiraz (Australia)</b> The nose is reminiscent of blackberry and liquorice with a cracked pepper spice overtone. The palate is rich and rounded with soft tannins.	£5.50	£6.50	£19.95
<b>B Lamberti I Flori Valpolicella (Italy)</b> Bright, ruby red colour; powerful bouquet of cherry preserve. Dry, balanced and very firm flavour, with a pleasant lingering aftertaste of cherries and almonds			£24.95
<b>C Argento Malbec (Argentina)</b> Dark violet in colour with aromas of blackstone fruit and notes of chocolate. Black fruit flavours with a touch of sweet spice lead to a lingering finish.			£23.95
<b>D Solar Viejo Rioja Reserva (Spain)</b> As the wine opens up, the ripe fruit flavours begin to awaken bringing aromas of plums, black and red cherries, liquorice, allspice and cinnamon. The tannins from the oak are well structured and developed without being aggressive; this is an assertive and full-bodied red wine.			£25.95
<b>D Châteauneuf du Pape (France)</b> A complex nose of strawberry jam, blackcurrant and light hints of toffee. Full, supple and silky pallet with aromas of red fruits, almond and fresh wood.			£32.95

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<b>1 Principato Pinot Grigio Blush (Italy)</b> The nose is fruity, slightly floral and pleasant; particularly crisp and balanced palate	£5.50	£6.50	£19.95

1 2 3 4 5 6 7  
Dry Sweet

A B C D E  
Light Full

# INDIGO RESTAURANT WINE LIST

## White Wine

Taste	175ml	250ml	75cl
<b>2 Yellow Rock Chardonnay (USA)</b> Lush tropical fruit aromas of banana, pineapple and kiwi as well as spicy vanilla oak flavours. This medium-bodied wine has good balance and a long persistence.	£5.50	£6.50	£19.95
<b>1 Santiano Sauvignon Blanc (Chile)</b> Intense aromas of citrus along with herbal accents and a touch of minerality. A well balance Sauvignon Blanc with a fine structure and a clean finish.	£5.50	£6.50	£19.95
<b>1 Principato Pinot Grigio (Italy)</b> Bright straw yellow with slightly green tinges. Pleasant nose of fruits with delicate floral notes. Dry and crisp on the palate with elegant light body.	£5.50	£6.50	£19.95
<b>2 Solar Viejo Rioja Blanc (Spain)</b> A modern, un-oaked white Rioja with vibrant fruit flavours, hints of crisp citrus and soft floral notes. Refreshing, with well integrated acidity.			£22.95
<b>2 Tall Horse Chenin Blanc (South Africa)</b> Generous exotic tropical fruit aromas. On the palate it is dry and fruity with balance crip acidity with a deliciously fruits tropical and citrus after taste.			£21.95
<b>1 Akau Sauvignon Blanc (New Zealand)</b> Vibrancy and fruitness, abundant aromas of pineapple, gooseberry and elderflower.			£23.95
<b>1 Laroche Chablis (France)</b> Pale gold in colour, fresh fruit aromas of apples and pears. Slight touch of oak. Generous, well-balanced aromas of apple and honey on the palate.			£26.95
<b>Champagne and Sparkling</b>			
<b>2 Freixenet Brut Rosado (Spain)</b> Pale strawberry colour, extremely bright and vibrant. Soft summer fruit aromas on the nose, rounding into complex concentration. The palate is full but soft.			£24.95
<b>1 Italia Prosecco (Italy)</b> Gently aromatic, with crisp, delicate apple flavours. The quintessential Italian fizz.			£29.95
<b>1 Moet et Chandon Brut Imperial NV (France)</b> Slightly appley, yeasty nose and long, rich flavours of biscuity, toast fruit.			£49.95
<b>1 Bollinger Special Cuvée NV Champagne (France)</b> A mighty, full-bodied Champagne of great class. Delightfully pale gold in colour, the mousse is light and persistent. Densely packed apple and pear fruits give way to a creamy finish			£59.95
	1 2 3 4 5 6 7		
	Dry Sweet		



# INDIGO RESTAURANT WINE LIST

## White Wine

Taste	175ml	250ml	75cl
<b>2 Yellow Rock Chardonnay (USA)</b> Lush tropical fruit aromas of banana, pineapple and kiwi as well as spicy vanilla oak flavours. This medium-bodied wine has good balance and a long persistence.	£5.50	£6.50	£19.95
<b>1 Santiano Sauvignon Blanc (Chile)</b> Intense aromas of citrus along with herbal accents and a touch of minerality. A well balance Sauvignon Blanc with a fine structure and a clean finish.	£5.50	£6.50	£19.95
<b>1 Principato Pinot Grigio (Italy)</b> Bright straw yellow with slightly green tinges. Pleasant nose of fruits with delicate floral notes. Dry and crisp on the palate with elegant light body.	£5.50	£6.50	£19.95
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<b>1 Bollinger Special Cuvée NV Champagne (France)</b> A mighty, full-bodied Champagne of great class. Delightfully pale gold in colour, the mousse is light and persistent. Densely packed apple and pear fruits give way to a creamy finish			£59.95
	1 2 3 4 5 6 7		
	Dry Sweet		



