

Orchid



restaurant and bar

Welcome to the Orchid Restaurant

Enjoy our culinary delights from China,  
Indonesia, Japan, Korea, Malaysia,  
Philippines and Thailand

**Orchid Ethos**

Only the freshest natural ingredients,  
sourced locally and from the Orient

No animal fats  
No added msg

**Special diets**

If you have any special dietary needs due to personal choice, religion, allergies or intolerance, we are able to guide you on the choice of dishes which can be specially catered to your needs

We cannot guarantee that any of our dishes are 'nut free'  
Please speak to the manager for further assistance

**An optional 10% service charge  
will be added to your bill**

# Starters

<b>Sichuan</b>	<b>Aromatic Lamb Pancakes</b> 🍴🍴 Marinated slow roasted spiced lamb to be wrapped in steamed pancakes, served with shredded leeks, peppers, cucumber together with a yellow bean & honey dip	<b>£7.90</b>
<b>Japan</b>	<b>Tempura Tiger Prawns</b> <b>Tempura Mixed Vegetables</b> ✓ Light and crispy Tiger prawns or assorted vegetables served with a seaweed based sauce	<b>£6.80</b> <b>£5.40</b>
<b>Singapore</b>	<b>Crispy Prawns</b> Crispy fried prawns served with an oriental mayonnaise topped with sesame seeds & sliced shallots	<b>£7.80</b>
<b>Thailand</b>	<b>Yum Salad</b> <b>Beef Yum Neua</b> 🍴🍴🍴 Chargrilled tender strips of sirloin with a dressing of lime juice, tomatoes, cucumber, shallots & chillies	<b>£8.00</b>
<b>Thailand</b>	<b>Som Tham</b> 🍴🍴🍴 Our version of this famous salad made with minced dried prawns, sliced carrot, tomato, green beans, chillies & lime juice ✓ option available	<b>£6.10</b>
<b>Japan</b>	<b>Beef Tataki</b> Chargrilled rare seared sliced sirloin with mixed leaves, soy, ginger, orange dressing	<b>£8.10</b>
<b>Hong Kong</b>	<b>Steamed Scallops</b> King Scallops steamed with garlic, spring onions, coriander & glass noodles	<b>£8.40</b>
<b>Beijing</b>	<b>Steamed or Fried Gyoza</b> 🍴 Steamed or crispy fried vegetable ✓ (pak choi and mushroom filling) or pork dumplings dressed with a chilli, black vinegar and garlic sauce	<b>£6.80</b>
<b>Thailand</b>	<b>Miang Gai</b> Lightly spiced minced chicken seasoned with shallots, peppercorns, garlic & lemon, topped with crushed peanuts & served on Thai Betel leaves to wrap yourselves	<b>£6.50</b>
<b>Hong Kong</b>	<b>Sui Yuk</b> Roasted sliced belly pork with a crispy crackling served with a yellow bean & honey dip	<b>£6.70</b>
<b>Hong Kong</b>	<b>Soft Shelled Crab</b> 🍴🍴 Crispy fried whole soft shell crab with salt and chilli served with a Thai fresh chili dip	<b>£7.70</b>
<b>Sichuan</b>	<b>Bang Bang Chicken</b> 🍴 Shredded breast of chicken salad with spring onions, peanuts, crispy potato shreds and served warm	<b>£6.60</b>
<b>Hong Kong</b>	<b>Crispy Duck Spring Rolls</b> Crispy spring rolls with minced duck, mushroom, potato, onions & black pepper served with a garlic & apricot dip	<b>£7.80</b>
<b>Japan</b>	<b>Wasabi Prawns</b> 🍴 Crispy fried Tiger prawns with a light wasabi & mayonnaise dressing	<b>£8.00</b>

