

Orchid



restaurant and bar

Welcome to the Orchid Restaurant

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

**Orchid Ethos**

Only the freshest natural ingredients,  
sourced locally & 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, wrapped in steamed pancakes, served with shredded leeks, peppers & cucumber, together with a yellow bean & honey dip	<b>£8.40</b>
<b>Japan</b>	<b>Tempura Tiger Prawns</b> <b>Tempura Mixed Vegetables</b> ✓ Light & crispy tiger prawns or assorted vegetables served with a seaweed based sauce	<b>£7.40</b> <b>£5.90</b>
<b>Hong Kong</b>	<b>Festival Scallops</b> 🍤 Steamed with garlic & chilli, served with a pickled plum & yellow bean sauce on a bed of glass noodles	<b>£9.10</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>£7.10</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 yourself	<b>£6.90</b>
<b>Hong Kong</b>	<b>Soft Shelled Crab</b> 🍤 Crispy fried whole soft shell crab with salt & chilli, served with a Thai fresh chilli dip	<b>£8.90</b>
<b>Sichuan</b>	<b>Bang Bang Chicken</b> 🍤 Shredded breast of chicken salad with spring onions & peanuts, topped with crispy potato shreds, served warm	<b>£7.40</b>
<b>Vietnam</b>	<b>Vietnamese Spring Rolls</b> 🍤 Crispy rice paper filled with minced pork, prawns, crab, mushroom, glass noodles & water chestnuts, drizzled in a garlic, chilli & mint dressing	<b>£6.90</b>
<b>Thailand</b>	<b>Nam Tok Nuea</b> 🍖🍖🍖 Issan style North East Thai beef salad, chargrilled strips of sirloin served rare with a dressing of lime juice & shredded lime leaves, chilli powder, ground roasted rice, holy basil & coriander	<b>£9.80</b>
<b>Thailand</b>	<b>Yum Pak</b> 🍖🍖🍖 ✓ Our version of a vegetable Thai salad made with sliced carrot, cabbage, tomato, green beans, cashew nuts, peanuts, black fungus, chilli & lime juice	<b>£7.00</b>
<b>Thailand</b>	<b>Thai Fresh Spring Roll</b> 🍤 ✓ Thai fresh vegetable & prawn summer rolls wrapped in rice paper, served with a peanut & tamarind sauce	<b>£7.90</b>
<b>Qingdao</b>	<b>Xiang La squid</b> 🍤 Fresh squid salad with spring onion, coriander, cucumber & celery, served with a garlic, chilli, black bean & peppercorn dressing	<b>£7.20</b>
<b>Singapore</b>	<b>Crispy Prawns</b> Crispy fried tiger prawns served with an oriental mayonnaise, topped with sesame seeds & sliced shallots	<b>£8.40</b>
<b>Beijing</b>	<b>Steamed or Fried Gyoza</b> 🍤 Steamed or crispy fried vegetable ✓ (pak choi & mushroom filling) or pork dumplings dressed with a chilli, black vinegar & garlic sauce	<b>£7.20</b>

# Soup

<b>Canton</b>	<b>Won Ton Soup</b> Clear & light soup with parcels of prawn, pork & spring onions	<b>£6.70</b>
<b>Thailand</b>	<b>Tom Ka Hoi Shell</b> 🌶️🌶️ A rich seafood broth with coconut milk, galangal, lime leaf, chilli, lemongrass, succulent scallops & oyster mushrooms	<b>£8.20</b>
<b>Hong Kong</b>	<b>Seabass Broth</b> A light refreshing broth with fillets of seabass, touch of ginger, tomato & white pepper	<b>£6.70</b>

