

SHARING PLATTERS

Feasting platter chilli salt squid, crispy chicken gyoza, duck & vegetable rolls	£19.00
Satay & ribs platter chicken satay, spare ribs in black bean sauce, crispy smoked chicken	£19.00
Bao Bun club (4pcs) 2 pcs crispy duck buns & 2 pcs crispy chicken, Thai fries & sriracha mayo	£20.30
Steamed dumplings (12pcs) prawn & scallops siu mai, spicy chicken siu mai, vegetable dumplings, soy sauce	£21.00

SMALL DISHES | DIM SUM & BAO

Edamame (PB) soybeans & sea salt	£5.00
Spring rolls Vegetable sweet chilli sauce (V) Duck hoisin sauce	£7.00 £7.95
Chicken lettuce wrap 🌱 cooked in oyster & fish sauce with bird eye chilli & peanuts	£7.50
Grilled chicken satay skewers (GF) lemongrass & peanut sauce	£7.50
Gyoza Chicken / vegetable black rice vinegar	£7.70
Vegetable dumplings	£7.75
Prawn toast served with sweet chilli sauce	£7.80
Chilli salt squid (GF) 🌱 sweet chilli sauce	£8.00
Spicy chicken siu mai	£8.00
Prawn & scallops siu mai	£8.15
Crispy Chicken Bao Bun (2pcs)	£8.85
Duck Bao Bun (2 pcs)	£9.00

MAIN DISHES

Thai green curry (GF) 🌱 coconut milk & spices with mixed vegetables & sweet potato served with rice	£12.00
Vegetable (V)	£12.80
Chicken	£13.30
Prawn	£13.30
Classic Rendang curry (GF) 🌱 slow cooked coconut milk, spices & sweet potato served with jasmine rice & roti flatbread	£12.80
Vegetable (V)	£13.60
Chicken	£14.60
Lamb	£14.60
Fried chilli tofu 🌱 mixed vegetables, salad & kimchi sauce served with rice	£12.00
Kung Pao Prawns served with rice, chillies & nuts	£13.85
Half smoked chicken (fried) 🌱 with kimchi sauce served with mixed leaf salad & Thai fries	£14.20
¼ Crispy aromatic duck served with duck pancake & rice	£14.20
Black pepper beef 🌱 beef sirloin with black pepper sauce, asparagus, shiitake mushrooms, water chestnuts & steamed rice	£14.35
Crispy pork belly 🌱 Thai blend oyster sauce, mixed vegetables & glass noodles	£14.50
Teriyaki salmon served with rice & mixed vegetables	£14.50
Sizzling lamb shoulder 🌱 with soy sauce, spring onions, coriander & jasmine rice	£15.50

SPECIAL OF THE DAY

Please ask a member of our staff

RICE & NOODLES

Pad Thai noodles (GF) stir-fried flat rice noodles, sweet Thai sauce, fresh lime & peanuts	£12.00
Vegetable (V)	£12.50
Chicken	£13.00
Prawn	£13.00
Miso Udon soup served with tofu, egg, Chinese cabbage Thai sauce, fresh lime & peanuts	£11.50
Vegetable (V)	£12.50
Chicken	£13.00
Prawn	£13.00
Prawn fried rice with vegetables & chilli garlic sauce	£13.00
Aromatic duck fried rice with vegetables & spring onion	£13.00

SIDE DISHES

Roti flatbread	£2.50
Steamed jasmine rice (V)(GF)	£3.20
Mixed leaf salad with sesame dressing	£4.00
Thai fries (GF)	£4.10
Steamed vegetables (V)(GF) mangetout, broccoli & green beans	£4.50

DESSERT

Ice cream & sorbet please ask for flavours	per scoop: £2.50
Chocolate Brownie served with vanilla ice cream	£6.50



SPARKLING WINE	125ml	Bottle
Prosecco Brut, Veneto, Italy	£7.80	£40.00
Pierre Mignon Grande Reserve, Brut NV, France	£59.00	
Veuve Cliquot, Yellow label, NV, France	£82.00	
Laurent-Perrier, Cuvee Rosé Brut NV, France	£98.00	