# Soup

<b>Thailand</b>	<b>Tom Yam Koong</b> 🌶️🌿 Thailand's most famous soup with prawns, galangal, lime leaves, chillies & lemon grass; fragrant & simply delicious	<b>£6.80</b>
<b>Canton</b>	<b>Won Ton Soup</b> The clear & light soup with parcels of prawn, pork & spring onions	<b>£5.80</b>
<b>Hong Kong</b>	<b>Seabass Soup</b> A light refreshing broth with fillets of Seabass and a touch of ginger, tomato and white pepper	<b>£6.00</b>
<b>Thailand</b>	<b>Tom Ka Gai</b> 🌶️🌿 A chicken based soup with coconut milk, galangal, lemon grass, lime leaves & chillies	<b>£6.80</b>

# Seafood & Fish

<b>Canton</b>	<b>Sweet and Sour Prawns</b> The lightest & crispiest version of this popular dish	<b>Sml £12.10</b>	<b>Reg £16.20</b>
<b>Sichuan</b>	<b>Bao Teow Seafood</b> 🌶️🌿 Mixed seafood of wok fried Tiger prawns, mussels, squid & scallops with tingling Sichuan peppercorns	<b>Sml £12.20</b>	<b>Reg £16.40</b>
<b>Hong Kong</b>	<b>Salt and Chilli Squid</b> 🌶️🌿🌶️ Deep fried crispy calamari tossed in a light spicy seasoning	<b>Sml £9.30</b>	<b>Reg £12.30</b>
<b>Philippines</b>	<b>Calabasa Prawns</b> 🌶️ Tiger prawns cooked with butternut, green beans & coconut milk	<b>Sml £12.10</b>	<b>Reg £16.30</b>
<b>Thailand</b>	<b>Plaa Choo Chee</b> 🌶️🌿 Fried Seabass fillets covered with a richly spiced curry made from Thai herbs, shredded lime leaves & coconut cream		<b>£22.00</b>
<b>Thailand</b>	<b>Plaa Pried Wan</b> Crispy fried Seabass fillets with tomato, pineapple, peppers & onions in a Thai sweet & sour sauce		<b>£22.00</b>
<b>Thailand</b>	<b>Plaa Neung Ma Now</b> 🌶️🌿 Lightly steamed Seabass fillets with birds eye chillies, lemon juice & spring onion		<b>£22.00</b>
<b>Hong Kong</b>	<b>Ching Tsing Yi</b> Steamed fillets of Seabass with spring onions, ginger & a touch of soy		<b>£22.00</b>

# Poultry

<b>Hong Kong</b>	<b>Chicken with Black Bean Sauce</b> Stir fried sliced chicken with mixed peppers, onions & our special black bean sauce	<b>Sml £9.00</b>	<b>Reg £11.90</b>
<b>Sichuan</b>	<b>Kung Po Chicken</b> 🌶️🌶️🌶️ Wok fried strips of chicken with roasted peanuts & Sichuan chillies	<b>Sml £9.20</b>	<b>Reg £12.10</b>
<b>Hong Kong</b>	<b>Crispy Duck</b> Deep fried crispy duck breast served with a sweet & sour plum sauce	<b>Sml £12.20</b>	<b>Reg £16.40</b>
<b>Thailand</b>	<b>Red Duck Curry</b> 🌶️🌶️ Sliced roasted duck, pineapple, lime leaves & sweet basil	<b>Sml £10.50</b>	<b>Reg £14.10</b>
<b>Thailand</b>	<b>Green Chicken Curry</b> 🌶️🌶️ Sliced chicken with bamboo shoots, lime leaves & sweet basil	<b>Sml £10.40</b>	<b>Reg £14.00</b>
<b>Hong Kong</b>	<b>Crispy Lemon Chicken</b> Classic Hong Kong dish of crispy fried breast of chicken with a tangy lemon sauce	<b>Sml £10.30</b>	<b>Reg £13.70</b>

