

INDIGO RESTAURANT WINE LIST

White Wine

Taste	175ml	250ml	75cl
2 Yellow Rock Chardonnay (USA)	£5.50	£6.50	£19.95

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.

1 Santiano Sauvignon Blanc (Chile)	£5.50	£6.50	£19.95
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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.

1 Principato Pinot Grigio (Italy)	£5.50	£6.50	£19.95
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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.

2 La Joya Gran Reserva Chardonnay (Chile)	£22.95		
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Nose of white flowers with subtle notes of pineapple and passionfruit. Mouth is slightly creamy from the french barrels, giving it a more persistent and classy finish.

2 Tall Horse Chenin Blanc (South Africa)	£21.95		
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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.

2 Rongopai Sauvignon Blanc (New Zealand)	£23.95		
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Vibrancy and fruitness, abundant aromas of pineapple, gooseberry and elderflower.

1 Laroche Chablis (France)	£26.95		
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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.

Champagne and Sparkling

2 Freixenet Brut Rosado (Spain)	£24.95		
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Pale strawberry colour, extremely bright and vibrant. Soft summer fruit aromas on the nose, rounding into complex concentration. The palate is full but soft.

1 Italia Prosecco (Italy)	£29.95		
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Gently aromatic, with crisp, delicate apple flavours. The quintessential Italian fizz.

1 Moet et Chandon Brut Imperial NV (France)	£49.95		
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Slightly appley, yeasty nose and long, rich flavours of biscuity, toast fruit.

1 Bollinger Special Cuvée NV Champagne (France)	£59.95		
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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

1 2 3 4 5 6 7
Dry Sweet



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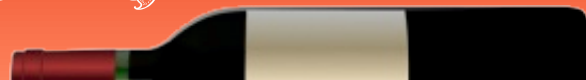
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INDIGO RESTAURANT WINE LIST

Red Wine



Taste	175ml	250ml	75cl
D Santiano Cabernet Sauvignon (Chile) Full-bodied and lively, with good structure and spicy tannins through on the medium finish.	£5.50	£6.50	£19.95
C Yellow Rock Merlot (USA) 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
D Basking Lizards Shiraz (Australia) 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 Lamberti I Flori Valpolicella (Italy) Bright, ruby red colour; powerful bouquet of cherry preserve. Dry, balanced and very firm flavour, with a pleasant lingering aftertaste of cherries and almonds			£25.95
C Argento Malbec (Argentina) 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
D Solar Viejo Rioja Reserva (Spain) 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
D Châteauneuf du Pape (France) 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.			£38.95

Rosé Wine



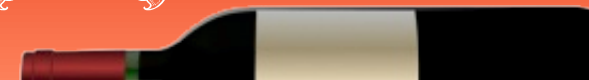
Taste	175ml	250ml	75cl
4 Yellow Rock Zinfandel Rosé (USA) A Fresh nose of raspberry and strawberry. On the palate juicy, yet elegant and refreshingly sparkling. Aromas of strawberry, watermelon and a touch of mint.	£5.50	£6.50	£19.95
1 Principato Pinot Grigio Blush (Italy) The nose is fruity, slightly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

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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

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

Gin

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

Liqueur

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

Whisky and Bourbons

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

Cognac

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

Rum

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

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INDIGO RESTAURANT
SOFT DRINKS AND BEERS


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

Beers, Ciders and other bottles	Soft Drinks
£	£
Bank's Bitter 3.8% abv	Apple and Mango j20
£3.50	£2.50
Budweiser 4.8% abv	Apple and Raspberry j20
£4.00	£2.50
Atlantic IPA Half Pint 4.5% abv	Apple Juice
£3.00	£2.50
Atlantic IPA Pint 4.5% abv	Appletiser
£5.00	£2.50
Cobra Draught Half Pint 4.3% abv	Pepsi / Pepsi MAX
£2.75	£2.50
Cobra Draught Pint 4.3% abv	Cranberry Juice
£4.50	£2.50
Bavaria Zero 0% abv	Fanta
£3.50	£2.50
Corona 4.5% abv	Fruit Shoot Various Flavours
£4.50	£2.00
Desperado 5.9% abv	Fruit Squash Various Flavours
£4.50	£1.50
Guinness 4.1% abv	R Whites Lemonade
£4.00	£2.50
Kingfisher 5.0% abv	Mango Lassi Glass
£4.00	£2.00
Magners Original 4.5% abv	Mango Lassi Jug
£4.00	£6.00
Peroni 5.1% abv	Mango Juice
£4.50	£2.50
Madri Excepcional Draught Pint 4.6% abv	Orange and Passionfruit j20
£5.00	£2.50
Madri Excepcional Draught Half Pint 4.0% abv	Orange Juice
£3.00	£2.50
Rekorderlig Stawberry & Lime 4% abv	Pineapple Juice
£5.00	£2.50
Strongbow Original 5% abv	Red Bull
£4.00	£2.50
	Soda Water
	£2.00
	Sparkling/Still Water Bottle
	£3.50
	Tonic Water
	£2.50


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Cobra Draught Half Pint 4.3% abv	Pepsi / Pepsi MAX
£2.75	£2.50
Cobra Draught Pint 4.3% abv	Cranberry Juice
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Strongbow Original 5% abv	Red Bull
£4.00	£2.50
	Soda Water
	£2.00
	Sparkling/Still Water Bottle
	£3.50
	Tonic Water
	£2.50

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.*

Shahrugh 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

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*Peach Schnapps, Vodka, Cranberry juice
and lemon.*

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

Shahrugh 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
COCKTAILS



CHAMPAGNE
COCKTAILS

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 twirl

**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

PERFECT
SERVE

£9.95



INDIGO RESTAURANT
COCKTAILS



CHAMPAGNE
COCKTAILS

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complimented by Tonic and garnish.
Served with a double measure.

Hendricks & Elderflower Tonic
Garnished with a cucumber twirl

**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

PERFECT
SERVE

£9.95