



Cinnamon

Contemporary Indian Cuisine

Welcome to Cinnamon, Billingshurst where we aim to make your visit to a pleasant experience with a difference. We have introduced many new dishes full of adventurous flavours to compliment your taste and also retain many of the original recipes from traditional Indian curry basics.

Our Indian celebrity chef Raj and his team work hard to select only the finest and top quality ingredients and spices for their preparations and give full concentration on consistency and taste of curries.

Despite massive competition in the Indian cuisine sector Cinnamon believes in its success and would go from strength to strength due to the quality of the food and service alongside. Our focus is on creating an absolute faultless fine dining experience for our customer.

We are always keen to hear your ideas for how we can continue to serve you best.

Hope you enjoy your meal with us.

Open 7 days a week (Including all Bank holidays)

OPENING HOURS:

Monday - Friday : 5:00 pm -11:00 pm

Saturday - Sunday: 12:00 noon -2:30 pm & 5:00 pm -11:00 pm

www.cinnamonbillingshurst.co.uk

59 High Street, Billingshurst West Sussex RH14 9QP

Tel: 01403 783999 / 01403 784555

Food Allergies and Intolerances

Please speak to our staff about the ingredients in your meal, when making your order.

Thank you.

APPETIZERS

Full of flavour, beautifully prepared little dishes, perfect as a starter with a drink or to accompany your choice of main Course.....

TANDOORI GRILLED SALMON <i>(Tandoori Spiced, off the bone grilled salmon)</i>	£6.85
TANDOORI LAMB CHOP <i>(On the bone grilled Lamb cutlets. Must try!)</i>	£6.95
CALAMARY GOAN FRY <i>(Fried squid in very dry thick sauce)</i>	£5.50
CHICKEN/ LAMB NAWABI SATAY <i>(Aromatic flavoured grilled boneless Chicken / Lamb served on skewers)</i>	£6.15
CRAB MALABAR <i>(Crab meat cooked with spiced, and fresh herbs covered with cheese)</i>	£6.15
ALOO KA DUM ✓ <i>(Deep fried mashed potato cakes coated in egg indian style, Delicious !!!)</i>	£5.15
DOHI PUCHKAA ✓ <i>(chunky chana chaat stuffed in crispy bubble size puree, Served with tamarind, very famous in India)</i>	£5.95
CHICKEN/ LAMB TIKKA <i>(Lightly spiced pieces of chicken /lamb grilled on charcoal)</i>	£5.85
ONION BHAJI <i>(Crispy onion balls very lightly spiced, deep fried)</i> ✓	£5.15
MEAT/VEG/PANEER SAMOSA ✓ <i>(Triangular shaped savoury filled with spicy minced meat or vegetables)</i>	£4.95
SHAAHI SHEEK KEBAB <i>(Medium spicy minced lamb grilled on a skewer)</i>	£6.15
RESHMI KEBAB <i>(Burger shaped minced lamb fried with fresh herbs and topped with an egg omelette)</i>	£6.15
CHICKEN TIKKA CHAAT PUREE <i>(Boneless chopped chicken cooked in a tangy massala sauce . Served in a crispy puree bread)</i>	£6.15
PRAWN PUREE <i>(Delicately prepared in medium spice . Served in a crspsy puree bread)</i>	£6.50
MIX KEBAB <i>(selection of chicken tikka, Lamb Tikka and sheek Kebab)</i>	£6.85
MIX PLATTER FOR 2 <i>(selection of chicken tikka, Lamb Tikka, sheek Kebab, Onion bhajhi and samosa)</i>	£14.95
SHAAHI MIX PLATTER FOR 4 <i>(selection of chicken and lamb sataya, tandoori salmon and lamb chops, onion bhajhi and aloo ka dum)</i>	£25.95

CINNAMON AMBASSADOR DISHES

*Following dishes were developed in cinnamon kitchen by master chef's own secret recipes in order to have a distinctive and pleasant indian dining experience to our customers.
(some ingredients of these dishes depends on supplier & therefore subject to availability)
All the dishes are authentic medium hot.*