# Meat

<b>Philippines</b>	<b>Beef Steak Tagalog</b> Chargrilled sliced sirloin served with a lemon juice infused Tagalog sauce topped with sliced onions	<b>Sml £12.30</b>	<b>Reg £16.80</b>
<b>Thailand</b>	<b>Lamb Pad Phet</b> 🌶️🌶️ Thai stir fried sliced lamb in a rich sauce of red curry paste, sliced lemongrass, lime leaves, fresh green peppercorns & chilli	<b>Sml £11.90</b>	<b>Reg £15.50</b>
<b>Malaysia</b>	<b>Kurma Kambing Lamb</b> 🌶️ Braised lamb curry with potato, tomato, ginger, garlic, shallots, lime juice, Malaysian herbs and kurma curry powder, finished with lemon juice and chilli	<b>Sml £12.10</b>	<b>Reg £16.30</b>
<b>Canton</b>	<b>Black Pepper Sizzling Beef</b> 🌶️ Diced sirloin of beef encrusted with peppercorns, chopped lemongrass & served on a sizzling platter	<b>Sml £11.90</b>	<b>Reg £15.50</b>
<b>Thailand</b>	<b>Gaeng Panang Nuea</b> 🌶️🌶️ A richly spiced curry with coconut cream, Thai herbs, shredded lime leaves & sliced beef	<b>Sml £12.00</b>	<b>Reg £15.60</b>
<b>Sichuan</b>	<b>Gan Ma Row</b> 🌶️🌶️ Wok fried sliced belly pork with spiced Sichuan black beans, chilli, garlic, spring onions & ginger	<b>Sml £10.30</b>	<b>Reg £13.70</b>
<b>Thailand</b>	<b>Weeping Tiger</b> 🌶️🌶️🌶️ Chargrilled sizzling sliced sirloin served rare with a tomato, shallots & bird's eye chilli dip		<b>£16.90</b>

# Vegetables

<b>Asia</b>	<b>7 Jewels</b> ✓ Stir-fried mixed vegetables with a choice of soy, garlic, chilli sauce or black pepper	<b>Sml £7.50</b>	<b>Reg £9.90</b>
<b>Asia</b>	<b>Morning Glory</b> ✓ Stir-fried morning glory (garlic spinach) a delicious light crunchy vegetable found across South East Asia <b>Choose</b> Hong Kong style with preserved beancurd <b>or</b> Thai style with soy beans, chilli beans, a touch of garlic and a dash of oyster sauce	<b>Sml £7.90</b>	<b>Reg £10.90</b>
<b>Thailand</b>	<b>Gaeng Panang Pak</b> 🌶️🌶️ Mixed vegetables cooked in a rich spiced curry made from Thai herbs and shredded lime leaves ✓ option available	<b>Sml £7.90</b>	<b>Reg £10.90</b>
<b>Philippines</b>	<b>Calabasa Mixed Vegetables</b> ✓ Mixed vegetables cooked with butternut squash and coconut milk	<b>Sml £7.80</b>	<b>Reg £10.80</b>
<b>Sichuan</b>	<b>Ma La Gu</b> 🌶️🌶️ ✓ A trio of mushrooms: Shitake, Button & Cloud Ear, gently stir-fried with spiced chillies, peppercorn dressing and served on crunchy beansprouts	<b>Sml £7.50</b>	<b>Reg £9.90</b>
<b>Orchid</b>	<b>Buddha Feast</b> 🌶️🌶️ ✓ Three dishes to savour: Thai Gaeng Panang Pak: vegetable red curry; Philippines Calabasa butternut sauce with green beans, onions and pineapple; Sichuan Ma La Gu - 3 mushrooms medley: Shitake, button and cloud ear with a spiced chilli, peppercorn dressing served on beansprouts. Served with either steamed Basmati or egg fried rice		<b>£15.10</b>

# Noodles and Rice

<b>Thailand</b>	<b>Phad Thai Jay</b> Thai style rice noodles cooked with tamarind, egg, peanuts, beansprouts & spring onions ✓ option available	<b>£7.30</b>
<b>Asia</b>	<b>Egg Fried Rice, or steamed Basmati Rice</b> served per person ✓	<b>£2.50</b>
<b>Hong Kong</b>	<b>Stir Fried Noodles with Beansprouts</b> ✓ Stir fried egg noodles with beansprouts & soy sauce	<b>£6.90</b>
<b>Shanghai</b>	<b>Yeung Chow Fried Rice</b> Probably China's most famous rice dish with roasted pork, prawns, spring onions & peas	<b>£7.30</b>
<b>Singapore</b>	<b>Noodles</b> 🌶️ Wok fried vermicelli with prawns, diced pork & vegetables with a light curry sensation	<b>£7.40</b>
<b>Korean</b>	<b>Kim Chee Fried Rice</b> 🌶️ Diced Korean pickled vegetables stir fried with rice	<b>£7.00</b>

