

SPIRITS

Smirnoff Vodka	£2.50
Bacardi White Rum	£2.50
Gordons Gin	£2.50
Bombay Sapphire Gin	£2.70
Morgan Spiced Rum	£2.50
Southern Comfort	£2.50
Malibu	£2.70
Baileys	£2.70
Amaretto Disaronno	£2.70
Sambuca	£2.90
Tequila	£2.90
Martini (Rosa/Dry/Bianco)	£2.50

WHISKY

Glenmorangie	£2.90
Highland Park	£2.90
Isle of Jura	£2.90
Jack Daniels	£2.90
Black Label	£2.90
Famous Grouse	£2.90

SHOOTERS

Texas Polska	£2.90
Orgasm	£2.90

BEERS

Cobra	£2.90
Cobra Draught (Pint)	£3.30
Cobra Draught (Half Pint)	£1.90
Corona	£2.90
Budweiser	£2.60
Millers	£2.50

SOFT DRINKS

Coke/Diet Coke	£1.40
Mineral Water (Still/Sparkling)	£1.70
Fruit Juice	£1.50
Lassi (Mango, Sweet, Salted)	£1.95
Shirley Temple (Orange, Cranberry & Grenadine)	£1.95

9 CELLARS COCKTAILS

Sex On the Beach £3.95
Vodka, Peach Schnapps, Cranberry Juice and Grapefruit Juice.

Purple Haze £3.95
Vodka, Peach Schnapps, Blue Curacao and Lemonade. Stunning looking for the vodka lovers.

Cosmopolitan £3.95
Vodka, Triple Sec and Cranberry Juice. Fruity.

Bloody Mary £3.95
Vodka and Tomato Juice, great for preventing hangovers.

Kama Sutra £3.95
Baileys, Kahula, Amaretto, Cream and Cinnamon. A slightly Indian version of the Orgasm.

Bernardo £3.50
Gin, Cointreau, Lemon Juice and Angostura Bitters.

Grenada £3.50
Dark Rum, Martini Rosa, Orange Juice and Ground Cinnamon.



WINE LIST

The number nine is considered significant in many ancient cultures as a symbol of eternity and good fortune. We named this restaurant "Nine Cellars" due to the simple fact it comprises of nine cellars, the central bar and eight concentric cellars around it. It is not specifically an Indian restaurant but a restaurant, which specialises in Indian food. We want to stimulate your taste buds as much as possible.

HOUSE WINES

'Terrain' COLOMBARD £11.95
Côtes de Gascogne (France)
A fresh, lively, fruity white, not too dry, with a lovely soft, creamy texture.

WHITE WINES

PINOT GRIGIO 'Il Cantico' (Italy) £12.95
Cool and refreshing which a real zest. Soft pear and lime flavours create an enticing wine.

'JackaRoo' CHARDONNAY (Australia) £13.95
Initial impact of ripe melon and guava flavours with shots of peel and spice are followed by a supple, fine-grained middle that stretches off into a tapered, lingering finish of fresh limes.

CHENIN BLANC, Stonechurch (South Africa) £14.95
Melon and green apple fruits make this a fresh, medium-bodied wine with well-balanced acidity and a lingering finish.

SAUVIGNON BLANC, Lauquita (Chile) £16.95
This fresh and fruity Sauvignon Blanc expresses floral and citrus aromas and is dominated by pure fruit characters. Well-balanced and medium-bodied, this wine leads to a dry and crisp finish.

CHATEAU FANTIN BLANC £18.95
Bordeaux Semillon (France)
This soft, dry, white Bordeaux is enlivened with a dash of Sauvignon Blanc and Muscadelle grapes and makes a fine complement to sea foods.

ROSE

'Terrain' CABERNET FRANC ROSE £12.95
Vin de Pays des Côtes de Gascogne (France)
A beautiful pink wine – aroma of strawberries and cream leads to a dry, fresh palate. Very easy to drink.



HOUSE WINES

'Terrain' MERLOT £11.95
Vin de Pays d'Oc (France)
This red wine is full of plum and cherry fruit, soft and silky with dark chocolate flavours.

RED WINES

'Astica' CABERNET SAUVIGNON £12.95
Bodegas Trapiche (Argentina)
Strong red with violet hues and a bouquet of black fruits and spices. Dry and well-structured.

'JackaRoo' SHIRAZ (Australia) £13.95
Attractive fresh summer berries and fragrant oak on the nose. Soft velvet tannins and subtle oak match the opulence of these rich and ripe fruits.

PINOTAGE, Stonechurch (South Africa) £14.95
Lively berry flavours and a slightly herby finish, a very flexible partner to food.

PINOT NOIR, Lauca (Chile) £16.95
This elegant and aromatic Pinot Noir is dominated by red cherry flavours and light spices. Having spent 3 months in French oak, this wine is well-balanced with vanilla and leather characters on the finish.

MONTECILLO RIOJA TINTO CRIANZA £18.95
Bodegas Montecillo (Spain)
A powerful wine with flavours of liquorice, plums and blackberry. Meaty and unctuous with a long persistent finish.

SPARKLING WINE & CHAMPAGNE

EIKENDAL SPARKLING BRUT N.V. £12.95
(South Africa)
Lively, fruity alternative to Champagne with gorgeous mango flavours and a soft, lemony finish.

CHAMPAGNE PANNIER BRUT N.V. £35.95
(France)
Real quality and consistency, refreshingly soft with full fruit and a long finish.

LOUIS ROEDERER BRUT PREMIER N.V. £45.95
(France)
Soft scents of fruits mingling with brioche and toast. Rich and mellow giving complete fulfilment from this top of the tree Champagne.

Please see our separate list for
WINES by the GLASS

Wines supplied by Prestige Wine
Tel: 01368 864800
www.prestigewine.co.uk