DUCK	: DUCK MASHRIKI BHAJAN	£15.95
BEEF	: BEEF KAALIA KORAI	£14.95
TIGER PRAWN	: CHATTGAO PRAWN MANCHURI	£14.95
KING PRAWN	: TANDOORI KING PRAWN JUL	£15.50
SEA BASS	: TANDOORI SEA BASS MAROOSH	£14.95
CHINGRI PARSEE		£15.50
<i>(Sesame seed coated King Prawn dipped in ginger, garlic, lime and chilli, served with a sweet mango coriander sauce.)</i>		
SWEET CHILLI KING PRAWN		£15.50
<i>(Jumbo King Prawns marinated in home made sweet chilli and chutney sauce.)</i>		
KING PRAWN MAROOSH		£15.50
<i>(King Prawn stir fried with courgettes cooked with fresh tomatoes, garlic & coriander.)</i>		
GREEN BENGAL CHICKEN		£13.50
<i>(Tender pieces of chicken cooked with crushed mustard, onions and green peppers, with a hint of green chilli.)</i>		
CHINGRI RANGOON		£14.50
<i>(Shelled King Prawn infused with fennel seeds, jeera, ajwain and fresh green chillies.)</i>		

CINNAMON

TANDOORI SPECIAL

All the tandoori dishes marinated in respective spicy yogurt sauce for 24 hours, grilled in a clay oven and served on sizzling wok with fresh green salad.....

TANDOORI CHICKEN <i>(On the bone chicken grilled with fried onion dressed in lemon juice on charcoal)</i>	£10.50
CHICKEN/ LAMB TIKKA PERI PERI <i>(spring chicken /lamb marinated in special peri peri spice then barbecued, served with grilled potatoes.)</i>	£11.50
CHICKEN / LAMB TIKKA <i>(Lightly spiced pieces of chicken /lamb grilled with fried onion dressed)</i>	£10.50
CHICKEN / LAMB TIKKA SHASHLIK <i>(Marinated spring chicken /lamb barbecued with onions, green peppers and fresh tomatoes)</i>	£11.15
TANDOORI LAMB CHOP <i>(On the bone lamb cutlets marinated in special tandoori spice grilled with fried onion)</i>	£14.15
TANDOORI KING PRAWN <i>(Lightly tandoori spiced king prawns grilled with fried onion dressed with fresh coriander)</i>	£15.75
TANDOORI MIX GRILL <i>(Tender Pieces of chicken tikka, lamb Tikka , lamb chop, tandoori chicken, sheek kebab and king prawn grilled together in the clay oven)</i>	£14.95
TANDOORI SALMON <i>(Lightly tandoori spiced salmon piece grilled with fried onion dressed in lemon juice and fresh coriander)</i>	£14.85
PANEER SHASHLIK SHWAAD ✓ <i>(Marinated pieces of paneer (indian cheese) barbecued with onions, green peppers and fresh tomatos dressed in lemon juice)</i>	£10.50
NAGA (CHICKEN / LAMB) <i>(Marinated with naga hot madras)</i>	£11.50

A photograph of several cinnamon sticks and a pile of ground cinnamon powder, positioned behind the menu items.

CINNAMON CHEF'S SPECIAL SIGNATURES

These dishes have been developed and perfected by chef RAJ himself over many years.....