# Seafood & Fish

<b>Canton</b>	<b>Sweet &amp; Sour Prawns</b> The lightest & crispiest version of this classic dish	<b>Sml £13.20</b>	<b>Reg £17.00</b>
<b>Malaysia</b>	<b>Kari Seafood</b> 🌶️🌶️ Poached tiger prawns, scallops, squid & mussels with garlic, chilli, ginger & coriander in a creamy Malaysia Ikan curry sauce	<b>Sml £13.30</b>	<b>Reg £17.20</b>
<b>Thailand</b>	<b>Prawns Phad Kratiem</b> Stir fried prawns with fresh coriander, garlic, peppers & mangetout	<b>Sml £13.40</b>	<b>Reg £17.30</b>
<b>Thailand</b>	<b>Plaa Choo Chee</b> 🌶️🌶️ Fried sea bass fillets covered in a richly spiced curry made from Thai herbs, shredded lime leaves & coconut cream		<b>£22.00</b>
<b>Thailand</b>	<b>Plaa Neung Ma Now</b> 🌶️🌶️🌶️ Lightly steamed sea bass fillets with bird's eye chilli, lemon juice & spring onion		<b>£22.00</b>
<b>Hong Kong</b>	<b>Ching Tsing Yi</b> Steamed fillets of sea bass with spring onion, ginger & a touch of soy		<b>£22.00</b>
<b>Hong Kong</b>	<b>Yi Heung Monkfish</b> 🌶️🌶️ Fillets of monkfish wok fried with spring onion, straw mushrooms, ginger, chilli & garlic, served with pan fried aubergine finished in Chinese black vinegar & sesame oil		<b>£22.00</b>



# Poultry

<b>Hong Kong</b>	<b>Crispy Duck</b> Deep fried duck breast served pink with a sweet & sour plum sauce	<b>Sml £14.30</b>	<b>Reg £17.90</b>
<b>Taiwan</b>	<b>Three Cup Duck</b> 🍴 Sliced duck breast served pink with ginger, garlic, chilli, basil, shiitake mushroom, soy sauce & sesame oil	<b>Sml £14.80</b>	<b>Reg £18.40</b>
<b>Sichuan</b>	<b>Kung Po Chicken</b> 🍴🍴 Wok fried strips of chicken with roasted peanuts & Sichuan chillies	<b>Sml £10.90</b>	<b>Reg £14.50</b>
<b>Thailand</b>	<b>Green Chicken Curry</b> 🍴 Our version is a lighter style which is packed with depth & flavour, sliced chicken with bamboo shoots, lime leaves & sweet basil	<b>Sml £12.10</b>	<b>Reg £16.30</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 £11.90</b>	<b>Reg £15.90</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 £13.40</b>	<b>Reg £17.30</b>
<b>Malaysia</b>	<b>Kurma Kambing Lamb</b> 🍴 Braised lamb curry with potato, tomato, ginger, garlic, shallots, lime juice, Malaysian herbs & kurma curry powder. Finished with lemon juice & chilli	<b>Sml £13.20</b>	<b>Reg £17.00</b>
<b>Canton</b>	<b>Black Pepper Beef</b> Diced sirloin of beef encrusted with peppercorns, cooked with chopped lemongrass & cashew nuts	<b>Sml £13.40</b>	<b>Reg £17.30</b>
<b>Malaysia</b>	<b>Cumin Venison</b> 🍴🍴 Stir fried sliced venison served pink with green beans, celery, carrot & red onion, covered in a richly spiced cumin, ginger, chilli & garlic seasoning	<b>Sml £14.30</b>	<b>Reg £18.30</b>
<b>Sichuan</b>	<b>Gan Ma Row</b> 🍴 Wok fried sliced belly pork with spiced Sichuan black beans, chilli, garlic, spring onions, ginger & roasted peanuts	<b>Sml £12.10</b>	<b>Reg £16.30</b>
<b>Sichuan</b>	<b>Sa La Ni Row</b> 🍴🍴 Chargrilled sliced sirloin with garlic, spring onion & coriander, served on a bed of crispy beansprouts	<b>Sml £13.40</b>	<b>Reg £17.30</b>

