

# Thai Emerald Main Menu

## Sunday Buffet Lunch

Served on Sundays only from 12 noon - 2.30pm

Experience an exquisite variety of Authentic Thai Cuisine - and "eat as much as you like"!

Relax in our exotic surroundings and enjoy as much as you wish to eat from a huge selection of starters, main dishes & desserts.

**Only £10.95 per person**

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## EXPRESS LUNCH MENU

### Emerald Express Rice & Noodles

**1. KHAO PHAD GAI - £4.50**

Thai fried rice with chicken, eggs and fresh Thai herbs.

**2. KHAO PHAD SUBPAROD \* - £5.95**

Thai fried rice with king prawn, pineapple and cashew nut, served in half a pineapple shell.

**3. PHAD THAI GOONG \* £5.95**

Rice noodles stir fried with king prawn, egg, dried beancurd and beansprouts in a tamarind sauce, served with ground peanuts.

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### Emerald Special Lunch

**4. MAMUANG HIMMAPARN EMERALD \* - £6.95**

Chicken stir fried with cashew nuts, pineapple, onion and pepper in a sweet & sour sauce, accompanied by vegetable spring rolls, with Thai salad and steamed jasmine rice.

**5. PHAD KHING EMERALD - £7.50**

Marinated pork stir fried with ginger, garlic, spring onions and Thai liqueur, accompanied by chicken wrapped in pandan leaf, with Thai salad and egg fried rice.

**6. THAI GREEN CURRY EMERALD - £7.95**

Chicken in a green curry paste with coconut milk, bamboo shoots, Thai aubergines, lime leaves and sweet basil leaves, accompanied by crispy honey beef, with Thai salad and steamed jasmine rice.

**7. PHAD NAM MUN HOY EMERALD \* - £7.95**

Strips of steak sauteed with oyster sauce, onion, pepper and spring onions, accompanied by chicken satay with peanut sauce, with Thai salad and steamed jasmine rice.

**8. PED OB EMERALD - £ 8.95**

Baked marinated breast of duck in Thai herbs, sliced and served on a bed of cooked watercress, topped with sesame seeds and light oyster sauce, accompanied by pork spare ribs, with Thai salad and steamed jasmine rice.

**9. PRIEW WAN EMERALD - £8.95**

Deep fried cod fillet topped with pepper, onion, mushroom, pineapple and sweet & sour sauce, accompanied by Thai fish cake, with Thai salad and steamed jasmine rice.

**10. GAPRAO EMERALD \*\* - £9.95**

King prawn stir fried with bamboo shoots, chilli, garlic and fresh Thai basil, accompanied by honey king prawns, with Thai salad and steamed jasmine rice.

**11. SEAFOOD EMERALD \* - £10.95**

Mixed seafood stir fried with pepper, onion, garlic, fresh Thai herbs and slightly spicy brandy sauce, accompanied by coconut battered squid, with Thai salad and steamed jasmine rice.

**12. PLA YANG EMERALD \* - £11.95**

Fresh whole sea bass marinated in lemon grass, galingale, lime leaves and fresh Thai herbs, wrapped in banana leaf and grilled over charcoal, accompanied by Thai salad.

**A LA CARTE MENU**

*Thai Emerald*

*Banquet Menu A*

*(Hot and Spicy)*

**Thai Emerald Mixed Starters**

A selection of authentic Thai starters

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**PHAD PHED TALAY ##**

Mixed seafood stir fried with chilli, garlic and fresh Thai herbs

**Gaeng Kiew Wan GAI #**

Chicken in green curry paste with coconut milk, young aubergine and Thai basil

**NUEA PHAD PRIG THAI DUM #**

Steak marinated in oyster sauce, stir fried with ground black pepper and Thai herbs

**PHad PHak Prig #**

Stir fried mixed vegetables with chilli and garlic sauce

**Khao PHAD KHAI**

Thai fried rice with egg and fresh herbs

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**KHanom**

Sweets from the trolley

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**Tea/ FILTER Coffee**

**£19.95 per person**

(Minimum order for two people)

