



Welcome to the Mayur Wine List, like all the ingredients we use, a considerable amount of effort has gone into selecting wines that offer top quality and will compliment the fine food that we produce. Indian food and wine matching can be a difficult and daunting affair, due to the complexity and sheer number of ingredients involved in the making of the dishes - in one dish alone our head chef uses over 15 different spices!

We have hopefully taken some of the risk out of making your wine choice by breaking down our list into wine styles – as in all food matching some wine styles will achieve a greater harmony to your chosen dish than others! As a rough guide keep these melodies floating around in your mind!

White Wines

Choose wines that are fuller-flavoured, possess a nice fruit aspect and if possible a touch of sweetness – together this will make for a terrific match!

Rose Wines

A fantastic all-round, crowd pleasing choice for many different Indian styles!

Red Wines

Let the spice & vanilla in the wine balance with spice & chilli in the food, to make the best matches make sure there are plenty of fruit flavours too!

To Start

May we recommend a couple of ways to begin your meal in fine style -

Bellini – £5.00

The classic aperitif, created in 1943 by Giuseppe Cipriani of Harry's Bar Venice – a lovely blend of Prosecco and Peach juice, served in a flute.

Bombay Sapphire, Fever Tree Tonic Water & Lime – £4.00

Essentially the drink that fuelled the British Navy on the East India route, taken as a medicine to prevent Malaria, Dehydration and Scurvy – just in case you need an excuse!

Sparkling Wine & Champagne

SPARKLING WINE

- 1 Prosecco 'Extra Dry' ~ Fantinel **£18.50**
Veneto, Italy glass **£3.50**

CHAMPAGNE

- 2 Prosecco 'Extra Dry' ~ Fantinel **£30.00**
Veneto, Italy
- 3 Descombes Brut NV **£45.00**
Champagne, France
- 4 Taittinger Brut Réserve NV **£50.00**
Champagne, France

CHAMPAGNE - ROSÉ

- 5 Taittinger Prestige Brut Rosé NV **£55.00**
Champagne, France
- 6 Veuve Clicquot Brut Rosé NV **£60.00**
Champagne, France

CHAMPAGNE - PRESTIGE CUVÉE

- 7 Dom Pérignon Brut Vintage **£125.00**
Champagne, France
- 8 Krug Brut Vintage **£250.00**
Champagne, France

White Wines

AROMATIC & FRUITY

This wine style really partners the full spectrum of modern Indian cuisine and we definitely recommend these wines to get the best from your meal, especially good with seafood, paneer and dishes with a touch of sweetness or ginger.

- 9 Sauvignon Blanc 'Pavillion' **£16.50**
Boschendal Coastal Region
Cool-climate vineyards in the Coastal Region help produce a ripe, tropically fruited taste sensation.
- 10 Gewürztraminer 'Reserva' ~ Luis Felipe Edwards **£16.95**
Rapel Valley, Chile
The white wine for curry! Turkish delight, orange blossom, lychee, violet and rose petal – yum!
- 11 Torrontés 'Privado' ~ Etchart **£16.95**
Salta, Argentina
One the finest examples of Torrontés – fruity, aromatic and completely delicious.
- 12 Viña Esmeralda ~ Torres **£17.95**
Catalunya, Spain
Floral and fragrant, yet crisp and elegant – you will love this modern classic.
- 13 Sauvignon Blanc 'Southern Rivers' ~ Nobilo **£19.95**
East Coast, New Zealand
THE wine of the moment by a cracking producer – think limes, gooseberry and tropical fruit.

- 14 Riesling 'Magnus' ~ Leasingham **£19.95**
Clare Valley, Australia
The aristocrat of the selection – from the world's finest white grape variety!
- 15 Albariño 'Viña 24' by Raimat **£21.50**
Costers del Segre, Spain
Something a little different but well worth a try – fruity, slightly spicy and very more-ish.
- 16 Pinot Gris ~ Martin Zahn **£21.95**
Alsace, France
Pinot Gris is French for Pinot Grigio – this is fruitier and a lot more delicious.
- 17 Sancerre 'Les Collinettes' ~ Joseph Mellot **£26.50**
Loire, France
A classic example of Sauvignon Blanc – with rich green fruit and balanced, elegant finish.
- 18 Chablis 1er Cru 'Vaucoupin' ~ J. Moreau et Fils **£37.50**
Burgundy, France
A top producer making wine in a fantastic vineyard – it doesn't get much better.

