

# RIVER SPICE

DRINKS / GRILL / CURRY MENU

## White Wines

### Wonder Creek Sauvignon Blanc (Chile)

A light, fresh and crisp dry white wine with hints of citrus and gooseberry on the palate and a crisp fruity finish.

175ml **4.95**      250ml **5.95**      Bottle **16.95**

### Flarestone Chardonnay (Australia)

Fresh, ripe Chardonnay flavours of melon & peaches. A rich, creamy texture with a rounded crisp finish.

175ml **5.50**      250ml **6.50**      Bottle **19.95**

### Chenin Blanc Parrotfish (South Africa)

Dominated by the Riesling showing lime and apple character coupled with light aromatic fruit of the Gewurztraminer.

Bottle **24.95**

### Vina Pomal Rioja Blanco (Spain)

Fruity aroma with hints of apples and banana balanced with tropical nuances of pineapples and flowers.

Bottle **23.95**

### Chablis L'Orangerie Du Chateau (France)

Bone Dry white wine that has a full, steely palate. A classic

Bottle **32.95**

### Villa Benizi Pinot Grigio (Italy)

Crisp and refreshing, with apple and hazelnut flavours and just a hint of spice.

175ml **5.50**      250ml **6.50**      Bottle **19.95**

### Sauvignon Blanc Marlborough Nika Tiki (New Zealand)

Bursting with intense aromas of grapefruit and lime zest with lively passion fruit and elderflower floral notes adding allure and complexity.

Bottle **24.95**

### Gavi, La Minaia, Nicola Bergaglio (Italy)

Made from Cortese grapes, and displaying a profusion of floral notes, good body, tanginess and freshness, Pale straw yellow with greenish highlights.

Bottle **27.95**

### Chartron et Trebuchet, Pouilly Fuisse (France)

Classic unoaked Sauvignon Blanc from the village of Pouilly sur Loire, Shows the aromatic fruit and fresh cut herb character, backed by a steely, gun flint nose with a dry finish.

Bottle **34.95**

## Fragrant Rice

- 93. Steamed Rice** **3.10**  
Steamed, fluffy long grain basmati rice
- 94. Pilau Rice** **3.40**  
Aromatic flavoured spiced basmati rice
- 95. Special Fried Rice** **4.50**
- 96. Mushroom Fried Rice** **4.50**  
Rice fried with mushrooms, onion & delicate spices
- 97. Keema Rice** **5.50**  
Rice fried with spiced minced meat
- 98. Lime Rice** **4.50**  
Rice fried with fresh lime
- 99. Vegetable Fried Rice** **5.50**

## Vegetable Side Dishes

- 100. Palak Bhajee** **4.95**  
Baby spinach leaves cooked with garlic to chef's special recipe
- 101. Aloo Palak** **4.95**  
Fresh baby spinach leaves & potatoes cooked with mixed herbs & light spices
- 102. Palak Paneer** **4.95**  
Fresh baby spinach prepared with cottage cheese
- 103. Mutter Paneer** **4.95**  
Peas & home made cheese to chef's own recipe
- 104. Bombay Aloo** **4.95**  
Potatoes prepared with spices & tomatoes
- 105. Mushroom Bhajee** **4.95**  
Fresh button mushrooms prepared with delicate spices & tomatoes
- 106. Gobi Bhajee** **4.95**  
Cauliflower prepared with fried onions & delicate spices
- 107. Tarka Dhal** **4.95**  
Lentils prepared with garlic, cumin & mustard seeds
- 108. Brinjal Bhajee** **4.95**  
Fresh aubergines prepared to chef's special recipe
- 109. Bhindi Bhajee** **4.95**  
Fresh okra (ladies fingers) stir fried with onions garlic & ground spices
- 110. Chana Massala** **4.95**  
Chick peas prepared with garlic, onion, tomatoes & ground spices

