

SHARING PLATTERS

Feasting platter <i>chili salt squid, crispy chicken gyoza, duck & vegetable rolls</i>	£18.50
Satay & ribs platter <i>chicken satay, spare ribs in black bean sauce, crispy smoked chicken</i>	£18.50
Bao Bun club (4pcs) <i>2 pcs crispy duck buns & 2 pcs crispy chicken, Thai fries & sriracha mayo</i>	£19.80
Steamed dumplings (12pcs) <i>prawn & scallops siu mai, spicy chicken siu mai, vegetable dumplings, soy sauce</i>	£20.50

SMALL DISHES | DIM SUM & BAO

Edamame (PB) <i>soybeans & sea salt</i>	£4.80
Spare ribs in black bean sauce <i>with spring onion & chilli</i>	£6.95
Spring rolls <i>Vegetable sweet chilli sauce (V)</i>	£6.50
Duck hoisin sauce	£7.50
Gyoza <i>Chicken / vegetable black rice vinegar</i>	£7.20
Vegetable dumplings	£7.25
Chilli salt squid (GF) 🌿 <i>sweet chilli sauce</i>	£7.50
Grilled chicken satay skewers (GF) <i>lemongrass & peanut sauce</i>	£7.50
Spicy chicken siu ma	£7.55
Prawn & scallops siu mai	£7.75
Pan fried butterfly king prawns 🌿 <i>with shallots, chilli & coriander</i>	£8.00
Crispy Chicken Bao Bun (2pcs)	£8.50
Duck Bao Bun (2 pcs)	£8.70

MAIN DISHES

Thai green curry (GF) 🌿 <i>coconut milk & spices with mixed vegetables & sweet potato served with rice</i>	
Vegetable (V)	£11.00
Chicken	£11.80
Prawn	£12.30
Classic Rendang curry (GF) 🌿🌿 <i>slow cooked coconut milk, spices & sweet potato served with jasmine rice & roti flatbread</i>	
Vegetable (V)	£12.00
Chicken	£12.80
Lamb	£13.80
Fried chili tofu 🌿🌿 <i>mixed vegetables, salad & kimchi sauce</i>	£11.80
Wok-fried spicy prawns 🌿 <i>mixed vegetables, water chestnuts, spicy chilli sauce & jasmine rice</i>	£13.50
Half smoked chicken (fried) 🌿 <i>with kimchi sauce served with mixed leaf salad & Thai fries</i>	£13.80
¼ Crispy aromatic duck <i>served with duck pancake & rice</i>	£13.80
Black pepper beef 🌿🌿 <i>beef sirloin with black pepper sauce, asparagus, shiitake mushrooms, water chestnuts & steamed rice</i>	£13.85
Steamed Sea Bass 🌿🌿 <i>with Szechuan sauce, Chinese cabbage & jasmine rice</i>	£13.80
Thai pork belly 🌿🌿 <i>with chilli sauce, green papaya salad & jasmine rice</i>	£14.00
Korean lamb chops 🌿 <i>served with kimchi & Thai fries</i>	£18.50

SPECIAL OF THE DAY

Please ask a member of our staff

RICE & NOODLES

Miso noodle soup <i>with seaweed, cabbage, spring onions, tofu, & boiled egg</i>	
Vegetable (V)	£11.50
Chicken	£12.00
Prawn	£12.50
Pad Thai noodles (GF) <i>stir-fried flat rice noodles, sweet Thai sauce, fresh lime & peanuts</i>	
Vegetable (V)	£11.00
Chicken	£11.50
Prawn	£12.00
Prawn fried rice <i>with vegetables & chili garlic sauce</i>	£12.00
Aromatic duck fried rice <i>with vegetables & spring onion</i>	£12.00

SIDE DISHES

Roti flatbread	£2.20
Steamed jasmine rice (V)(GF)	£3.00
Thai fries (GF)	£3.95
Mixed leaf salad with sesame dressing	£4.00
Steamed vegetables (V)(GF) <i>mangetout, broccoli & green beans</i>	£4.50