LAMB SHANK SPECIAL 🌶️	£15.95
<i>(Lamb shank marinated overnight with fresh ground spices, yogurt, tomatoes, coriander then put in a thick special exotic sauce; Cooked slow in a oven.....)</i>	
DHAKA SPECIAL CHICKEN ROAST 🌶️	£12.75
<i>(Slices of sweet roast chicken cooked in medium spicy creamy coconut Sauce, very favourite in Bangladesh !!!)</i>	
CHICKEN/ LAMB SHARJANI MASSAL	£12.75
<i>(Slices berbecued chicken or lamb cooked in mild onion and garlic fried sauce, finished with mango pulp infusion)</i>	
TAWA MEAT GORCHI 🌶️	£12.95
<i>(Medium hot: Tossed over an iron griddle with tawa, spices and herbs, Crushed garlic and ginger; garnishesd with spring onion and coriander.)</i>	
CHICKEN ZILZILA 🌶️🌶️	£13.15
<i>(Strips of chicken, fried with mustards, peppers, garlic and sun-dried chillies and lemon leaf; fairly hot. Truly authentic !!!)</i>	
GURKHA'S FAVOURITE CHICKEN /LAMB 🌶️🌶️	£12.95
<i>(Sliced pieces of chicken or lamb in a special fairly hot sauce with capcicum, tomatoes, red onions and green chillies. Nepalese style --A chef's recommendations.)</i>	
PANEER / SABZI NAVRATAN BAAHAR ✓	£12.15
<i>(Indian homemade fresh cheese / mix vegetables cooked in rich exotic creamy almond and coconut mild spiced sauce.)</i>	
Rajasthani / Chicken / Lamb	£13.50
<i>Cooked with Cinnamon Special sauce, garlic, green chilli, youghurt, sweet & hot</i>	
Tandori Mix	£13.50
<i>Tandori chicken on the bone, chicken tikka, lamb tikka, cooked with ginger, garlic, special sauce, tomato, coriander</i>	
Rezala Chicken / Lamb	£13.50
<i>Ginger, garlic, cashew nut, almond, coconut, green chilli, dry onion, tomato sauce medium to hot</i>	
Butter Chicken / Lamb	£13.50
<i>Cooked with tomato sauce, garlic, almond cream mild sauce</i>	
PUDINA HARIYALI	£12.75
<i>(Grilled with a special mint and fresh green spices then cooked in a nice rich coconut sauce)</i>	
MALAI MAKHANWALA	£12.75
<i>(Succulent piece of meat tossed in butter, cooked with a mild almond, coconut sauce, covered with creamy layer; Ideal for those who like it milder !!!)</i>	
ANDRA MASSALA 🌶️	£12.75
<i>(cooked in a thick medium gravy with fresh tomatoes, green chillies, whole zeera and flavoured with curry leaves. Recommended with lemon rice)</i>	
BALTI SHASHLIK BHUNA 🌶️	£12.75
<i>(skewered with onion, tomatoes & capsicum then cooked in thick medium hot special balti Sauce; garnished with fresh coriander)</i>	
NAGA CHILLY BOOM BOOM 🌶️🌶️🌶️	£12.75
<i>(A freshly made, spiced very hot dish; cooked with delicious mixture of different kinds of chillies, capcicum, Tomatoes and fresh coriander)</i>	

🌶️ **Medium**

🌶️🌶️ **Fairly hot**

🌶️🌶️🌶️ **Very hot**

CINNAMON HOUSE SPECIAL DISHES

*An amazing selection of our house favourite dishes
Following Dishes can be prepared with.....*

MIX VEGETABLE	£10.25	CHICKEN TIKKA	£11.95
PRAWN	£11.50	LAMB TIKKA	£11.95
KING PRAWN	£14.95	BEEF	£12.15

TIKKA MASSALA

(Mild to Medium dish. Marinated in special spices and herbs then added to an exotic massala sauce, Top favourite in Great Britain)

PASSANDA

(Succulent pieces of meat, cooked with a mild sauce of red wine, almond & coconut then simmered in fresh cream & nuts)

MODHUBAAHAR

(Succulent pieces of meat, cooked with a mild almond and coconut creamy sauce then add honey infused into it)

BALTI

(Medium spiced, cooked with onion, green peppers, fresh coriander and special balti sauce)

KORAI

(Medium spiced, cooked with spring onion, green peppers and special fresh herbs, served in sizzling wok)

SHATKARI

(Medium spiced, cooked with spring onion, green peppers and special wild lemon from Bangladesh)

JALFREZI

(fairly hot and spicy dishes prepared with green chillies, green peppers and onions, a sizzling item)

GARLIC CHILLY

(fairly hot and spicy dishes prepared with garlic, green chilly and onions)

GARLIC

(Medium spiced in garlic flavour)

 **Medium**

  **Fairly hot**

   **Very hot**

TRADITIONAL BASIC CURRY DISHES

Following Dishes can be prepared with.....

CHICKEN	£10.50	MIX VEGETABLE	£9.95	CHICKEN TIKKA	£11.95
LAMB	£10.50	PRAWN	£11.35	LAMB TIKKA	£11.95
BEEF	£11.95	KING PRAWN	£14.95		

KORMA *(Very mild, sweet & creamy. Cooked with coconut & almond)*

CURRY *(In medium basic sauce) 🌶️*

MADRAS 🌶️🌶️ *(Very popular fairly hot dish , cooked with fresh herbs and tomato puree)*