WHITE WINE	175ml	250ml	Bottle
Entero Old Vine Macabeo, Manchulea, Spain	£6.10	£7.80	£23.00
Pinot Grigio, Delle Venezie IGT, Italy	£6.95	£9.25	£27.00
Chardonnay, Hamilton Heights, Australia			£30.00
Sauvignon Blanc, Wairau River, NZ	£8.20	£10.75	£32.00
Picpoul de Pinet, Caroline, France	£8.20	£10.75	£32.00
Chenin Blanc Reserve, Ken Forester, South Africa			£36.00

ROSÉ WINE	175ml	250ml	Bottle
Pinot Grigio Rosé, Italy	£6.95	£9.25	£27.00
Melopée de Gavoty, Cotes de Provence, France	£8.65	£11.45	£34.00

RED WINE	175ml	250ml	Bottle
Sangiovese, Terre Allegre, Italy	£6.10	£7.80	£23.00
Malbec, Man Meets Mountain, Arg	£6.95	£9.25	£27.00
Rioja Crianza, Puente de Salceda, Spain	£7.80	£10.30	£30.00
Merlot, Reserve Block 10, La Playa, Chile			£33.00
Pinot Noir, Santa Macarena, Arg.			£35.00
Primitivo, Ruminat, Cantina Orsogna, Italy			£40.00
Bordeaux, Chateau Grand Gamelle, France			£43.00

SIGNATURE COCKTAILS - ALL £12.50

Spiced Honey Margarita
Cazcabel honey tequila, Blend Triple Sec & lime juice

Old Fashioned
Elijah Craig bourbon, Angostura bitters, brown sugar, orange twist

Chocolate Orange Martini
Orange Grey Goose, Blend Coffee, Baileys

Coconut Margarita
Cazcabel Coconut, Patron Silver, Blend Triple Sec, lime, sugar, apple juice

Hugo
St Germain, prosecco, lime, mint, elderflower cordial, soda

MOCKTAILS - ALL £8.00

Lyre's Dry & tonic
Lyre's Dry, Double Dutch elderflower tonic

Lyre's Spritz
Lyre's Italian spritz, soda, apple

GIN & THINGS - ALL £11.50

Whitley Neill Rhubarb & Ginger Gin
Double dutch ginger ale, mint & blueberries

Roku Gin
Double dutch Indian tonic, ginger, lime & mint

Ramsbury Gin
Double dutch elderflower, lime & mint

Bombay Citron
Double dutch skinny tonic, lemon & mint

Sapling Gin
Double dutch Indian tonic, cucumber & mint

A double measure of gin served with Double Dutch tonic

BEER, REAL ALE & CIDER

	1/2 Pint	Pint
Draught		
Guest Ales	£2.95	£5.60
Aspall Cyder (4.5%)	£3.05	£5.90
Pravha (4%)	£3.40	£6.30
Guinness (4.1%)	£3.35	£6.50
Madri (4.6%)	£3.45	£6.60
Blue Moon (5.4%)	£3.65	£6.90
Brixton Cold Harbour Lager (5.4%)	£3.65	£7.10
Brixton Atlantic APA (4.4%)	£3.65	£7.10
Meantime London Pale Ale (4.3%)	£3.70	£7.00
Neck Oil (Session IPA 4.3%)	£3.70	£7.10
Peroni (5.1%)	£3.75	£7.30

Bottles

Corona 330ml (4.5%)	£5.20
Desperados 330ml (5.9%)	£5.20
Peroni 330ml (5.1%)	£5.30
Rekorderlig (ask for flavours) 500ml (4%)	£6.50

Low ABV + Alcohol Free

Corona Zero 0.0 (alcohol free)	£5.20
Peroni Libera 0.0 (alcohol free)	£5.30
Rekorderlig strawberry & lime 0.0 (alcohol free)	£5.50
Guinness 0.0 (alcohol free)	£6.50

We have a full selection of coffee & tea available from 11am. All wine is also served in 125ml measures.