FRUIT DRIVEN & JUICY

Great with Chicken and Lamb in their many forms on our menu, our real favourite is when you match these wines with meats from the grill - the big, tropical and spicy flavours in the wines go perfectly.

- 19 Chardonnay 'Unoaked' ~ Berri Estates **£14.50**
South-Eastern Australia glass **£3.95**
A thoroughly modern expression of Chardonnay – fruity, smooth, crisp and delicious!
- 20 Chenin Blanc 'Bush Vines' ~ Kleine Zalze **£15.50**
Stellenbosch, South Africa glass **£4.25**
A ripe, tropical-fruit flavoured Chenin Blanc with a really soft and well-rounded finish.
- 21 Chardonnay ~ Blackstone **£17.95**
Monterey County, USA
A benchmark wine from this region - crisp, lively and an ambrosial stone fruit finish.
- 22 Viognier 'Word of Mouth' ~ Flagstone **£21.95**
Western Cape, South Africa
WOW - fresh, ripe watermelon and juicy peaches are encased in a delicate hint of spice.
- 23 Sauvignon Blanc 'Clifford Bay Reserve' ~ Villa **£29.50**
Maria Marlborough, New Zealand
The 'Daddy', the ultimate Sauvignon Blanc, from premium vineyards in the Awatere Valley.
- 24 Meursault ~ Marie-Louise Parisot **£34.95**
Burgundy, France
From the famous village of Meursault in the Côte de Beaune producing the typically fuller, broader style.

CRISP & REFRESHING

These wines are really light and easy in style; they make great introductions to white wine drinking. Ideal for delicately flavoured dishes with not too much sweetness - great with yogurt and cream.

- 25 **Sauvignon Blanc ~ Le Caprice** £12.50
Pays d'Oc, France glass £3.25
A fresh aromatic style with light, gooseberry fruit from this well-known grape variety.
- 26 **Pinot Grigio ~ Collezione Marchesini** £15.50
del Veneto, Italy glass £4.25
A fine example - made using fruit sourced from high altitude vineyards in the foothills of the Alps.
- 27 **Rioja 'Blanco' ~ Don Jacobo** £16.50
Rioja, Spain
A dazzling white Rioja - made without any oak to preserve the gorgeous green fruit flavours.
- 28 **Gavi 'La Doria' ~ Cascina La Doria** £18.95
Piemonte, Italy
This is like Pinot Grigio with the volume turned up to eleven - try it, you'll love it!
- 29 **Chablis 'Gloire de Chablis' ~ J. Moreau et Fils** £26.50
Burgundy, France
A steely-dry palate with extra minerality and length, made by one of the regions most famous houses.

Rosés

These easy-drinking little numbers are an extremely flexible all-round choice for many Asian meals - if you are just trying wines for the first time with Indian food it has to be Rosé!

- 30 **Pinot Grigio Rosato ~ Belvino** £13.95
del Veneto, Italy glass £3.75
A delicate pink wine full of fresh, summer-fruit aromas and flavours - one of the easiest wines ever!
- 31 **White Zinfandel ~ Vendange** £15.50
California, USA
A quality white Zin! A fantastic food match for curry! Get the second bottle ordered!
- 32 **Merlot-Malbec-Syrah Rosé ~ Vidal** £21.95
Hawke's Bay, New Zealand
This is a quality, sophisticated and rather lovely rosé - if you think you know rosé - think again!

Red Wines

SMOOTH & FRUITY

These are a great selection of reds for people who don't like reds - they're friendly, easy and they will introduce you to what you missing out on! Consider these when choosing less intense, less spicy meat based dishes.

- 33 **Merlot ~ Le Caprice** £12.50
Pays d'Oc, France glass £3.25
A full, blackcurranty flavour backed by a soft, very easy-drinking finish with very little oak.