Spice Strength of dish : Mild 🌶 Medium 🌶🌶 Hot 🌶🌶🌶

## All Time Favorite Dishes

72. Chicken		9.95
Lamb		11.95
73. Chicken or lamb tikka	10.95	12.95
74. Duck		14.95
75. Ostrich / Venison		14.95
76. Prawns		12.95
77. King Prawn		14.95
78. Balti Dishes 🌶️		
Cooked in chef's special recipe, a highly flavoured dish prepared in a medium spiced sauce		
79. Korai Dishes 🌶️		
A delicacy from northern india named after the cast iron wok in which it sizzling korai.		
80. Jalfrezi Dishes 🌶️🌶️		
Whole bullet chillies with tomatoes, onions, capsicum & fresh coriander to produce a fairly hot dish		

## Speciality Breads

81. Tandoori Nan		3.10
82. Cheese Nan		3.40
83. Peshwari Nan		3.40
Almonds, sultanas & cashews		
84. Keema Nan		3.40
Stuffed with spicy minced meat		
85. Garlic Nan		3.40
Stuffed with fresh garlic		
86. Paratha		3.40
Unleavened bread fried in butter		
Stuffed Paratha		
87. Tandoori Roti		2.95
Unleavened bread		
88. Chapati		2.75
89. Chips		3.50

## Sundries

90. Papadoms		0.90
Spicy roasted or plain		
91. Chutnies & Relishes (per person)		0.90
Mango chutney, minted sauce, onion salad, tamarind sauce, mixed pickle		
92. Raitha		2.95
Refreshing yoghurt with a choice of cucumber, onion, tomato as an accompaniment (or served plain)		

## Premium White Wines

### Cloudy Bay Sauvignon Blanc, Marlborough (New Zealand)

Fresh and vibrant, with ripe lime and grapefruit flavours, together with nectarine and gooseberry flavours.

Bottle 44.95

### Les Doigts, Alphonse Dolly, Sancerre (France)

Deliciously dry wine with a nutty, Spicy Quality.

Bottle 47.95

## Red Wines

### Wonder Creek Merlot (Chile)

An easy drinking wine, soft and full of ripe fruity flavours, offset by a balanced and underlying dryness.

175ml 4.95      250ml 5.95      Bottle 16.95

### Pelusas Cabernet Sauvignon (Chile)

Intense cassis and plum flavours harmonically balanced by medium tannins.

175ml 5.95      250ml 6.95      Bottle 19.95

### Cape Dream Pinotage (South Africa)

Bottle 22.95

Pale straw yellow colour with green tingers, good depth of fruit and acidity, very well balanced with a long finish.

### Vina Pomal Rioja Crianza (Spain)

Abundant Bright raspberry aromas mingle with sumptuous cherries and layered with creamy barrique character.

Bottle 23.95

### Domaine du Bois de Loise, Fleurie (France)

A beautiful bouquet of floral and fruit aromas - violet, peach, small red fruits.

An elegant and classic Fleurie wine, which has a wonderful balance and good body.

Bottle 28.95

### Flarestone Shiraz (Australia)

A soft, round, easy drinking red with ripe plums & blackberries on the palate with a light spicy finish.

175ml 5.95      250ml 6.95      Bottle 19.95

### Finca Del Alta Malbec (Argentina)

Vivid blackberry fruit with silky firm tannins, spicy plum and hints of chocolate on the palate. Good structure and length.

175ml 5.95      250ml 6.95      Bottle 22.95

### Parrotfish Pinotage (South Africa)

Deep ruby red colour. Fresh fruity aromas of berries and ripe banana, complimented by delicate wood maturation flavours.

Bottle 19.95

### Pinot Noir, Marlborough Waitonga Falls (New Zealand)

Dark cherry, plum and spice aromas meet with savory flavours, rich berries and sweet spicy oak.

Bottle 27.95

### Châteauneuf-du-Pape, Barton & Geustier (France)

Traditions ensure heady aromas of spices and a long velvet character laden with warm fruit cake flavours

Bottle 34.95

## Premium Red Wines

### Château des Combes Saint - Emilion Grand Cru (France)

This wine has rich, fruit aromas; juicy, sweet tannins backed by soft touches of vanilla toastiness from time spent in oak.