# INDIGO RESTAURANT

## SPIRITS AND LIQUEURS

All spirits are served in 25ml measures or multiples thereof, unless otherwise stated.  
Mixers are available from £1.50

### Vodka

<b>Belvedere</b> 40% <i>abv</i>	£4.00
<b>Cîroc (Various Flavours)</b> 40% <i>abv</i>	£4.00
<b>Grey Goose</b> 40% <i>abv</i>	£4.50
<b>Smirnoff Red Label</b> 40% <i>abv</i>	£3.50

### Gin

<b>Gordons Gin</b> 40.0% <i>abv</i>	£3.50
<b>Gordons Pink Gin</b> 37.5% <i>abv</i>	£3.50
<b>Tanqueray No. 10 Gin</b> 47.3 <i>abv</i>	£4.00
<b>Bombay Sapphire</b> 40.0% <i>abv</i>	£4.00
<b>Hendricks</b> 41.4% <i>abv</i>	£4.00
<b>Tanqueray Flor de Sevilla</b> 41.4% <i>abv</i>	£4.00

### Liqueur

<b>Aftershock Red</b> 30.0% <i>abv</i>	£3.00
<b>Archers Peach Schnapps</b> 21.0% <i>abv</i>	£3.50
<b>Baileys</b> 17.0% <i>abv</i>	£3.50
<b>Cointreau</b> 40.0% <i>abv</i>	£3.50
<b>Disaronno Amaretto</b> 28.0% <i>abv</i>	£3.50
<b>Drambuie</b> 40.0% <i>abv</i>	£3.50
<b>Grand Marnier</b> 40.0% <i>abv</i>	£3.50
<b>Jagermeister</b> 35.0% <i>abv</i>	£3.00
<b>Jose Cuervo Gold</b> 38.0% <i>abv</i>	£3.00
<b>Jose Cuervo Silver</b> 38.0% <i>abv</i>	£3.00
<b>Martini (Various Flavours)</b> 15.0% <i>abv</i>	£3.00
<b>Patron (Various Flavours)</b> 35% <i>abv</i>	£4.50
<b>Sambuca (Various Flavours)</b> 40% <i>abv</i>	£3.00
<b>Southern Comfort</b> 35.0% <i>abv</i>	£3.50
<b>Tia Maria</b> 20.0% <i>abv</i> .	£3.50

### Whisky and Bourbons

<b>Famous Grouse</b> 40.0% <i>abv</i>	£3.50
<b>Glenfiddich 12 YO</b> 40.0% <i>abv</i>	£3.50
<b>Glenlivet 12 YO</b> 40.0% <i>abv</i>	£4.50
<b>Glenmorangie 10 YO</b> 40.0% <i>abv</i>	£4.00
<b>Jack Daniels No7</b> 40.0% <i>abv</i>	£3.50
<b>Jamesons</b> 40.0% <i>abv</i>	£4.50
<b>Johnnie Walker Black Label</b> 40% <i>abv</i>	£3.50
<b>Johnnie Walker Blue Label</b> 40% <i>abv</i>	£12.00
<b>Macallan 10 YO</b> 40.0% <i>abv</i>	£5.00
<b>Monkey Shoulder</b> 40.0% <i>abv</i>	£5.00
<b>Singleton</b> 40.0% <i>abv</i>	£4.50
<b>Talisker</b> 45.8% <i>abv</i>	£4.50
<b>Tenjaku</b> 43.0% <i>abv</i>	£8.00

### Cognac

<b>Courvoisier VS</b> 40.0% <i>abv</i>	£4.00
<b>Martell VS</b> 40.0% <i>abv</i>	£3.50
<b>Remy Martin VSOP</b> 40.0% <i>abv</i>	£4.50
<b>Remy Martin XO</b> 40.0% <i>abv</i>	£12.00
<b>Hennessy</b> 40.0% <i>abv</i>	£3.50

### Rum

<b>Bacardi Spiced</b> 40.0% <i>abv</i>	£3.50
<b>Bacardi Superior</b> 40.0% <i>abv</i>	£3.50
<b>Black Magic</b> 40.0% <i>abv</i>	£4.50
<b>Captain Morgans Dark</b> 40.0% <i>abv</i>	£3.50
<b>Captain Morgans Spiced</b> 40.0% <i>abv</i>	£3.50
<b>Malibu</b> 21.0 <i>abv</i>	£3.50
<b>Kraken</b> 40.0% <i>abv</i>	£4.50

