

A discretionary 10% service charge will be added to all orders

SMALL PLATES

EDAMAME BEANS
Salt Tossed Edamame

SPRING ROLLS (3)

Minced Pork with shredded Bamboo Shoots and Chilli wrapped in pastry

VEGETARIAN SPRING ROLLS (V) (3)

Deep fried spring rolls stuffed with Glass Noodle, Carrots White Cabbage and Black Chinese Mushrooms

CHICKEN SATAY SKEWERS (3)

Skewers of tender Chicken marinated in Malaysian herbs and spices and served with Peanut sauce

MOO PING (2)

Traditional Thai Pork Skewers marinated in honey and sesame seeds

KING PRAWN TOAST (3)

Minced King Prawn on toast coated with White Sesame Seeds

HONEY RIBS

Roasted ribs with maple syrup

SPICY CUCUMBER SALAD (V)

Sliced cucumber doused in chilli & vinegar

ASPARAGUS WRAP (V)

Asparagus wrapped in crispy bread served with garlic mayo

SPICY BABYCORN (V)

Babycorn brushed with Chilli Oil, served with Garlic Mayo and Salt & Pepper Crumbs

PAPAYA SALAD

A classic Thai dish consisting of Green Papaya, Chilli, Tomato, Fine Beans crushed Peanut mixed with Lime juice and traditional Thai dressing

CRISPY AROMATIC DUCK 1/4 £13.00

Shredded Duck served with pancakes, cucumbers and leek

WATERMELON DUCK SALAD

Shredded Duck doused in house hoi sin rice vinegar over watermelon and pomegranate salad

SIU MAI (4) - SALT & PEPPER + £1

Steamed Pork and Prawn Dumpling served with chilli sauce

SALT & PEPPER

Chopped Peppers, Onions and fresh Chilli with a splash of Shaoxing Wine

Chicken £10.50 • Ribs £9.00 • Prawns £10.50 • Beancurd £8.00

BAO BUNS

SRIRACHA CHICKEN BAO BUN (2)

Pickled Veg, Chicken Strips glazed with sriracha mayo



ROASTED PORK BAO BUN (2)

Roast pork belly, finely sliced with pickled veg and hoisin sauce

ROASTED DUCK BAO BUN (2)

Sliced Roast Duck served with cucumbers, hoi sin sauce

CHAR SUI BAO BUN (2)

Marinated Charsiu in fluffy bun

SOUPS

CHICKEN SWEETCORN SOUP

Sweetcorn and diced chicken in broth

HOT & SOUR SOUP (V)

Spicy and Sour broth with bamboo shoots, carrots, tofu, mushroom

WONTON NOODLE SOUP

Minced Pork and Prawn dumpling with noodles and veg

£3.50
£6.50
£6.50
£6.50
£8.00
£8.50
£8.00
£9.00
£5.50
£7.00
£7.00
£10.50
£13.50
£7.50
£8.00
£8.00
£8.00
£8.00
£8.00
£6.50
£6.00
£7.00

Some dishes can be cooked using Gluten Free Ingredients please ask a member of staff

PAN ME THE SIDES

FRIES	£4.00	PRawn CRACKERS	£3.50
SALT & PEPPER FRIES	£5.00	BOILED RICE	£4.00
WOK FRIED GREENS	£6.00	EGG FRIED RICE	£4.50
CHOW MEIN	£5.00		

CANTONESE ROAST MEATS

Served with Boiled rice or Fried Rice with Seasonal Veg

DUCK	£14.50	PORK BELLY	£14.00
CHAR SIU	£14.00	3 MIXED	£15.50

RAMEN STYLE:

Choice of meat or Tofu (V) £14.00 served with veg, boiled egg

CHOW MEIN / UDON/ RICE NOODLE Select One **CURRY BROTH / PHO BROTH**

NOODLES

SPICY CHICKEN UDON £14.00

Udon Noodles stir fried with Sliced Chicken, Garlic & Chilli blend, Onions, Bamboo Shoots, Fine Beans, Mushrooms, peppers and Basil

BEEF HO FUN £14.00

Ho Fun Noodles stir fried with Egg, Sliced beef, Beansprouts, Spring Onions, Onions in Dark Soy Sauce

SINGAPORE VERMICELLI £14.00

Rice noodles stir fried with Egg, Onions, Peppers, Beansprouts, Charsiu (pork) and Prawns

PAD THAI £14.00

Stir fried flat Rice Noodles with Chicken, Prawn, Egg, Bean Sprouts, Carrot and Spring Onions served with crushed Peanuts

PAN ASIAN DUCK NOODLE £14.00

Shredded duck and stir-fry vegetables through egg noodles in a classic hoisin sauce with aromatic spices.