Bottle **42.95**

### Chateau de Cleray, Muscadet Sevre et Maine (France)

One of the great red wines of Italy, Nebbiolo grapes offer powerful aromas of violets and black cherries enveloped in powerful richness.

Bottle **46.95**

## Rosé Wines

### Ocean Heights White Zinfandel (California)

Pale rosé pink, soft juicy aromas of fresh red currants, aromatic cherries & white peaches. Crisp and refreshing with delicate aromas of wild strawberry, apple and honeysuckle.

175ml **4.95**

250ml **5.95**

Bottle **17.95**

### Villa Benizi Pinot Grigio Blush (Italy)

A medium dry rosé Finely Balanced with the notes of summer fruits, strawberry, watermelon and the crisp refreshing finish that nicely balances the touch of sweetness to the wine.

175ml **5.95**

250ml **6.95**

Bottle **20.95**

## Sparkling Wines

### Prosecco R & R (Italy)

A finest sparkling Italian wine exhibits Fruity flavours made using the Prosecco grape.

200ml Bottle **7.95**

Bottle **24.95**

### Prosecco Rose R & R (Italy)

Fabulously sparkling rose with refreshing flavours of raspberries and aromatic red currants.

Bottle **24.95**

## Champagnes

### Champagne Jacques Bardelot Brut NV (France)

Fresh and clean Champagne with creamy biscuity overtones.

Bottle **49.95**

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Fresh and clean Champagne with creamy biscuity overtones.

Bottle **49.95**

### Veuve Cliquot Brut (France)

A rich, creamy texture is balanced out by a soft tannis.

Bottle **69.95**

### Laurent Perrier Cuvee Rose (France)

Complex, Soft and fruit Flavoured with a rich, raspberry blackcurrant nose and palate.

Bottle **109.95**

### Dom Perignon (France)

The flagship wine from the house of Moet & Chandon. Rich, Full Flavoured with great elegance & style.

Bottle **169.95**

### Louis Roederer Cristal Brut Champagne (France)

Rich, full bodied and toasty with deep complex flavours. An aristocrat from the house that makes the famous Cristal.

Bottle **289.99**

## Duck Specialities

48. **Duck Sugonda** 🌶️🌶️ **15.95**

Duck breast cooked in a creamy coconut milk with spices, pineapple, cherry tomatoes.

49. **Duck Tamarind** 🌶️ **15.95**

Diced breast braised golden brown with sliced onions, ginger, garlic and unground garam massala, prepared in a tamarind sauce

50. **Duck Cashew Nuts** 🌶️ **15.95**

Succulent roasted duck, cooked in coconut milk with cashew nuts

## Biryani Dishes

51. **Chicken or Lamb Biryani** 🌶️🌶️ **Chicken 11.95 Lamb 13.95**

52. **Chicken Tikka Biryani** 🌶️🌶️ **12.95**

53. **Prawn Biryani** 🌶️🌶️ **12.95**

54. **King Prawn Biryani** 🌶️🌶️ **15.95**

55. **Special Mixed Biryani** 🌶️🌶️ **14.95**

Lamb, Chicken & Prawns

56. **Vegetable Biryani** 🌶️🌶️ **10.95**

## Traditional Dishes

57. **Lamb** **10.95**

**Chicken** **9.95**

58. **Chicken orLamb Tikka** **11.95** **12.95**

59. **Prawns** **9.95**

60. **King Prawn** **14.95**

61. **Vegetable** **8.95**

62. **Curry Dishes** 🌶️

63. **Madras** 🌶️🌶️

64. **Vindaloo** 🌶️🌶️🌶️

65. **Kurma Dishes**  
Mild spices in a creamy mixture with coconut.

