

DRINKS

WHITE WINES

	175 ml	250 ml	Bottle
Arche Trebbiano Rubicone, Italy 2021 Intense bouquet of white fruits, honey, and vanilla. White fruit palate for pear and apple. Medium Body	6.00	8.00	24.00
Rupe Secca Grillo, Sicilia DOC 2021 Intense bouquet and lovely palate of citrus and tropical fruit flavors and refreshing acidity. Dry Wine	6.95	9.50	27.50
RNW Sauvignon Blanc, Western Cape 2022 Aromas of grapefruit, lime and passionfruit backed with subtle herbaceous tones. Clean, light and refreshing on the palate with notes of lemongrass followed by a long and bone dry finish. Medium Body	7.50	10.75	31.95
Picpoul de Pinet Berladent 2022 Intense and vibrant aromas of apricots, peaches and pear drops with hints of vanilla and spice. With a crisp acidity and good length. Medium Body	7.25	10.50	31.00
Gavi La Zerba Bio 2021 Made from 100% Cortese grapes, this DOCG is delightful with citrus and floral aromas. Fresh and zingy on the palate and a very clean finish. Dry	9.95	13.50	41.95

SPARKLING WINES

Prosecco Spumante NV (Quarter Bottle)	11.95
Prosecco Spumante NV	32.50
H.Blin Brut Traditional NV (Half Bottle) Aromas of fresh stone and citrus fruit alongside hints of freshly baked bread. Lively and elegant on the palate with fine bubbles.	31.95
Charles Vercy Champagne Cuveé de Reservé NV Crisp and dry with lovely biscuit and brioche flavours. This is a very elegant Champagne with great length.	55.00

RED WINES

	175 ml	250 ml	Bottle
Arche Sangiovese Rubicone, Emilia Romania Italy 2021 A classic medium-bodied Sangiovese with heaps of cherry and plum fruit and a hint of spice.	6.00	8.00	24.00
Cape Leopard Reserve Merlot, Paarl South Africa 2020 Medium-bodied, soft and round. Ripe, plummy black fruits with a faint touch of gun smoke.	7.25	9.50	28.50
Primitivo Carlomagno, Italy 2021 The partial oak-aging adds a pleasant roasted and spicy aroma, makes this full-bodied wine perfect with roasted red meats.	7.75	10.85	31.95
Bousquet Black Rock Malbec, Mendoza Argentina 2022 Aromas of blackberry and cassis and hints of spice and black pepper. Medium-bodied with silky tannins and ripe fruit flavours.	8.50	11.25	33.50
Valpolicella DOC, Verona Italy 2019 Ruby red colour. Soft and fresh, fragrant with moderate tannins. The aroma is fruity with hints of cherry and spicy nuances.	10.50	13.50	41.95

ROSE WINES

Amori Pinot Grigio Rosato, Veneto Italy 2021 Crisp rose wine with lingering raspberry flavours. Easy drinking and refreshing.	6.25	8.25	24.95
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WHISKEY

	25 ml	50 ml
Nikka from the Barrel	5.95	10.95
Rampur Double Cask	8.50	16.00
Jameson	3.75	6.95
Amrut Single Malt Indian	8.00	15.00
Paul John Brilliance Indian SingleMalt	4.25	7.95
Black Label	4.10	7.50
Glenmorangie	4.95	9.50
Jack Daniels	3.75	6.50

GIN

	25 ml	50 ml
Jaisalmer	4.50	9.00
Tanqueray	3.75	7.10
Edinburgh Rhubarb & Ginger	4.50	7.50
Bombay Sapphire	3.75	7.10
Sip smith Gin	4.50	7.50
Beefeater Pink Strawberry	3.95	7.25
Beefeater Blood Orange	3.95	7.25

BRANDY/ RUM / LIQUOR

Hennessey	5.25	9.50
Baileys	3.75	6.50
Tia Maria	3.75	6.50
5 River (Punjab)	3.75	6.50
Bacardi	3.75	6.50
Captain Morgan	3.75	6.50
Disaronno	3.75	6.50
Jose Cuervo Silver Tequila	3.75	6.50
Sambuca White	3.75	6.50
Southern Comfort	3.75	6.50

VODKA

Smirnoff Red Label	3.25	5.50
Grey Goose	4.95	8.75

LASSI

Salted Lassi D	£3.50
Cardamom Lassi	£3.75

BEERS & CIDERS

IPA	£5.95
Cobra Lager 330/660ml	£4.50/ £7.75
Kingfisher Lager 330/660ml	£4.50/ £7.75
Aspel Cider 320ml	£6.50
Cobra Zero (0% Alcohol)	£4.50

SOFT DRINKS

Water (Small bottle)	2.00
Water (Large bottle)	3.75
Coke/Diet Coke/Zero Coke	3.00
Sprite/Fanta Orange	3.00
Appletiser	£3.00
Ginger Beer	£3.50
Tonic/Soda/Lemonade	£3.00
Ginger Ale	£3.00
Juice	£2.50
Warm Lemon Water	50 p

TEA/COFFEE

Liqueur coffee	£7.00
Masala Chai D	£3.50
Espresso	£2.00
Double Espresso	£3.25
Latte/Cappuccino/Americano D	£3.25

DASTAAN

Going Places

Now available for events catering
Please ask your server for more details

Dastaan Cookery book - now available -

We are proud to present our beautiful new cookery book,
written under the full guidance of our chefs,
with a foreword by Angela Hartnett containing all your favourite recipes,
each of which is lavishly photographed in the restaurant.

It is a step-by-step guide to recreating that unique
Dastaan flavour in your home kitchen.

Or if you prefer, simply enjoy in the comfort of your favourite armchair!



All prices are inclusive of VAT. A discretionary 10% will be added to your bill.

Please speak to your server regarding any dietary requirements.

Whilst every effort is made, we cannot guarantee that each dish is free from traces of allergens including peanuts.

All our dishes are robustly spiced however some dishes can be made mild please speak to server for more information.

G	Gluten	F	Fish	N	Nuts
Cr	Crustacean	D	Milk	Se	Sesame
E	Egg	M	Mustard	Su	Sulphur
Ce	Celery	Mo	Mollusc	Lu	Lupin
P	Peanuts	So	Soya		