PANTASTIC CHOW MEIN (SOFT OR CRISPY) £14.00

Stir Fried with Egg, Chicken, Beef and King Prawn, Seasonable Vegetables in Oyster sauce served on a bed of Egg Noodle

Chicken £14.00 • Beef £14.00 • Prawn £14.50 • Tofu £14.00

CURRY ON

All served with Boiled rice/ Fried Rice / Chow Mein

• **Chicken £14.00 • Beef £14.00**

• **Prawn £14.50 • Tofu £14.00**

THAI GREEN A combination of homemade Green Curry paste, Coconut milk, Bamboo Shoots, Onions, Peppers, Courgette, Fine Beans

THAI RED A curry cooked with Coconut Milk, Thai basil, Bamboo Shoots, Onions, Peppers, Courgette, Fine Beans

KATSU (BREADED CHICKEN ONLY) Breaded Chicken Breast with Onions & Carrots



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LARGE PLATES

All served with Boiled Rice/ Fried Rice / Chow Mein

• **Chicken £14.00 • Beef £14.00 • Prawn £14.50 • Tofu £14.00**

BLACKBEAN SAUCE (V)

Blackbeans, Assorted Peppers, Carrots, Mushrooms & Onions

CASHEW NUTS (V)

Cashew Nuts, Spring Onions, Assorted Peppers, Mushrooms, Carrots & Onions

CHILLI & BASIL (V)

Onions, Bell Peppers, Fine Beans, Red Chilli and Holy Basil

GINGER & SPRING ONION (V)

Ginger, Spring Onions, Onions, Celery, Carrots in Shaoxing Wine

SATAY SAUCE

Onions, Mixed Peppers

BLACK PEPPER SAUCE

Onions, Mixed Peppers

SWEET & SOUR CHICKEN/ KING PRAWN (SUPPLEMENT £1) (V)

Onions, Mixed Peppers, Pineapple, Cherry Tomatoe

CRISPY CHILLI BEEF / CHICKEN (SUPPLEMENT £1) (V)

Onions, Mixed Peppers



PAN FRIED SEABASS

Pan fried with seasonal veg

STEAMED SEABASS

Ginger and Spring Onion doused in Light Soy sauce

CHICKEN BREAST

Chicken Breast served with Fries

Vietnamese Lemongrass Chicken

Charred Chicken Breast coated with Finely chopped Lemongrass served with boiled rice



FRIED RICE

(Prawn Supplement £1)

PINEAPPLE FRIED RICE

Chicken, Beef or Prawn stir fried with Egg, assorted Peppers, Onions, Carrots, Spring Onions and Cashew Nuts served in a Pineapple

YEUNG CHOW FRIED RICE

Fried rice with diced Char Sui (Pork), Prawns, Egg, mixed Peppers, Carrots and Spring Onions

NASI GORENG

Fried rice with Beef, Prawn, Egg, mixed Peppers, Onions, Spring Onions, Carrots and Malaysian curry paste

MIXED VEGETABLE FRIED RICE

Fried Rice with diced Vegetables

THAI FRIED RICE

Chicken, Beef or Prawn mixed Peppers, Fine Beans, Mushroom, Red Chillies and fresh Garlic

CHICKEN / BEEF / KING PRAWN FRIED RICE

Chinese style fried rice with Peppers, Onions and carrots

Fillet Steak £22.00



WINES

WHITE

PEREGRINO SAUVIGNON BLANC (CHILE)

Zippy aromatics of citrus and minerals, lemony acidity and a lightly herbal finish

175 ML £6.50 250 ML £8.50 BTL £25.00

NUA PINOT GRIGIO (ITALY)

Straw Yellow wine with a fresh, delicate and intense bouquet

175 ML £6.80 250 ML £8.95 BTL £25.50

AKURRA CHARDONNAY (VG) (AUSTRALIA)

Akurra offers aromas of fresh tangerine peel and a palate filled with delicious tropical fruit flavours. Great texture on the palate with a hint of refreshing lime on the finish

175 ML ----- 250 ML ----- BTL £28.00

NGARU SAUVIGNON BLANC (NEW ZEALAND)

Fruity and aromatic wine with notes of citrus, gooseberry and a subtle vanilla touch

175 ML ----- 250 ML ----- BTL £32.00

ROSE

OUT OF AMERICA ZINFANDEL (USA)

Flavourful and off-dry with notes of baked summer pudding, lychees, exotic fruit and tutti frutti