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<b>Johnnie Walker Black Label</b> 40% <i>abv</i>	£3.50
<b>Johnnie Walker Blue Label</b> 40% <i>abv</i>	£12.00
<b>Macallan 10 YO</b> 40.0% <i>abv</i>	£5.00
<b>Monkey Shoulder</b> 40.0% <i>abv</i>	£5.00
<b>Singleton</b> 40.0% <i>abv</i>	£4.50
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<b>Hennessy</b> 40.0% <i>abv</i>	£3.50

### Rum

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<b>Malibu</b> 21.0 <i>abv</i>	£3.50
<b>Kraken</b> 40.0% <i>abv</i>	£4.50



# INDIGO RESTAURANT

## SOFT DRINKS AND BEERS

*All soft drinks are served in 300ml glasses unless stated otherwise*

### Beers, Ciders and other bottles

### Soft Drinks

	£	£
<b>Bank's Bitter 3.8% abv</b>	£3.50	<b>Apple and Mango j20</b> £2.50
<b>Budweiser 4.8% abv</b>	£4.00	<b>Apple and Raspberry j20</b> £2.50
<b>Atlantic IPA Half Pint 4.5% abv</b>	£3.00	<b>Apple Juice</b> £2.00
<b>Atlantic IPA Pint 4.0% abv</b>	£5.00	<b>Appletiser</b> £2.00
<b>Cobra Draught Half Pint 4.3% abv</b>	£2.75	<b>Pepsi / Pepsi MAX</b> £2.00
<b>Cobra Draught Pint 4.3% abv</b>	£4.50	<b>Cranberry Juice</b> £2.00
<b>Bavaria Zero 0% abv</b>	£3.50	<b>Fanta</b> £2.00
<b>Corona 4.5% abv</b>	£4.50	<b>Fruit Shoot Various Flavours</b> £2.00
<b>Desperado 5.9% abv</b>	£4.50	<b>Fruit Squash Various Flavours</b> £1.00
<b>Guinness 4.1% abv</b>	£4.00	<b>R Whites Lemonade</b> £2.00
<b>Hop House 13 Lager 5.0% abv</b>	£3.50	<b>Mango Lassi Glass</b> £2.00
<b>Kingfisher 5.0% abv</b>	£4.00	<b>Mango Lassi Jug</b> £6.00
<b>Magners Original 4.5% abv</b>	£4.00	<b>Mango Juice</b> £2.00
<b>Peroni 5.1% abv</b>	£4.50	<b>Orange and Passionfruit j20</b> £2.50
<b>Pravha Draught Pint 4.0% abv</b>	£5.00	<b>Orange Juice</b> £2.00
<b>Pravha Draught Half Pint 4.0% abv</b>	£3.00	<b>Pineapple Juice</b> £2.00
<b>Rekorderlig Stawberry &amp; Lime Draught 4% abv</b>	£5.00	<b>Red Bull</b> £2.50
<b>Strongbow Original 5% abv</b>	£4.00	<b>Soda Water</b> £1.00
		<b>Sparkling/Still Water Bottle</b> £3.50
		<b>Tonic Water</b> £2.00

# INDIGO RESTAURANT

## SOFT DRINKS AND BEERS

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### Beers, Ciders and other bottles

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<b>Cobra Draught Half Pint 4.3% abv</b>	£2.75	<b>Pepsi / Pepsi MAX</b> £2.00
<b>Cobra Draught Pint 4.3% abv</b>	£4.50	<b>Cranberry Juice</b> £2.00
<b>Bavaria Zero 0% abv</b>	£3.50	<b>Fanta</b> £2.00
<b>Corona 4.5% abv</b>	£4.50	<b>Fruit Shoot Various Flavours</b> £2.00
<b>Desperado 5.9% abv</b>	£4.50	<b>Fruit Squash Various Flavours</b> £1.00
<b>Guinness 4.1% abv</b>	£4.00	<b>R Whites Lemonade</b> £2.00
<b>Hop House 13 Lager 5.0% abv</b>	£3.50	<b>Mango Lassi Glass</b> £2.00
<b>Kingfisher 5.0% abv</b>	£4.00	<b>Mango Lassi Jug</b> £6.00
<b>Magners Original 4.5% abv</b>	£4.00	<b>Mango Juice</b> £2.00
<b>Peroni 5.1% abv</b>	£4.50	<b>Orange and Passionfruit j20</b> £2.50
<b>Pravha Draught Pint 4.0% abv</b>	£5.00	<b>Orange Juice</b> £2.00
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<b>Rekorderlig Stawberry &amp; Lime Draught 4% abv</b>	£5.00	<b>Red Bull</b> £2.50
<b>Strongbow Original 5% abv</b>	£4.00	<b>Soda Water</b> £1.00
		<b>Sparkling/Still Water Bottle</b> £3.50
		<b>Tonic Water</b> £2.00

# INDIGO RESTAURANT

## COCKTAIL MENU

Our Cocktails are all made from fresh and served with a double measure.