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*Thai Emerald*

*Banquet Menu B*

*(Not Spicy)*

**Thai Emerald Mixed Starters**

A selection of authentic Thai starters

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**pla PRIEW WAN**

Crispy fried cod fillet topped with vegetables in sweet and sour sauce

**Gai PHad KHING**

Chicken stir fried with ginger, spring onion and Thai liqueur

**NuEA PHad Nam Mun HoY**

Strips of steak stir fried with oyster sauce and vegetables

**PHad PHak ruam mit**

Stir fried mixed vegetables with garlic and oyster sauce

**Khao PHAD KHAI**

Thai fried rice with egg and fresh herbs

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**KHanom**

Sweets from the trolley

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**Tea/ FILTER Coffee**

**£19.95 per person**

(Minimum order for two people)

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*Thai Emerald*

*Banquet Menu C*

*(Seafood)*

**Thai Emerald Mixed SEAFOOD Starters**

A selection of authentic seafood Thai starters

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**pla rad prig #**

Crispy fried whole sea bass topped with slightly spicy sweet and sour chilli sauce

**shu shi talay emerald #**

Mixed seafood stir fried with Shu Shi curry paste, pepper, onion and fresh Thai herbs

**GOONG PHAD PRIEW WAN**

King prawn stir fried with pepper, pineapple and onion in sweet and sour sauce

**PHad thai goong \***

Stir fried noodles with king prawn, egg, beansprouts and tamarind sauce

**Khao Suay**

Thai steamed rice

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**Khanom**

Sweets from the trolley

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**Tea/ filter Coffee**

**£24.95 per person**

(Minimum order for two people)

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## Starters

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|-----|--|--|
| 1.  | <b>Thai Emerald Mixed Starters</b>   | <b>£7.50</b>                                   |
|     | A mouth-watering selection of authentic Thai starters, served with a variety of sauces.  | (price per person, minimum order for 2 people) |
| 2.  | <b>GAI SATAY *</b>   | <b>£4.95</b>                                   |
|     | Strips of chicken marinated in Thai spices, placed on stick and grilled over charcoal, served with peanut sauce and toast.                                     |  |
| 3.  | <b>GAI HOR BAI TEOY</b>  | <b>£4.95</b>                                   |
|     | Cubes of chicken marinated in Thai spices and herbs, wrapped in a pandan leaf and deep fried, served with plum sauce.  |  |
| 4.  | <b>POH PIA TOD</b>   | <b>£4.95</b>                                   |
|     | Spring roll filled with a mixture of meat, glass noodles and fresh herbs, served with a sweet and sour chilli sauce.   |  |
| 5.  | <b>GRADOOG MOO YANG</b>  | <b>£4.95</b>                                   |
|     | Pork spare rib marinated in honey and fresh herbs, grilled over charcoal.  |  |
| 6.  | <b>NUEA SAWAN</b>  | <b>£4.95</b>                                   |
|     | Very thin slice of beef marinated in honey and fresh Thai spices, fried until crispy.  |  |
| 7.  | <b>GOONG NAM PEUNG</b>   | <b>£5.95</b>                                   |
|     | King prawn deep fried in Chef's special coconut batter, coated with honey and sesame seeds.  |  |
| 8.  | <b>GOONG SATAY *</b>   | <b>£5.95</b>                                   |
|     | King prawn marinated in Thai spices, placed on stick and grilled over charcoal, topped with peanut sauce.  |  |
| 9.  | <b>PED NAM PEUNG #</b>   | <b>£5.95</b>                                   |
|     | Crispy fried duck coated with slightly spicy honey sesame sauce, served on a bed of fresh watercress.  |  |
| 10. | <b>TOD MUN TALAY # *</b>   | <b>£5.95</b>                                   |
|     | Ground seafood mixed with Thai spices, red curry paste, green bean and lime leaves, deep fried and served with cucumber, ground peanut and sweet chilli sauce. |  |
| 11. | <b>HOY MANG POO EMERALD #</b>  | <b>£5.95</b>                                   |
|     | Fresh mussels stir fried with lemon grass, chilli, sweet basil leaves and fresh Thai herbs.  |  |
- ### Soups
- TOM YUM #**
- Traditional Thai spicy hot and sour soup flavoured with lemon grass, lemon juice, lime leaves, galingale, chilli, coriander and

mushroom.