- 34 **Tempranillo ~ Fortius** £16.50
Navarra, Spain
Tempranillo is the Rioja grape - lots of up-front fruit and with rich, velvety tannins on the finish.
- 35 **Pinot Noir 'Reserva' ~ Luis Felipe Edwards** £16.95
Curicó Valley, Chile
This is a very expressive Pinot Noir: very ripe and bursting with redcurrant, strawberry and mulberry fruit.
- 36 **Merlot 'Reserva' ~ Veramonte** £17.50
Casablanca Valley, Chile
A rich and chocolaty Merlot with some exotic touches of eucalyptus and tobacco on the palate.
- 37 **Cabernet Sauvignon 'Twin Oaks' ~ Robert Mondavi** £17.95
California, USA
The wine shows vibrant red and dark berry fruit flavours, fine tannins and a well balanced oak finish.
- 38 **Montepulciano d'Abruzzo 'Vigne Nuove' ~ Valle Reale** £17.95
Abruzzo, Italy
A fine example of a superior quality - rich, full-flavoured wine with spicy, plummy fruit.
- 39 **Malbec 'Reserva' ~ Finca Flichman** £19.95
Mendoza, Argentina
OMG! Terrific intensity of colour, rich, fruity-fruit and ripe, typically robust flavours.
- 40 **Rioja 'Reserva' ~ Marqués de Morano** £20.95
Rioja, Spain
A CLASSIC blend of Tempranillo, Mazuelo and Graciano, aged in small oak barrels for 2 years - lush!
- 41 **Fleurie 'Domaine de Prion' ~ E. Loron et Fils** £22.95
Beaujolais, France
Fleurie is the Queen of Beaujolais, and this is a lovely smooth, fruity example of why.

SPICY & WARMING

These wines give you some brilliant food matches and they are incredibly flexible with Indian cuisine, especially partnering lamb dishes or bhuna's. Try turning up the heat with a spicy Shiraz!

- 43 **Nero d'Avola ~ Solandia** £13.95
Sicilia, Italy glass £3.75
We love this! Velvety, ripe blackberry and plum fruit with a touch of vanilla spice.
- 44 **Shiraz ~ Berri Estates** £14.50
South-Eastern Australia glass £3.95
This spicy, fruity Shiraz is sourced mainly from Riverland and Sunraysia giving dark berry fruit flavours.
- 45 **Pinotage ~ Kleine Zalze** £15.95
Stellenbosch, South Africa
This wine is made to a very modern style, using the South African grape variety - spice, spice and spice.

- 46 **Zinfandel ‘Old Vine’ ~ Ravenswood** **£21.95**
 Lodi County, USA
The reputation for Lodi as being one of the best areas of for producing Zinfandel is increasing rapidly.
- 47 **Crozes-Hermitage ‘Comte de Raybois’ ~ A.Ogier et Fils** **£24.95**
 Rhône, France
Produced using only Syrah or Shiraz grapes - a rich, smoky wine with a firm, robust style.
- 48 **Châteauneuf-du-Pape ‘Cuvée Tradition’ ~ Caves Saint-Pierre** **£31.50**
 Rhône, France
A rich, Rhône red from the area’s most prestigious appellation and presented in the classic embossed bottle.

RICH & INTENSE

Only enter this selection if you’re after an intense experience! They work well with full-flavoured red meat selections – and they can really cope with our chef’s fantastic Gourmet Dishes!

- 49 **Château Musar ‘Hochar Père et Fils’** **£24.95**
 Bekaa Valley, Lebanon
The 2nd wine of Musar based on a single vineyard near the village of Aana in the perfect Bekaa Valley.
- 50 **Pinot Noir ‘Icon’ ~ Nobilo** **£28.95**
 Marlborough, New Zealand
Rich, concentrated fruit and new oak flavours abound in this premium, silky smooth Pinot Noir.
- 51 **Rioja ‘Gran Reserva’ ~ Faustino I** **£30.95**
 Rioja, Spain
Matured for nearly 3 years in American oak barrels - velvety-smooth and really complex.
- 52 **Barolo ‘Lo Zoccolaio’ ~ Domini Villa Lanata** **£37.95**
 Piemonte, Italy
The Nebbiolo vineyards of Lo Zoccolaio are situated in the village of Barolo itself - superior stuff!
- 53 **Saint-Émilion Grand Cru ~ Château Grand Destieu** **£44.95**
 Bordeaux, France
A top producer plus top quality fruit equals a rather nice bottle of red.

Dessert Wine

- 54 **Mostacel ‘Oro’ Torres** **£19.95**
 Catalunya, Spain 50cl bottle
A rich, luscious wine that is a perfect accompaniment to all types of dessert.