# Set Menus

## Minimum of 4 persons

The Orchid offers a choice of two set menus: **Lotus** and **Orchid**, specially created by Chef Kenneth Poon.

The set menus consist of carefully selected dishes which offer a variety of balanced flavours, textures and cuisines and are served in the middle of the table, Oriental banquet or family style.

Dishes range from Signature to A la Carte favourites and are ideal for group dining (subject to a minimum of four persons).

Special dietary requirements are catered for, please let us know.

## Lotus Set Menu - £29.50 per person

### STARTERS

- Sichuan** **Bang Bang Chicken** 🌶️🌶️  
Shredded chicken with spring onions, peanuts and crispy potato shreds
- Thailand** **Yum Nuea** 🌶️🌶️🌶️  
Chargrilled sliced sirloin salad with lime juice, shallots & bird's eye chillies
- Hong Kong** **Duck Spring Rolls**  
With roasted duck, potato & black pepper served with a garlic & apricot dip
- Singapore** **Crispy Prawns**  
With an Oriental mayonnaise topped with sesame seeds & sliced shallots

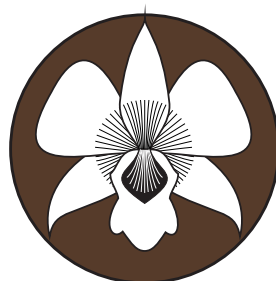
### MAINS

- Hong Kong** **Lemon Chicken**  
Classic Hong Kong dish of crisp fried breast of chicken with a tangy lemon sauce
- Sichuan** **Bao Teow Seafood** 🌶️🌶️  
Wok fried seafood; mussels, squid, tiger prawns & scallops with tingling Sichuan peppercorns
- Thailand** **Red Curry with Duck** 🌶️🌶️  
Sliced roasted duck, pineapple, lime leaves & sweet basil
- Asia** **Egg Fried Rice**
- Thailand** **Phad Thai Jay Noodles**  
Thai style rice noodles stir fried with tamarind, egg, peanuts, beansprouts & spring onions

### DESSERT

**Mango and "Blood" Orange Sorbet**

# Orchid



restaurant and bar

## Orchid Set Menu - £34.90 per person

### STARTERS

- Japan** **Beef Tataki**  
Rare sirloin of beef with a sake, ginger, orange dressing & a touch of soy
- Thailand** **Miang Gai**  
Minced chicken with ginger, fresh peppercorn & shallots to be wrapped in a Thai betel leaf
- Hong Kong** **Sui Yuk**  
Roasted sliced belly pork with crispy crackling served with a yellow bean and honey dip
- Japan** **Wasabi Tiger Prawns** 🍣  
Crispy fried Tiger prawns with a light Wasabi and mayonaise dressing

### MAINS

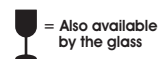
- Thailand** **Plaa Choo Chee** 🍛  
Seabass fillet covered with a richly spiced Thai curry sauce
- Philippines** **Calabasa Tiger Prawns** 🍣  
Tiger prawns cooked with butternut, green beans & coconut milk
- Philippines** **Beef Steak Tagalog**  
Chargrilled sliced sirloin served in a lemon juice infused Tagalog sauce
- Shanghai** **Yeung Chow Fried Rice**
- Hong Kong** **Stir Fried Noodles**  
Egg noodles with bean sprouts & soy sauce