66. **Bhuna Dishes**  
Medium sauce

67. **Rogan Josh Dishes**  
Medium capsicum and tomatoes

68. **Dansak Dishes**  
Sweet, Sour & Hot with lentils

69. **Dupeaza Dishes**  
Medium with fried onions, tomatoes and capsicum

70. **Pathia Dishes**  
Sweet, Sour & Hot

71. **Sag Dishes**  
Medium With Spinach

Spice Strength of dish : Mild 🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️

## Chef's Recommendations

32. <b>Chicken or Lamb Tikka Massala</b> 🌶️ The nation's most favourite dish	Chicken 10.95	Lamb 11.95
33. <b>Butter Chicken</b> 🌶️ Chicken prepared in a very mild & rich creamy sauce, sprinkled with ground chestnut		10.95
34. <b>Chicken or Lamb Passanda</b> 🌶️ Very mild, tender lamb or chicken, cooked in a special sauce with almonds Chicken Tamarind	Chicken 10.95	Lamb 11.95
35. <b>Chicken Tamarind</b> 🌶️🌶️ Diced, deboned & braised golden brown with sliced onions, ginger,		9.95
36. <b>Gost Kata Massala</b> 🌶️🌶️ Lamb braised golden with sliced onions, ginger, garlic unground garam massala, prepared in a thick sauce		11.95
37. <b>Lamb Bhujon</b> 🌶️🌶️ Chef's secret recipe - a medium hot dish		11.95
38. <b>Chicken Naga</b> 🌶️🌶️🌶️ Lamb or Chicken prepared with hottest Bangladeshi chilli	Chicken 10.95	Lamb 11.95

## Tandoori Dishes

39. <b>Chicken or Lamb Tikka</b> 🌶️🌶️	Chicken 9.95	Lamb 10.95
40. <b>Tandoori Chicken</b> 🌶️🌶️ Half on the bone chicken		9.95
41. <b>Chicken or Lamb Shashlik</b> 🌶️🌶️ Barbecued with green peppers, tomatoes & onions, served with salad	Chicken 11.95	Lamb 13.95
42. <b>Cocktail Kebab Tandoori Mixed Grill</b> 🌶️🌶️ 1/2 spring chicken, chicken tikka, lamb tikka, sheek kebab & king prawn		14.95
43. <b>King Prawn Shashlik</b> 🌶️🌶️ Barbecued with fresh tomatoes, onions & green peppers		16.95
44. <b>Duck Shashlik</b> 🌶️🌶️ Succulent diced duck marinated with delicate herbs & spices, grilled with fresh tomatoes, onions & green peppers		15.95
45. <b>Salmon Shashlik</b> 🌶️🌶️ Succulent diced salmon marinated barbecued with fresh tomatoes, onions & green peppers, served with salad		15.95
46. <b>Tandoori Monkfish</b> 🌶️🌶️		15.95
47. <b>Mixed Vegetable Shashlik</b> 🌶️🌶️ Fresh seasonal vegetables lightly spice		11.95

## Beers / Cider

Cobra	330ml	3.95
Cobra	660ml	5.50
Tiger	640ml	5.50
Kingfisher	660ml	5.50
Budweiser	330ml	3.95
Magners	568ml	4.95
Ale		5.50
Non Alcoholic Beer	330ml	3.95

## Soft Drinks

Mineral Water	330ml	2.50
Mineral Water	750ml	3.95
Coke/ Diet Coke/ Lemonade	330ml	3.00
Orange/ Pineapple Juice		3.00
Mango		3.00
Baby Mixers		2.50
J2o Orange & Passion Fruit		3.00
J2o Apple & Mango		3.00

## Aperitifs

Campari	50ml	3.50
Cinzano Bianco		3.50
Dubonnet		3.50
Martini (Dry / Sweet)		3.50
Pernod		3.50
Pimm's		3.50

## Whisky

Bells	3.50
Glenfiddich	3.95
Jack Daniels	3.95
Jameson Irish	3.95
Johnnie Walker Black	3.95
Johnnie Walker Gold	9.50
Johnnie Walker Blue Label	£10.95

## Vodka / Gin / Rum

Bacardi	3.50
Captain Morgan	3.50
Gordons	3.50
Malibu	3.50
Smirnoff	3.50

## Brandy / Cognac

Martell VS	3.95
Remy Martin VSOP	4.95
Hennessy XO	8.95

## Port / Sherry

Harveys Amontillado	50ml	3.50
Ruby Port		3.50
LBV Port		3.50
Tio Pepe (Dry Sherry)		3.50