VINDALOO 🌶️🌶️🌶️ *(Very hot dish)*

BHUNA *(Medium spiced in a thick gravy) 🌶️*

PHAAL 🌶️🌶️🌶️🌶️ *(very very hot !!!!)*

MALAYA *(Mild in creamy aromatic sauce with pineapple)*

KASHMIRI *(Mild in creamy aromatic sauce with mix fruits)*

DUPIAZA 🌶️ *(Medium spiced with lots of cube onions)*

PARSI DANSAK 🌶️🌶️
(fairly hot, sweet and sour, prepared with lentils)

PATHIA 🌶️🌶️
(fairly hot, sweet and sour, prepared with tomatoes and lemon juice)

ROGAN JOSH 🌶️ *(Succulent medium spiced , garnished with lots of fresh tomatoes)*

PALAAK 🌶️ *(Medium spiced with spinach)*

CINNAMON BIRYANI 🌶️

Following Dishes can be prepared with...

CHICKEN	£12.95	MIX VEGETABLE	£10.50
LAMB	£12.95	PRAWN	£13.95
BEEF	£13.50	KING PRAWN	£14.95

CHICKEN/LAMB TIKKA £12.65

(A Mughal speciality- Tender piece of meat and aromatic basmati rice cooked together in a sealed pot scented with cinnamon, saffron and cardamom; served with mix vegetables curry)

🌶️ **Medium**

🌶️🌶️ **Fairly hot**

🌶️🌶️🌶️ **Very hot**

VEGETABLE SIDE DISHES

JINGI KODU <i>(Sweet Pumpkin)</i>	£5.45
BOMBAY ALOO <i>(Potato)</i>	£5.45
SAAG BHAJI <i>(spinach)</i>	£5.45
SAAG ALOO <i>(Spinach and potato)</i>	£5.45
SAAG MUSHROOM	£5.45
MUSHROOM BHAJI	£5.45
TARKA DALL <i>(Yellow Lentils with fried garlic)</i>	£5.45
BRINJAL BHAJI <i>(Aubergine)</i>	£5.45
BINDI BHAJEE <i>(Okra)</i>	£5.45
CAULIFLOWER BHAJI	£5.45
ALOO GOVI <i>(Cauliflower and potato)</i>	£5.45
SAAG DALL <i>(Spinach and lentils)</i>	£5.45
SAAG PANEER <i>(Spinach and cheese)</i>	£5.45
MOTTOR PANEER <i>(Green peas and cheese)</i>	£5.45
CHANNA MASSALA <i>(Chick peas)</i>	£5.45
PEAS ALOO <i>(green peas and potato)</i>	£5.45

RICES

BASMATI RICE	£3.50
PILAU RICE	£3.75
SPECIAL FRIED RICE <i>(with egg, peas and prawn)</i>	£3.95
EGG FRIED RICE	£3.85
MUSHROOM RICE	£3.85
COCONUT RICE	£3.85
GARLIC RICE	£3.85
VEGETABLE RICE	£3.85
LEMON RICE	£3.85
KEEMA RICE <i>(stuffed with minced lamb)</i>	£3.95

BREADS

PLAIN NAN	£3.25
PESHWARI NAN <i>(sweet with coconut, almond and nuts)</i>	£3.75
GARLIC NAN	£3.50
CHEESE NAN	£4.15
CHEESE AND CHILLI NAN	£4.25
KEEMA NAN <i>(stuffed with minced lamb)</i>	£3.95
KULCHA NAN <i>(stuffed with Vegetable)</i>	£3.95
CHICKEN TIKKA NAN	£3.95
PLAIN PARATHA	£3.95
STUFFED PARATHA <i>(stuffed with vegetables)</i>	£4.45
EGG PARATHA	£4.45
ALOO PARATHA <i>(stuffed with potato)</i>	£3.95
CHAPATI	£2.50
TANDOORI ROOTI	£3.25
PUREE <i>(Deep fried bread)</i>	£1.95

SUNDRIES

CHIPS	£3.90
PLAIN PAPADOM	£0.90
SPICY PAPADOM	£0.90
MINT SAUCE	£0.90
MANGO CHUTNEY	£0.90
ONION SALAD	£0.90
LIME PICKLE	£0.90
CINNAMON SPECIAL SALAD	£0.90
RAITA <i>(Plain, Onion, Cucumber)</i>	£2.95

All prices include VAT.

Some of the dishes may contain nuts or milk .Please ask a member of staff if you have any particular concerns.