### DESSERT

**Chilled Mango pudding with vanilla ice cream**



# White Wines



Soft, Dry & Fruity

- Albarino Blanc, Foncalieu, 2013 France** £25.90  
Citrus flavours complemented by tropical fruit this wine is beautifully balanced with a long lasting, refreshing character.
- Pinot Grigio, Sentito, 2015, Italy** £19.90  
Clean and intense in aroma. Dry to taste with a pleasant green apple aftertaste. A lively and easy to drink wine
- Sauvignon Blanc, La Tenca, Central Valley, 2015 Chile** £19.90  
This intensely flavoured wine is soft and easy drinking, with a fragrant aroma. Tropical and citrus flavours of pineapple and lemon lend this Sauvignon a deliciously vibrant character
- Gavi di Gavi 'Fossili', DOCG San Silvestro, Piemonte, 2015 Italy** £29.90  
Spicy with a pleasant dry, mineral tone and crisp finish. Great with spicy food!

Medium Bodied & Fruity

- Verdeca 'Falo', Puglia, 2015 Italy** £23.90  
Fresh, full flavoured fruity wine with an aroma of dried peaches and a hint of tropical and citrus fruit
- Gewurztraminer Verdelho, Opal Ridge, South East, 2015 Australia** £19.90  
A vibrant and fresh tasting wine with a touch of spice in a medium style. An excellent choice to accompany the Thai spicy dishes
- Pinot Gris, Villa Wolf, Pfatz, 2014 Germany** £29.00  
Pinot Gris spiciness in the nose with a lovely lemon lift. Medium weight with a full and stoney palate
- Le Versant Viognier, Languedoc, 2014/15 France** £26.90  
An outstanding Viognier with an expressive nose of ripe apricots, juicy peaches and tropical overtones. Flavours of rich stone fruit and crisp acidity

Mineral Dry & Rich

- Pouilly Fume 'Harmonie', Domain Chatelain, Loire, 2013 France** £49.00  
Great purity and balance, silky texture, passionfruit and grapefruit acidity with underlying minerality
- Chardonnay, Rio Rica, Central Valley, 2015 Chile** £19.90  
Pale gold in colour, fresh still aromas of tropical fruits. A crisp and well balanced wine
- Petit Chablis, Domaine Jean Goulley, 2014 France** £34.90  
There is nothing 'Petit' about this Chablis! Refreshingly clean with a crisp mineral dry finish. This special Cuvée is made from a fuller style with longer aging.
- Sauvignon Blanc, Esk Valley, 2015 New Zealand** £31.00  
Intense crisp flavours, ripe tropical fruits, citrus and herbs. Dry and full bodied the finish provides freshness and length

Iconic & Fuller Bodied

- Puligny Montrachet Le Trezin, Gerard Thomas, 2014 France** £81.00  
Situated on the top of the slope above the 1er Cru Vineyards this classically styled Puligny shows great structure with tropical fruit balance, a lovely silky complexity, and spicy notes with a long and seamless exotic and citrus fruit finish
- Warwick Estate Chardonnay, Stellenbosch, 2012 South Africa** £42.50  
Rich, succulent honeysuckle and green apples. Very creamy and seductive with a touch of tropical fruits, coconuts with a refreshing citrus lift and complexity that flows through into an impressive, slightly mineralic finish
- Chablis 1er Cru Fourchame, Seguinot-Bordet, 2014 France** £50.00  
Beautiful harmony of freshness and finesse. Reveals instant all its power, richness and elegance, perfect balance of minerality with a long finish
- Montagny 1er Cru La Grand Roche, Louis Latour, 2015 France** £45.00  
Open and powerful with a concentrated and smooth palate gives this wine excellent balance

Full Bodied, Aromatic & Rich

- Picpoul de Pinet 'Gerard Bertrand', Languedoc, 2015 France** £28.90  
Pale gold with green tints, the nose is complex and full of citrus and floral notes. The palate is robust and rich with acidity and a long and well-rounded finish
- Kaiken 'Terroir', Torrentes, 2015 Argentina** £27.50  
Very elegant nose of fresh flowers and tropical fruit aromas. Fresh, textured and well balanced with an enticing long finish - a perfect wine to accompany food from the Pacific Rim
- Sancerre 'Tradition' Blanc, Domaine Bernard, Loire, 2014 France** £41.00  
Classy, aromatic nose with herbaceous characters. On the palate, uplifting citrus flavours with refreshing acidity balance and a dash of minerality
- Gewurztraminer, Joseph Cattin, Alsace, 2014 France** £34.90  
Impressive nose, complex, exotic, spicy, lychees, mango and a touch of rose petals
- Riesling Cuvée Frederick Trimbach, Alsace, 2012 France** £90.00  
A wonderful, elegantly styled Riesling from the renowned Trimbach Estate. A real treat!