## Liqueurs

Amaretto	50ml	3.50
Baileys		3.50
Benedictine		3.50
Cointreau		3.50
Crème de Menthe		3.50
Drambuie		3.50
Grand Marnier		3.50
Kummel		3.50
Sambucca		3.50
Southern Comfort		3.50
Tia Maria		3.50

## Appetisers & Starters

01. Onion Bhaje		4.50
02. Somosa		4.50
Vegetable or Meat		
03. Chicken or Lamb Tikka	Chicken 5.50	Lamb 5.95
04. Sheek Kebab		5.95
05. Prawn Puree		7.95
Grilled Ostrich		7.95
06. Garlic Mushrooms		5.50
07. Chicken Momo		6.95
Spring onion, tamarind, lightly spiced & rolled in leavened bread		
08. Chicken Nazakat		5.95
Delicately spiced succulent chicken skewered & grilled in the tandoori oven, flavoured with garlic & nutmeg		
09. Duck Tikka		7.95
Marinated duck, grilled in the charcoal tandoori oven		
10. Lamb Patties		6.95
Red lentils, garlic, honey, turmeric & dill seeds rolled in leavened bread		
11. RS Platter		7.95
(Per person, minimum of two) A selection of chicken, lamb, vegetables & seafood		
12. Salmon Tikka		6.95
Salmon marinated in herbs & spices, grilled in the tandoori oven		
13. Garlic King Prawns		6.95
Delicately spiced succulent king prawns off shell, grilled in the tandoori oven with a hint of garlic		
14. King Prawn Suka		6.95
King prawns cooked in tamarind, garlic, honey chilli, salt & turmeric		
15. King Prawn Butterfly		6.95
Succulent king prawns delicately spiced and deep fried.		
16. Tandoori Monkfish		7.95
Marinated in yoghurt, herbs & spices, grilled in the tandoori oven		
17. Mussels		6.50
Indian style spicy mussels		

Spice Strength of dish : Mild 🌶 Medium 🌶🌶 Hot 🌶🌶🌶

## Signature Dishes

18. RS Paharia 🌶		12.95
Strips of chicken breast, cooked with broccoli, fresh beans, coconut milk, mild & aromatic ground spices		
19. RS Sikandari Lamb Shank 🌶🌶		13.95
A very exotic dish, made with lamb on the bone, marinated in spices & roasted in the tandoor		
20. RS Ostrich / Venison Bahaar 🌶🌶		16.95
Grilled ostrich or venison in an oriental medium spiced sauce		
21. RS Montaja 🌶		12.95
Diced tender spring chicken prepared with garlic, ginger, coriander, a touch of almond, coconut & medium flavoured spices		
22. RS Chicken Dilight 🌶🌶		12.95
Breast chicken stuffed with minced meat and rosemary.		
23. RS Haryali 🌶🌶🌶		12.95
Chicken prepared with fresh coriander, green chillies, mint & tamarind.		

## River Spice Seafood Specialities

24. Tandoori Monkfish Massala 🌶		16.95
Monkfish, grilled & prepared in a special massala sauce		
26. Seabass 🌶🌶		14.95
Pan fried lightly spiced with herbs		
27. Seafood Bhuna 🌶🌶		15.95
An infusion of king scallops, squids, cuttle fish & tiger fish in our bengali chef's speciality stock in a medium blend of bhuna spices & herbs		
28. King Prawn Nawabi 🌶🌶		15.95
Roasted king prawns cooked in a medium spicy sauce		
29. Garlic King Prawns 🌶🌶		15.95
Medium spiced king prawns off-shell, cooked with garlic, onions & fresh ground spices		
30. King Prawn Palak Paneer 🌶🌶		16.95
King prawns prepared with spinach & cheese, with a hint of garlic		
31. Goan Fish Curry 🌶		15.95
Tandoori monkfish prepared with a selection of delicate spices, herbs & coconut milk		

Spice Strength of dish : Mild 🌶 Medium 🌶🌶 Hot 🌶🌶🌶