

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
Tempura oyster mushroom (V) with lemon leaf, garlic & jalapenos sauce	£7.00
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
Chilli salt squid (GF) 🌿 sweet chilli sauce	£8.00
Spicy chicken siu mai	£8.00
Prawn & scallops siu mai	£8.15
Salt & pepper shrimps with chilli & onion	£8.50
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
Wok-fried spicy prawns 🌿 mixed vegetables, water chestnuts, spicy chilli sauce & jasmine rice	£13.85
Steamed Sea Bass 🌿🌿 with Szechuan sauce, Chinese cabbage & jasmine rice	£14.15
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
Sizzling lamb shoulder 🌿 with soy sauce, spring onions, coriander & jasmine rice	£15.50

SPECIAL OF THE DAY

Please ask a member of our staff

SALAD, RICE & NOODLES

Green mango & papaya salad 🌿	£10.50
Tempura oyster mushrooms (V)	£11.50
Grilled chicken (GF)	£12.50
Soft shell crab tempura	£12.50
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
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, Azabache, 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
- French Martini**
Grey Goose strawberry & lemongrass vodka, Chambord, pineapple juice
- 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

Draught	1/2 Pint	Pint
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
Brewdog Punk IPA (5.2%)	£3.65	£7.10
Blue Moon (5.4%)	£3.65	£6.90
Camden Hells (4.4%)	£3.65	£7.10
Meantime London Pale Ale (4.3%)	£3.70	£7.00
Neck Oil (Session IPA 4.3%)	£3.70	£7.00
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