# Vegetables

<b>Asia</b>	<b>7 Jewels</b>  <b>V</b> Stir-fried mixed vegetables with a choice of soy, garlic, chilli sauce or black pepper	<b>Sml £7.90</b>	<b>Reg £10.50</b>
<b>Asia</b>	<b>Pak Choi</b>   <b>V</b> Wok fried crispy pak choi with assorted mushrooms with a choice of Sichuan chillies, soy, ginger or garlic	<b>Sml £8.50</b>	<b>Reg £11.50</b>
<b>Thailand</b>	<b>Gaeng Panang Pak</b>   <b>V</b> Mixed vegetables cooked in a rich spiced curry made from Thai herbs & shredded lime leaves	<b>Sml £8.50</b>	<b>Reg £11.50</b>
<b>Philippines</b>	<b>Calabasa Mixed Vegetables</b> <b>V</b> Mixed vegetables cooked with butternut squash & coconut milk	<b>Sml £8.50</b>	<b>Reg £11.50</b>
<b>Orchid</b>	<b>Buddha Feast</b>   <b>V</b> Three dishes to savour: Thai Gaeng Panang Pak vegetable red curry; Philippines Calabasa butternut sauce with green beans, onions & pineapple; Crispy wok fried Pak Choi with a touch of garlic		<b>£16.10</b>

# Noodles & Rice

<b>Thailand</b>	<b>Phad Thai Jay</b> <b>V</b> Thai style rice noodles cooked with tamarind, egg, peanuts, beansprouts & spring onions		<b>£7.90</b>
<b>Asia</b>	<b>Egg Fried Rice, or steamed Basmati Rice served per person</b> <b>V</b>		<b>£3.00</b>
<b>Hong Kong</b>	<b>Stir Fried Noodles with Beansprouts</b> <b>V</b> Stir fried egg noodles with beansprouts & soy sauce		<b>£7.70</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>£8.00</b>
<b>Singapore</b>	<b>Noodles</b>  Wok fried vermicelli with prawns, diced pork & vegetables with a light curry sensation		<b>£8.10</b>



# Set Menus

## Minimum of 4 persons

The Orchid offers a choice of two set menus: **Lotus & Orchid**, specially created by the Orchid team.

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 À 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 - £33.00 per person

### STARTERS

- Sichuan** **Bang Bang Chicken** 🌶️  
Shredded chicken with spring onions, peanuts & crispy potato shreds
- Thailand** **Nam Tok Nuea** 🌶️🌶️🌶️  
Issan style North East Thai beef salad, chargrilled strips of sirloin served rare with a dressing of lime juice & shredded lime leaves, chilli powder, grounded roasted rice, holy basil & coriander
- Vietnam** **Vietnamese Spring Rolls** 🌶️  
Minced pork, prawns, crab, mushroom, drizzled in a garlic, chilli, lime & mint dressing
- Singapore** **Crispy Prawns**  
With an Oriental mayonnaise topped with sesame seeds & sliced shallots

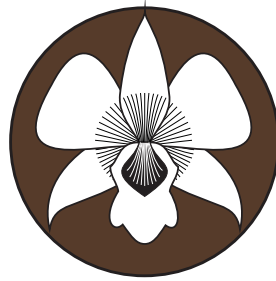
### MAINS

- Hong Kong** **Lemon Chicken**  
Classic Hong Kong dish, a crisp fried breast of chicken with a tangy lemon sauce
- Malaysia** **Kari Seafood** 🌶️🌶️  
Poached tiger prawns, scallops, squid & mussels with garlic, chillies, ginger & coriander
- Taiwan** **Three Cup Duck** 🌶️  
Sliced duck breast cooked pink with ginger, garlic, chilli, basil, shiitake mushroom, soy sauce & sesame oil
- Asia** **Egg Fried Rice**
- Thailand** **Phad Thai Jay Noodles**  
Thai style rice noodles stir fried with tamarind, egg, peanuts, beansprouts & spring onions

### DESSERT

**Sorbet Of The Season**

# Orchid



restaurant and bar

## Orchid Set Menu - £37.90 per person

### STARTERS

- Qingdao** **Xiang La Squid** 🌶️🌶️  
Fresh squid salad with a garlic, chilli, black bean & peppercorn dressing
- Thailand** **Mieng Gai**  
Minced chicken with ginger, 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 & honey dip
- Japan** **Wasabi Prawns**  
Crispy tiger prawns with a light wasabi and mayonnaise dressing