175 ML £6.80 250 ML £8.80 BTL £25.50

SAN GIORGIO PINOT ROSE (ITALY)

A bright rose wine with a fresh and fruity bouquet

175 ML £7.50 250 ML £9.50 BTL £28.00

RED

VOLANDAS MERLOT (VG) (CHILE)

Rich black cherry fruit, a twist of black pepper and blackcurrant leaf

175 ML £6.50 250 ML £8.50 BTL £25.00

EUCA HILL SHIRAZ

Juicy and well balanced with baked black plums, bramble fruit and a soft structure

175 ML £6.80 250 ML £8.95 BTL £25.50

SEPTIMA MALBEC

A good herbal nose followed by fresh cherries with notes of vanilla. There are hints of plums and blackberry fruit making a complex wine beautifully balanced

175 ML ----- 250 ML ----- BTL £32.00

SPARKLING

CORTESTRADA PROSECCO (VG)

Off-dry with a touch of acacia honey and white pears, fresh citrus acid and a lively mousse

125 ML £6.50 BTL £32.00

ASAHI

BEERS

PINT £6.20 1/2 £4.00

MEANTIME IPA

PINT £5.50 1/2 £3.80

BOTTLED

TIGER £4.80
SINGHA £4.80
PERONI £5.00

PERONI 0% £4.50
GUINNESS CAN £5.50

CIDER

REKOEDIKG BTL
WILD BERRIES £5.50
STRAWBERRY & LIME £5.50

SOFT DRINKS

STILL WATER 33 CL / 750 CL £2.50 / £4.00
SPARKLING WATER 33 CL / 750 CL £2.50 / £4.00

APPLETISER £3.50	TONIC £3.00
J20 ORANGE £3.50	SLIMELIME TONIC £3.00
REDBULL £3.50	MEDITERRANEAN TONIC £3.00
COKE / DIET COKE BTL £3.50	
	Large Small
COKE / DIET COKE £4.00 £2.80	ORANGE JUICE £4.00 £3.00
LEMONADE £4.00 £2.80	CRANBERRY JUICE £4.00 £3.00
APPLE JUICE £4.00 £3.00	PINEAPPLE JUICE £4.00 £3.00

DESSERTS

BANANA FRITTERS WITH ICE CREAM £8.00
CHOCOLATE SPRING ROLLS WITH ICE CREAM £8.00
CHEESECAKE WITH ICE CREAM £7.00
ICE CREAM (SELECT 2) £7.00
• Vanilla • Strawberry • Chocolate



COFFEE

AMERICANO £4.00	DOUBLE ESPRESSO £4.50
CAPPUCINO £5.00	ENGLISH TEA £3.50
LATTE £5.00	VANILLA ICED COFFEE £5.00
ESPRESSO £3.00	



COCKTAILS

Classic Cocktails Available Upon Request
Please request at bar



GINGER PEAR SOUR

Bombay, pear juice or purée, ginger syrup, lemon juice

£10.00

CHARRED PINEAPPLE SODA

Bacardi Carta Blanca, Fino Sherry, Lime Juice, Ginger Syrup, Aromatic Bitters Top with Pineapple Soda

£10.00

WHISKEY SODA

Rice Wine Vinegar, Cherry Blossom Syrup, Whiskey, Soda

£10.00

WHISKEY TEA SOUR

Whiskey, Jasmine green tea, Lemon Juice, Honey Syrup

£10.00

GOCHUJANG MARGARITA

Patron Tequila, Orange Liqueur, Lime juice, Agave syrup, Gochujang paste

£10.00

CHILI MANGO DAIQUIRI

Bacardi Carta Blanca, Chilli mango syrup, Lime juice

£10.00

LYCHEE MARTINI

42 Below Vodka, Strawberry liqueur, Lychee liqueur, Lemon juice, Apple juice

£10.00

PEACH OOLONG TEA

42 Below Vodka, Peach oolong tea, Ginger syrup, Cocchi, Lemon juice

£10.00

ST GERMAIN HUGO SPRITZ

St Germain, Prosecco, Soda

£10.00

SWEET BERRY CIROC

Red Berry Ciroc, Raspberry Syrup, Passoa, Lemon Juice, Apple Juice

£10.00

MOCKTAILS

JASMIN SPRITZ

Cranberry Juice, Jasmine Syrup, Lemon Juice, Soda

£6.00

APPLE REFRESHER

Apple Juice, Lemon Juice, Lemongrass Syrup, Mint Leaves, Sour solution

£6.00

TOASTY COCONUT

Pineapple Juice, Lime Juice, Coconut Syrup, Genmaicha Tea, Ginger Beer

£6.00



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