### VODKA

**Cairi Crush** £9.95  
Raspberry vodka, Chambord,  
Lemon, Vanilla Syrup and Strawberries.

**Chennai Chiller** £8.95  
Peach Schnapps, Vodka, Cranberry juice  
and lemon.

**Goa Kinara** £8.95  
Vodka, Peach Schnapps, Orange Juice,  
Cranberry Juice and lemon.

**Shahrukh Martini** £10.95  
Vanilla Vodka, Passoa and Passionfruit  
puree.

### GIN

**Golden Goa** £8.95  
Tanqueray de Seville, Cointreau and  
orange.

**Bramble** £8.95  
Bombay Sapphire, sugar, lemon, Crème de  
mûre.

**Long Islnd** £10.95  
Gin, Rum, Vodka, Cointreau, Tequila  
lemon and coke.

### RUM

**Mojito** £10.95  
Rum, sugar, lime juice and garden mint

**Fruit Mojito** £10.95  
Rum, sugar, lime juice and garden mint.  
Available in raspberry, strawberry and  
passionfruit

**Ice Blue Colada** £9.95  
Malibu, Bacardi, bleu de Curacao, cream and  
pineapple juice

**Mumbai Sunrise** £8.95  
Spiced Rum, Malibu, Cranberry juice and  
Mango juice and lemon.

**Mai Tai** £8.95  
Spiced rum, Dark rum, orange juice, pineapple  
juice, lemon

### TEQUILA

**Espresso Patron** £8.95  
Kahlúa, vanilla vodka, espresso and vanilla  
syrup.

**Citrus Margarita** £9.95  
Tequila, Cointreau, lemon, lime, orange

# INDIGO RESTAURANT

## COCKTAIL MENU

Our Cocktails are all made from fresh and served with a double measure.

### VODKA

**Cairi Crush** £9.95  
Raspberry vodka, Chambord,  
Lemon, Vanilla Syrup and Strawberries.

**Chennai Chiller** £8.95  
Peach Schnapps, Vodka, Cranberry juice  
and lemon.

**Goa Kinara** £8.95  
Vodka, Peach Schnapps, Orange Juice,  
Cranberry Juice and lemon.

**Shahrukh Martini** £10.95  
Vanilla Vodka, Passoa and Passionfruit  
puree.

### GIN

**Golden Goa** £8.95  
Tanqueray de Seville, Cointreau and  
orange.

**Bramble** £8.95  
Bombay Sapphire, sugar, lemon, Crème de  
mûre.

**Long Islnd** £10.95  
Gin, Rum, Vodka, Cointreau, Tequila  
lemon and coke.

### RUM

**Mojito** £10.95  
Rum, sugar, lime juice and garden mint

**Fruit Mojito** £10.95  
Rum, sugar, lime juice and garden mint.  
Available in raspberry, strawberry and  
passionfruit

**Ice Blue Colada** £9.95  
Malibu, Bacardi, bleu de Curacao, cream and  
pineapple juice

**Mumbai Sunrise** £8.95  
Spiced Rum, Malibu, Cranberry juice and  
Mango juice and lemon.

**Mai Tai** £8.95  
Spiced rum, Dark rum, orange juice, pineapple  
juice, lemon

### TEQUILA

**Espresso Patron** £8.95  
Kahlúa, vanilla vodka, espresso and vanilla  
syrup.

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Tequila, Cointreau, lemon, lime, orange

# INDIGO RESTAURANT COCKTAILS

## CHAMPAGNE COCKTAILS

## PERFECT SERVE

£9.95

**Mojito Royale** £11.95

*Mint, lime, Bacardi, Sugar, topped  
with prosecco*

**Kir Royale** £7.95

*Crème de mûre, and prosecco*

**Aperol Spritz** £8.95

*Aperol, prosecco and soda*

**Bellini** £7.95

*Archers, Peach Purée and prosecco*

**Prosecco Coupe** £5.95

Every Gin has its own flavour profile  
and your choice of garnish can make  
or break your Gin and Tonic.

So here at Indigo, we've designed  
the perfect served Gin to be  
complimented by Tonic and garnish.  
Served with a double measure.

**Hendricks & Elderflower Tonic**

*Garnished with a cucumber swirl*

**Tanqueray de Seville &  
Mediterranean Tonic**

*Garnished with dehydrated orange wheel*

**Opihr & Ginger Ale**

*Garnished with orange wheel and ginger  
strands*

**Gordons Pink Gin & Lemonade**

*Garnished with strawberries and raspberries*

**Roku Gin & Aromatic Tonic**

*Garnished with Ginger strands*

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