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|-----|---|----------------|
| 15. | <b>Choose from no. 15-18</b><br><b>TOM YUM GAI</b>  | £5.50          |
| 16. | Chicken Tom Yum<br><b>TOM YUM GOONG</b>   | £5.95          |
| 17. | King Prawn Tom Yum<br><b>TOM YUM PLA</b>  | £5.95          |
| 18. | Fish Tom Yum<br><b>TOM YUM TALAY</b>  | £5.95          |
| 19. | Mixed Seafood Tom Yum<br><b>TOM KHA GAI #</b>   | £5.50          |
| 20. | Chicken and mushroom in an aromatic coconut milk soup, flavoured with galingale, chilli, coriander and fresh herbs.<br><b>Thai Curries</b><br><b>GAENG KIEW WAN #</b>   |                |
|     | Bangkok's famous green curry. A fragrant delight created from green chilli, coconut milk, bamboo shoot, Thai aubergines, lime leaves and sweet basil leaves. Choice of: |                |
|     | <b>GAI (Chicken)</b>  | £8.25          |
|     | <b>NUEA (Beef)</b>  | £8.50          |
| 21. | <b>GOONG (King Prawn)</b><br><b>GAENG DAENG GAI #</b>   | £9.25<br>£8.25 |
| 22. | Chicken cooked in red curry paste with coconut milk, bamboo shoot, fresh herbs and Thai aubergines.<br><b>GAENG PHED PED YANG #</b>                                     | £9.95          |
| 23. | Roast duck cooked with red curry paste, coconut milk, tomato, pineapple pieces, bamboo shoot and Thai aubergines.<br><b>GAENG PHED PLA #</b>                            | £9.75          |
| 24. | Monkfish cooked in red curry paste with coconut milk, bamboo shoot and Thai aubergines.<br><b>PANANG #</b>  |                |
|     | Thai Panang curry made with red chilli, lime leaves and coconut milk finished with sweet basil leaves. Choice of:   |                |
|     | <b>GAI (Chicken)</b>  | £8.25          |
| 25. | <b>NUEA (Beef)</b><br><b>GAENG MASAMAN GAI # *</b>  | £8.50<br>£8.25 |
|     | Traditional chicken curry from the Southern region of Thailand, cooked with coconut milk, onion, potato, roasted peanut and   |                |

	fresh Thai herbs.	
26.	<b>SHU SHI GOONG #</b>	<b>£9.25</b>
	King prawn stir fried with Shu Shi curry paste, pepper, onion and fresh Thai herbs.	
	<b>Beef</b>	
30.	<b>NUEA PHAD PRIG GAPRAO ##</b>	<b>£8.50</b>
	Strips of steak stir fried with chilli, garlic and fresh Thai basil.	
31.	<b>NUEA PHAD NAM MUN HOY</b>	<b>£8.50</b>
	Strips of steak sautéed with oyster sauce, onion, pepper and spring onion.	
32.	<b>NUEA GATA</b>	<b>£8.95</b>
	Strips of steak marinated in soya bean sauce, stir fried with pepper, onion, fresh Thai herbs and brandy sauce. Served on a sizzling dish.	
33.	<b>THAI EMERALD STEAK</b>	<b>£10.95</b>
	Grilled marinated sirloin steak with ground pepper, soya bean and oyster sauce, sliced and served on a sizzling dish with spicy tamarind sauce.	
34.	<b>NUEA Sun Nai Phad See-iew</b>	<b>£9.95</b>
	Fillet steak pieces marinated in dark sweet soy sauce, stir fried with garlic and Thai herbs.	
	<b>Chicken</b>	
40.	<b>GAI YANG #</b>	<b>£8.25</b>
	Spring chicken marinated in garlic, chilli, coriander and fresh Thai herbs, barbecued over charcoal. Served on a sizzling dish.	
41.	<b>GAI PHAD MAMUANG HIMMAPARN *</b>	<b>£8.50</b>
	Chicken stir fried with cashew nut, onion, pepper and mushroom in oyster sauce.	
42.	<b>GAI PHAD PRIEW WAN</b>	<b>£8.25</b>
	Stir fried chicken with pineapple, onion, pepper, and cucumber in a sweet and sour sauce.	
43.	<b>GAI PHAD KHING</b>	<b>£8.25</b>
	Stir fried chicken with ginger, garlic, spring onion and fungus mushroom.	
44.	<b>GAI GATA</b>	<b>£8.50</b>
	Chicken stir fried with pepper, onion, fresh Thai herbs and brandy sauce. Served on a sizzling dish.	
45.	<b>GAI PHAD PRIG GAPRAO ##</b>	<b>£8.25</b>
	Chicken stir fried with Thai basil, garlic, chilli and fresh Thai herbs.	
46.	<b>GAI OB LAO DAENG</b>	<b>£8.95</b>