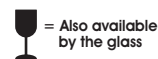
### MAINS

- Thailand** **Plaa Choo Chee** 🌶️🌶️  
Sea bass fillet covered with a richly spiced Thai curry sauce
- Hong Kong** **Yi Heung Prawn** 🌶️🌶️  
Tiger prawns wok fried with spring onion, straw mushrooms, ginger, chilli & garlic with pan fried aubergine finished in Chinese black vinegar & sesame oil
- 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

**Sorbet of The Season**

# White Wines



Soft, Dry & Fruity

**Picpoul de Pinet 'Gérard Bertrand', Languedoc, 2016 France** £29.90

Pale gold with green tints, the nose is complex & full of citrus & floral notes. The palate is robust & rich with acidity as well as a long & well-rounded finish.

**Cune Barrel Fermented White Rioja, 2016/2017 Spain** £29.90

Made from 100% Viura, this white wine from Rioja is richly fruited with a terrific line of fresh natural acidity. Full of fresh citrus fruit & toasty well balanced oak with intense white stone fruit flavours.

**Gewurztraminer, Joseph Cattin, Alsace, 2017 France** £35.90

Impressive nose, complex, exotic & spicy. Expressing flavour of lychee, mango & a touch of rose petal.

Medium Bodied & Fruity

**Gavi di Gavi 'Fossili', DOCG San Silvestro, Piemonte, 2016 Italy** £30.90

Spicy with a pleasant dry, mineral tone & crisp finish. Great with spicy food!

**Pinot Grigio, La Delfina, 2016/2017 Italy** † £22.90

Offers lovely citrus fruit flavours on the nose accompanied by soft honey undertones. The taste is crisp & refreshing with a lingering finish of zesty green apple.

**Sauvignon Blanc, La Tenca, Central Valley, 2016/2017 Chile** † £22.90

This intensely flavoured wine is soft & easy drinking, with a fragrant aroma. Tropical & citrus flavours of pineapple & lemon lend this Sauvignon a deliciously vibrant character.

**Soave Classico 'Vigneto Colombara', Zenato, 2016 Italy** £37.00

From the heart of Soave this crisp, fresh Italian white is ideal for lovers of Sauvignon Blanc or Vinho Verde. Made from the Garganega grape it has a delicious citrus & peach flavour with a hint of crunchy green apple. Crisp & clean.

Mineral Dry & Rich

**Petit Chablis, Domaine Brigitte Cerveau, 2015 France** † £38.90

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 ageing.

**De Loach Heritage Reserve Chardonnay 2014/2016 USA** £39.90

Gorgeous, textural biodynamic California Chardonnay from DeLoach, with sophisticated tropical flavours & orange citrus characters, all wrapped up with a highly appealing nutty, creamy feel.

**Sauvignon Blanc, Marlborough, Esk Valley, 2017 New Zealand** † £31.90

Intense crisp flavours, ripe tropical fruits, citrus & herbs. Dry & full bodied, the finish provides freshness & length.

**Verdeca 'Falo', Puglia, 2016 Italy** £26.90

Fresh, full flavoured fruity wine with an aroma of dried peaches & a hint of tropical & citrus fruit.

Iconic & Fuller Bodied

**Gewürztraminer Verdelho, Opal Ridge, South East, 2017 Australia** † £22.90

A vibrant & fresh tasting wine with a touch of spice in a medium style. An excellent choice to accompany the Thai spicy dishes.

**Boschendal 'The Pavillion' Chenin Blanc, 2016/2017 South Africa** £26.90

From the iconic Boschendal winery, who have been making wines since 1685. An explosion of fruit flavours, including winter melon, kiwi & pear followed by a hint of spice. The balanced acidity gives this wine a satisfying grip & length, whilst ensuring distinct freshness.

**Kumeu River, Coddington Chardonnay, Auckland, 2016 New Zealand** £74.90

From New Zealand's most consistent producers of the variety. The Coddington Vineyard is known for the ripe & unctuous wine it produces for the Kumeu River blend & this single-vineyard expression proves it. This is New Zealand's answer to good White Burgundy.