## Red Wines

 = Also available by the glass

Soft & Fruity	<b>Merlot, Rio Rica, 2015 Chile</b> Full of lovely plum and dark berry fruits, with silky smooth tannins and a long finish	 £19.90
	<b>Cotes du Rhone Domaine des Carabiniers, Rhone Valley, 2014 France</b> Spicy berried fruit with soft warm savoury flavours from Southern Rhone	£25.90
	<b>Hacienda Lopez de Haro, Rioja Tinto, 2014/15 Spain</b> A modern style of rioja, rich and smooth with a palate of Blackberries and dark Chocolate	 £19.90
	<b>Pinot Noir Le Versant, Languedoc, 2014 France</b> Black fruit aromas of cherries and blackcurrants on the nose. Well rounded with a touch of creaminess	 £29.90
Medium Bodied, Vibrant & Spicy	<b>Chianti Classico DCG 'San Jacopo', Vicchiomaggio Toscana, 2014 Italy</b> A ripe and fruity red wine with wild black cherry fruit flavours and soft tannins. Full of rich red fruit, a hint of spice and a touch of class!	£33.90
	<b>Cabernet Sauvignon, Mapu, 2014 Chile</b> Made by Mouton Rothschild in Chile. Excellent crunchy red fruits on the palate with good balance and not too dry on the finish	 £19.90
	<b>Shiraz Cabernet Opal Ridge, Berton Eden Valley, 2015 Australia</b> Full of vibrant berries, overlaid with chocolate and spicy notes	 £19.90
	<b>The Metal Label, Black Shiraz, Berton, 2014 Australia</b> An espresso of a wine! Strong, purple black and intense	£27.50
Rich, Warm & Bold	<b>Verso Rosso Salento, 2014 Italy</b> Dark chocolate and black pepper spice. Full bodied, mouth filling and velvety, sweet dark fruit balanced with some bramble characters and welcomed tannins	£32.50
	<b>Carmenere Gran Reserva Carmen, Colchagua, 2014 Chile</b> Intense red fruit character on the nose, with hints of toasted tobacco, cedar and oak. Full bodied with lovely balance and a deep full texture	£30.90
	<b>Franschhoek Cellar 'The Old Museum' Merlot, 2015 South Africa</b> Lashings of ripe plum, red cherries and spice that extend to a supple palate with velvet tannins and sensitive oaking	£25.90
	<b>Malbec, Ceibo, Mendoza, 2015 Argentina</b> Smooth bramble fruit with a rich spicy finish, soft tannins and a lingering finish	 £23.50
Iconic Blockbusters Decant, Develop & Enjoy	<b>Amarone Classico DCG Zenato, 2010/11 Italy</b> Ruby red in colour with a deep, ethereal bouquet of tobacco, chocolate and smoky dried fruits. A rich lingering and spicy palate with strong yet smooth supple tannins.	£85.00
	<b>Meerlust Rubicon, Stellenbosch, 2008 South Africa</b> Intense dark fruit on the nose, mulberry and damson plum with hints of dark chocolate and spice. The full bodied palate offers generous, ripe, pure Merlot fruit with refreshing acidity, structured yet silky tannins and pronounced length and minerality. There is a core of juiciness, opulence and richness typical of the variety	£59.00
	<b>Le Dix de Los Vascos Baron de Rothschild, Lafite, Colchagua, 2011 Chile</b> This is a wine of exceptional complexity, balance and elegance, with powerful tannins and aromas of very ripe fruit accentuated by spicy notes of cedar, laurel and eucalyptus.	£80.00
	<b>62 Anniversario Primitivo di Manduria DOP Riserva, Puglia 2013 Italy</b> A full throttle, exuberant example of the great Primitivo grape from its spiritual Puglian home. Intense back jam, soft spice, liquorice and dark chocolate combine in this opulent and expressive wine.	£54.00 Magnum (2011) £102.00