DESSERT

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



SPARKLING WINE 125ml Bottle

Prosecco Brut, Veneto, Italy	£7.25	£38.00
Pierre Mignon Grande Reserve, Brut NV, France	£56.00	
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	£5.80	£7.40	£22.00
Pinot Grigio, Delle Venezie IGT, Italy	£6.60	£8.70	£26.00
Chardonnay, Hamilton Heights, Australia			£29.00
Sauvignon Blanc, Wairau River, NZ	£7.85	£10.35	£30.00
Picpoul de Pinet, Caroline, France	£7.85	£10.35	£31.00
Chenin Blanc Reserve, Ken Forester, South Africa			£34.00

ROSÉ WINE 175ml 250ml Bottle

Pinot Grigio Rosé, Italy	£6.60	£8.70	£26.00
Melopée de Gavoty, Cotes de Provence, France	£8.00	£10.65	£33.00

RED WINE 175ml 250ml Bottle

Sangiovese, Terre Allegre, Italy	£5.80	£7.40	£22.00
Malbec, Man Meets Mountain, Arg	£6.60	£8.70	£26.00
Rioja Crianza, Ramon Bilbao, Spain	£7.25	£9.35	£29.00
Merlot, Reserve Block 10, La Playa, Chile			£32.00
Pinot Noir, Santa Macarena, Arg.			£35.00
Primitivo, IGT Salento, Electric Bee, Italy			£40.00
Bordeaux, Chateau Grand Gamelle, France			£43.00

SIGNATURE COCKTAILS - ALL £12.00

Vodka / Gin Martini <i>Grey Goose, Bombay Premier Cru, Martini Dry Vermouth & lemon zest</i>
Spiced Honey Margarita <i>Cazcabel honey tequila, Cointreau & lime juice</i>
Old Fashioned <i>Woodford Reserve whiskey, Angostura bitters, brown sugar, orange twist</i>
Whiskey Sour <i>Slane Irish whiskey, Angostura bitters, sugar syrup, lemon juice, egg white, Maraschino cherry</i>
Spiced Rum Apple Cider <i>Bacardi spiced rum, apple cider, lemon juice, orange bitters, maple syrup, fresh apple, & cinnamon stick</i>
Tom Collins <i>Oxley gin, lemon juice, sugar syrup, soda water, lemon zest & maraschino cherry</i>
Clover Club <i>Four Pillars, lemon juice, sugar syrup, raspberry, egg white</i>
French Martini <i>Grey Goose strawberry vodka, Chambord, pineapple juice</i>

GIN & THINGS - ALL £11.00

Whitley Neill Rhubarb & Ginger Gin <i>Double dutch ginger ale, mint & raspberries</i>
Roku Gin <i>Double dutch Indian tonic, ginger & lime & mint</i>
Fords Gin <i>Double dutch pomegrate & basil tonic, orange, & mint</i>
Hendricks Gin <i>Double dutch skinny tonic, cucumber & rosemary</i>
Sapling Gin <i>Double dutch lemon tonic, lemons & rosemary</i>

A double measure of gin served with Double Dutch tonic

BEER & CIDER

	1/2 Pint	Pint
Draught		
Doombar (4%)	£2.95	£5.50
Guest Ale	£2.95	£5.50
Aspall Cyder (4.5%)	£2.95	£5.80
Pravha (4%)	£2.95	£5.80
Guinness (4.1%)	£3.30	£6.20
Madri (4.6%)	£3.40	£6.50
Camden Hells (4.4%)	£3.50	£6.70
Meantime London Pale Ale (4.3%)	£3.50	£6.70
Brewdog Punk IPA (5.2%)	£3.60	£6.80
Neck Oil (Session IPA 4.3%)	£3.70	£6.90
Blue Moon (5.4%)	£3.70	£6.90
Peroni (5.1%)	£3.80	£7.00

Bottles

Corona 330ml (4.5%)	£5.00
Desperados 330ml (5.9%)	£5.00
Peroni 330ml (5.1%)	£5.00
Rekorderlig S/L 500ml (4%)	£6.00
Rekorderlig W/B 500ml (4%)	£6.00
Low ABV + Alcohol Free	
Lucky Saint 0.5 ABV	£4.85
Rekorderlig strawberry & lime 0.0 (alcohol free)	£5.00
Peroni Libera 0.0 (alcohol free)	£5.00