Full Bodied, Aromatic & Rich

**Chablis 1er Cru Fourchaume, Séguinot-Bordet, 2015/16 France** £52.80

Beautiful harmony of freshness & finesse. Reveals instantly all its power, richness & elegance, perfect balance of minerality with a long finish.

**Esk Valley Hawkes Bay, Riesling, 2017 New Zealand** † £34.90

Produced from Marlborough grown grapes & bursting with aromatic lime, exotic fruit & clean refreshing acidity. New Zealand Riesling is an excellent benchmark for the variety, & this wine is a great place to start your Kiwi Riesling journey.

**Riesling Cuvée Frederic Trimbach, Alsace, 2008/2009 France** £90.00

A wonderful, elegantly styled Riesling from the renowned Trimbach Estate. A real treat!



## Red Wines



Soft & Fruity	<b>Franschhoek Cellar 'The Old Museum' Merlot, 2016 South Africa</b> £26.90 Lashings of ripe plum, red cherries & spice that extend to a supple palate with velvet tannins & sensitive oaking.
	<b>Tempranillo, Masia, 2017 Spain</b> † £22.90 Warm, forward, soft red fruit & herbs with a touch of spice. Well balanced, with a lingering finish.
	<b>Metal Label, The Black Shiraz, Berton, 2016 Australia</b> £28.50 An espresso of a wine! Strong, purple black & intense.
Medium Bodied, Vibrant & Spicy	<b>Merlot, La Tenca, 2015/2016 Chile</b> † £22.90 Medium bodied juicy red, with plum jam & cherry notes with silky smooth tannins.
	<b>Côtes du Rhône Domaine des Carabiniers, Rhône Valley, 2016 France</b> £28.90 Spicy berried fruit with soft warm savoury flavours from Southern Rhône.
	<b>Malbec Reserva, Kaiken, Mendoza, 2017 Argentina</b> † £28.90 Smooth bramble fruit with a rich spicy finish, soft tannins & a lingering finish.
	<b>Esk Valley, Marlborough, Pinot Noir, 2016 New Zealand</b> † £43.50 Wonderfully rich red fruit, which has been gently aged in oak for 12 months to develop the complexity of this wine. This is classic, soft-textured New World Pinot Noir, elegant & eminently drinkable.
Rich, Warm & Bold	<b>Chianti Classico DOCG 'San Jacopo', Vicchiomaggio Toscana, 2015 Italy</b> £34.90 A ripe & fruity red wine with wild black cherry fruit flavours & soft tannins. Full of rich red fruit, a hint of spice & a touch of class!
	<b>Three Pillars Cabernet Sauvignon, 2014/15 Australia</b> † £22.90 Full of vibrant berries, overlaid with chocolate & spicy notes.
	<b>Franschhoek Cellar 'The Stone Bridge' Pinotage, 2016 South Africa</b> £26.90 A wonderful example of South African Pinotage. This wine has a seductive, smoky appearance with luscious red fruits & earthy characteristics, which are incredibly appealing.
Iconic Blockbusters Decant, Develop & Enjoy	<b>Zenato Ripassa Valpolicella Superiore, Veneto, 2013 Italy</b> £59.90 Ruby red in colour with a deep, ethereal bouquet of tobacco, chocolate & smoky dried fruits. A rich lingering & spicy palate with strong yet smooth supple tannins.
	<b>Meerlust Rubicon, Stellenbosch, 2014 South Africa</b> £61.00 Intense dark fruit on the nose, mulberry & damson plum with hints of dark chocolate & spice. The full bodied palate offers generous, ripe, pure Merlot fruit with refreshing acidity, structured yet silky tannins & pronounced length & minerality. A core of juiciness, opulence & richness typical of the variety.
	<b>CVNE Imperial Reserva Rioja, 2012 Spain</b> £62.90 This wine is a careful selection of the wonderful Tempranillo grapes, aged in oak barrels, the juicy red fruit is tempered with fragrant spice & heady notes of vanilla. Powerful yet elegant with dense but silky tannins that leave a long lingering finish.
	<b>Montes Carmenera, Purple Angel, Colchagua, 2014 Chile (limited availability)</b> £86.90 Full bodied & firm with smooth, silky & polished tannins. The palate is densely concentrated with spice, chocolate & mocha which linger on the finish. Great class, packed full of amazing black fruits.
	<b>62 Anniversario Primitivo di Manduria DOP Riserva, Puglia, 2014 Italy</b> £57.00 A full throttle, exuberant example of the great Primitivo grape from its spiritual Puglian home. Intense black jam, soft spice, liquorice & dark chocolate combine in this opulent & expressive wine.
	<b>Magnum (2011)</b> £107.00