## Rosé Wines

<b>Pinot Grigio Blush, Sentito, 2015, Italy</b> Light, Salmon pink in colour. Light and refreshing with fruity red berry aromas	 £20.40
<b>Chateau de Campuget Invitation Rosé, Costières de Nîmes, 2015 France</b> Crisp, dry and aromatic with a slight minerality and soft lingering berried fruit finish	£24.90 Magnum £45.80
<b>Pinot Noir Rosé, New Hall Vineyards, Essex 2014 England</b> Brilliant salmon rose pink with summer fruit flavours and ripe strawberry notes. Well balanced with good structure and acidity, opening out to deliver rich, vibrant flavours	 £26.90

# Champagne

	125ml Glass	Bottle
Jacques Boncoeur Champagne NV	£8.90	£42.90
Nyetimber Classic Cuvee Sparkling, 2010 England		£59.00
Veuve Cliquot Yellow Label		£75.00
Bollinger Special Cuvée		£80.00
Dom Perignon 2004		£180.00
Jacques Boncoeur Rosé Champagne NV		£45.90
Laurent Perrier Rose NV		£89.00
Ita Prosecco NV, Treviso	£5.90	£24.90
Pinot Grigio Blush Spumante	£6.90	£29.90

## Wines by the Glass - Whites

	125ml	175ml	250ml	Bottle
Pinot Grigio, Sentito, 2015 Italy	£3.90	£5.40	£7.10	£19.90
Chardonnay, Rio Rica, 2015 Chile	£3.90	£5.40	£7.10	£19.90
Sauvignon Blanc, La Tenca, 2015 Chile	£3.90	£5.40	£7.10	£19.90
Gewurztraminer Verdelho, Opal Ridge, 2015 Australia	£3.90	£5.40	£7.10	£19.90
Sauvignon Blanc, Esk Valley, 2015 New Zealand	£6.70	£8.90	£11.50	£31.00
Pinot Gris, Villa Wolf, 2014 Germany	£5.60	£7.50	£9.80	£29.00

## Wines by the Glass - Reds

Merlot, Rio Rica, 2015 Chile	£3.90	£5.40	£7.10	£19.90
Shiraz Cabernet, Opal Ridge, Berton, 2015 Australia	£3.90	£5.40	£7.10	£19.90
Hacienda Lopez de Haro, Rioja Tinto, Spain 2014/15	£3.90	£5.40	£7.10	£19.90
Cabernet Sauvignon, Mapu, 2014 Chile	£3.90	£5.40	£7.10	£19.90
Pinot Noir Le Versant, Languedoc, 2014 France	£5.80	£7.70	£10.20	£29.90
Malbec, Ceibo, Mendoza, 2015 Argentina	£4.90	£6.30	£8.10	£23.50

## Wines by the Glass - Rosé

Pinot Grigio Blush, Sentito, 2015, Italy	£4.00	£5.50	£7.20	£20.40
Pinot Noir Rose, New Hall Vineyards, Essex, 2014 England	£5.40	£7.20	£9.00	£26.90

## Beers & Ciders

Singha, Thailand	330ml	£3.80	Black Sheep Ale, Yorkshire	500ml	£5.30
Tsingtao, China	330ml	£3.80	Aspall 1cru Apple Cider, England	500ml	£5.30
	660ml	£7.20	Rekordling Apple or Wild Berry Cider, Sweden	500ml	£5.30
Kirin Ichiban Draught, Japan	Pint	£5.10	St Stefanus Belgium	330ml	£6.10
	½ Pint	£2.70			

· A more comprehensive drink list is available, please ask if you would like to see it ·