WINE LIST

HOUSE WINES

WHITE

	250ml Glass	Bottle
1. <i>Cette Nuit Sauvignon Blanc</i> (France) <i>Crisp, Fresh and Dry</i>	£8.47	£24.14
2. <i>Pattersons Reserve Chardonnay</i> (Australia) <i>Light, Creamy and Soft</i>	£8.47	£24.14
3. <i>Orsino Pinot Grigio</i> (Italy) <i>Vibrant, Fragrant and Crisp</i>	£8.47	£25.24

RED

	250ml Glass	Bottle
4. <i>Cette Nuit Merlot</i> (France) <i>Ruby Red, Fruity and Smooth</i>	£8.47	£24.14
5. <i>Long Country Cabernet Sauvignon</i> (Chile) <i>Dark Fruits, Rounded and Mellow</i>	£8.47	£24.14

ROSÉ

	250ml Glass	Bottle
6. <i>Belfiore Pinot Grigio Blush</i> (Italy) <i>Delicate, Subtle and Refreshing</i>	£8.47	£25.24

WHITE WINES

	Bottle
7. <i>Clos des Morinières Muscadet Sèvre-et-Maine Sur Lie</i> (France) <i>Light, Flinty and Floral</i>	£33.00
8. <i>Mâcon-Lugny Les Genièvres Louis Latour</i> (France) <i>Fresh, Lemon Peel and Grapefruit</i>	£34.10
9. <i>False Bay Chenin Blanc</i> (South Africa) <i>Ripe Apple, Honey and Greengage</i>	£27.50
10. <i>Lopez de Haro Blanco Barrica Rioja</i> (Spain) <i>Dates, Oak and Banana</i>	£29.70
11. <i>Chablis Domaine Fournillon</i> (France) <i>Dry, Soft and Creamy</i>	£37.95
12. <i>Sancerre Blanc La Guiberte Alain Gueneau</i> (France) <i>Elegant gooseberry, lemon and minerality</i>	£40.15

ROSÉ WINES

	Bottle
13. <i>Mateus Rosé</i> (Portugal) <i>Light, Fresh and Strawberry</i>	£22.00

RED WINES

	Bottle
14. <i>Saint-Émilion Private Réserve</i> (France) <i>Full, Smooth and Rich</i>	£39.00
15. <i>Chianti Rocca Grimalda</i> (Italy) <i>Rich, Elegant and Spiced Oak</i>	£34.10
16. <i>Manzanos Tempranillo</i> (Spain) <i>Red Fruit, Spice and Liquorice</i>	26.34
17. <i>Mount Brown Pinot Noir</i> (New Zealand) <i>Cherry, Plum and Spice</i>	£43.94
18. <i>Hesketh Midday Somewhere Shiraz</i> (Australia) <i>Bold, Dark Fruit and Mocha</i>	£35.75
19. <i>False Bay Pinotage</i> (South Africa) <i>Blackberry, Chocolate and Plum</i>	£27.50
20. <i>Côtes du Rhône Loron</i> (France) <i>Smooth, Fruity and Peppery</i>	£29.70
21. <i>Châteauneuf-du-Pape Châteaux Fargueroil</i> (France) <i>Spiced Fruit, velvety and smooth</i>	£49.50

SPARKLING WINES

		Bottle
22. <i>Prosecco Spumante</i> (Italy) <i>Delicate, Aromatic and Soft Bubbles</i>	20cl £10.70	£30.25
23. <i>Mas Macià Cava Brut NV</i> (Spain) <i>Ripe Fruit, Apple and Delicate Acidity</i>		£37.80
24. <i>Moët & Chandon Imperial</i> (France) <i>Toast, Citrus and Apple</i>		£65.94
25. <i>Veuve Clicquot Brut</i> (France) <i>Fresh, Harmonious and Lively</i>		£88.95

BEER AND CIDER

<i>Cobra</i> <i>(Premium Indian Beer)</i>	<i>Draught:</i>	<i>HalfPint</i>	<i>£4.10</i>	<i>Pint</i>	<i>£6.70</i>
	<i>Bottle:</i>	<i>Small (330ml)</i>	<i>£4.35</i>	<i>Large (660ml)</i>	<i>£7.30</i>
<i>Kingfisher</i>	<i>Bottle (ml)</i>	<i>650</i>			<i>£7.35</i>
<i>Budweiser</i>		<i>330</i>			<i>£4.45</i>
<i>Corona Extra</i>		<i>330</i>			<i>£4.80</i>
<i>Strongbow (Cider)</i>		<i>440</i>			<i>£4.45</i>
<i>Sussex Gold (Ale)</i>		<i>500</i>			<i>£7.30</i>
<i>Non Alcoholic Becks</i>		<i>330</i>			<i>£4.45</i>