## Rosé Wines

<b>Pinot Grigio, Cielo Blush, Veneto, Italy</b> † £22.90 Pale salmon in colour. Fruity, elegant & persistent with aromas of summer fruits.
<b>Pinot Noir Rosé, New Hall Vineyards, Essex, 2016 England</b> † £29.90 Brilliant salmon rose pink with summer fruit flavours & ripe strawberry notes. Well balanced with good structure & acidity, opening out to deliver rich & vibrant flavours.
<b>Miraval Rosé, Provence, 2016 France</b> £45.90 This is a classic Provence rose, pale pink in colour with wonderful aromas of fresh summer fruit & spring flowers with refreshing & uplifting acidity.

# Champagne

	125ml Glass	Bottle
Jacques Boncoeur Champagne NV	£9.80	£45.50
Bolney Wine Estate Sparkling, England NV		£45.00
Taittinger Brut Reserve NV		£65.90
Bollinger Special Cuvée NV		£85.00
Dom Perignon 2006/09		£186.00
Jacques Boncoeur Rosé Champagne NV		£48.90
Laurent Perrier Rosé NV		£90.90
Ita Prosecco NV, Treviso	£5.90	£26.90
Vilarnau Cava Rose Reserva, Spain NV		£29.90

## Wines by the Glass - Whites

	125ml	175ml	250ml	Bottle
Pinot Grigio, La Delfina, 2016/17 Italy	£4.10	£5.70	£7.80	£22.90
Sauvignon Blanc, La Tenca, 2016/2017 Chile	£4.10	£5.70	£7.80	£22.90
Gewürztraminer Verdelho, Opal Ridge, 2017 Australia	£4.10	£5.70	£7.80	£22.90
Riesling, Esk Valley, Marlborough, 2017 New Zealand	£6.30	£8.50	£11.80	£34.90
Sauvignon Blanc, Esk Valley, Marlborough 2017 New Zealand	£6.00	£8.20	£10.90	£31.90
Petit Chablis, Domaine Brigitte Cerveau, 2015 France	£6.90	£9.60	£13.50	£38.90

## Wines by the Glass - Reds

Merlot, La Tenca, 2015/16 Chile	£4.10	£5.70	£7.80	£22.90
Cabernet Sauvignon, Three Pillars, 2014/15 Australia	£4.10	£5.70	£7.80	£22.90
Tempranillo, Masia, 2017 Spain	£4.10	£5.70	£7.80	£22.90
Malbec Reserva, Kaiken, Mendoza, 2017 Argentina	£5.20	£7.10	£9.90	£28.90
Pinot Noir, Esk Valley, Marlborough, 2016 New Zealand	£7.80	£10.50	£14.90	£43.50

## Wines by the Glass - Rosé

Pinot Grigio, Cielo Blush, Veneto, Italy	£4.10	£5.70	£7.80	£22.90
Pinot Noir Rosé, New Hall Vineyards, Essex, 2016 England	£5.50	£7.30	£10.40	£29.90

## Beers & Ciders

Singha, Thailand	330ml	£4.00	Black Sheep Ale, Yorkshire	500ml	£5.50
Tsingtao, China	330ml	£4.00	Aspall 1cru Apple Cider, England	500ml	£5.40
	660ml	£7.50	Rekorderlig Apple or Wild Berry Cider, Sweden	500ml	£5.50
Kirin Ichiban Draught, Japan	Pint	£5.30	St Stefanus Belgium	330ml	£6.30
	½ Pint	£2.90			

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