SOFT DRINKS & MINERALS

	<i>Bottle(ml)</i>	
<i>Coke/Diet Coke/Sprite Tonic</i>	<i>330</i>	<i>£4.10</i>
<i>Soda Water/Tonic Water</i>	<i>200</i>	<i>£3.65</i>
<i>J20 Orange & Passionfruit</i>	<i>275</i>	<i>£4.10</i>
<i>J20 Apple & Mango</i>	<i>275</i>	<i>£4.10</i>
<i>Appletiser</i>	<i>275</i>	<i>£4.10</i>
<i>Orange Juice/Apple Juice</i>	<i>Glass</i>	<i>£4.10</i>
<i>Red Bull</i>	<i>250</i>	<i>£4.60</i>
<i>Still Water</i>	<i>750</i>	<i>£5.25</i>
<i>Sparkling Water</i>	<i>750</i>	<i>£5.25</i>
<i>Assorted BabyMixers</i>		<i>£2.05</i>

MOVES LIKE JAGGER

<i>Jagermeister with Red Bull</i>	<i>£7.40</i>
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APERITIFS

	<i>Measure(ml)</i>	
<i>Martini Sweet or Dry Cinzano</i>	<i>50</i>	<i>£4.80</i>
<i>Bianco</i>	<i>50</i>	<i>£4.80</i>
<i>Pernod</i>	<i>50</i>	<i>£4.80</i>
<i>Campari</i>	<i>50</i>	<i>£4.80</i>
<i>PimmsNo.1</i>	<i>50</i>	<i>£4.80</i>

SHERRY & PORT

	<i>Measure (ml)</i>	
<i>Harveys Bristol Cream</i>	50	<i>£4.80</i>
<i>TiobPepe</i>	50	<i>£4.80</i>
<i>Cockburns</i>	50	<i>£5.25</i>

SPIRITS

	<i>Measure (ml)</i>	
<i>Gordons/Gordons Pink</i>	25	<i>£5.20/£5.75</i>
<i>Bombay Sapphire</i>	25	<i>£5.75</i>
<i>Smirnoff</i>	25	<i>£5.20</i>
<i>Absolut</i>	25	<i>£5.75</i>
<i>Bacardi</i>	25	<i>£5.20</i>
<i>Captain Morgan</i>	25	<i>£5.20</i>
<i>Bells</i>	25	<i>£5.20</i>
<i>Jameson</i>	25	<i>£5.25</i>
<i>Jack Daniels</i>	25	<i>£5.25</i>
<i>Teacher's</i>	25	<i>£5.75</i>
<i>Glenfiddich</i>	25	<i>£5.75</i>
<i>Johnnie Walker</i>	25	<i>£5.75</i>
<i>Haig Club</i>	25	<i>£5.75</i>

BRANDY & COGNAC

	<i>Measure (ml)</i>	
<i>Martell VS</i>	25	<i>£5.85</i>
<i>Courvoisier VS</i>	25	<i>£5.85</i>
<i>Remy Martin VSOP</i>	25	<i>£6.60</i>
<i>Hennessey XO</i>	25	<i>£13.40</i>

LIQUEURS

	<i>Measure (ml)</i>	
<i>Drambuie</i>	25	<i>£5.55</i>
<i>Benedictine</i>	25	<i>£5.55</i>
<i>Cointreau</i>	25	<i>£5.55</i>
<i>Amaretto Disaronno Grand</i>	25	<i>£5.55</i>
<i>Grand Marnier</i>	25	<i>£5.55</i>
<i>Tia Maria</i>	25	<i>£5.55</i>
<i>Sambuca</i>	25	<i>£5.55</i>
<i>Malibu</i>	25	<i>£5.55</i>
<i>Baileys</i>	25	<i>£5.55</i>
<i>Archer's Peach Schnapps</i>	25	<i>£5.55</i>
<i>Jagermesiter</i>	25	<i>£5.05</i>
<i>Southern Comfort</i>	25	<i>£5.05</i>
<i>Tequila</i>	25	<i>£5.05</i>