	Deep fried marinated breast of chicken, sliced and topped with a sweet and sour Thai liqueur sauce. Served on a sizzling dish.	
	<b>Pork</b>	
50.	<b>MOO PHAD PRIG SOD #</b>	£7.95
	Marinated pork stir fried with garlic, onion and sliced chilli.	
51.	<b>MOO PHAD KHING</b>	£7.95
	Marinated pork stir fried with ginger, garlic, fungus mushroom and Thai liqueur.	
52.	<b>MOO GATA</b>	£7.95
	Pork marinated in soya bean sauce, stir fried with pepper, onion, fresh Thai herbs and brandy sauce. Served on a sizzling dish.	
53.	<b>MOO PHAD PRIEW WAN</b>	£7.95
	Stir fried pork with pineapple, onion, pepper, and cucumber in a sweet and sour sauce.	
	<b>Duck</b>	
60.	<b>PED MAKAM</b>	£9.95
	Marinated breast of duck grilled over charcoal, sliced and coated with tamarind sauce. Served on a sizzling dish.	
61.	<b>PED PHAD KHING #</b>	£9.50
	Roast duck stir fried with ginger, fresh chilli, spring onion, chinese mushroom and Thai liqueur.	
62.	<b>PED OB TUMLOENG</b>	£9.95
	Baked marinated breast of duck with Thai herbs, sliced and served on a bed of cooked watercress, topped with oyster sauce. Served on a sizzling dish.	
63.	<b>PED PHAD PRIEW WAN</b>	£9.50
	Roast duck stir fried with pineapple, onion, pepper and tomato sherry in a sweet and sour sauce.	
	<b>Seafood</b>	
70.	<b>PHad Phed Talay ##</b>	£10.50
	Mixed seafood stir fried with bamboo shoot, chilli, garlic, Thai aubergines and sweet basil leaves.	
71.	<b>Goong PHad Nam Prig Pao #</b>	£9.25
	King prawn stir fried with prawn paste, chilli, garlic and fresh Thai herbs.	
72.	<b>Goong Gata</b>	£9.50
	Stir fried king prawn with pepper, onion, garlic, fresh Thai herbs and brandy sauce. Served on a sizzling dish.	
73.	<b>Goong PHad Hed</b>	£9.25
	King prawn cooked with mushroom, asparagus and oyster sauce.	

<b>74.</b>	<b>Goong PHad Priew Wan</b>	<b>£9.25</b>
	King prawn stir fried with pepper, onion, cucumber and pineapple in sweet and sour sauce.	
<b>75.</b>	<b>Pla SAhM ROD #</b>	<b>£9.75</b>
	Deep fried monkfish pieces coated with sweet and sour chilli sauce.	
<b>76.</b>	<b>Pla rad prig #</b>	<b>£13.50</b>
	Crispy fried whole sea bass topped with sweet chilli and vegetable sauce.	
<b>77.</b>	<b>Pla neung manow #</b>	<b>£13.50</b>
	Steamed whole sea bass with chilli, garlic, slice lime, lemon juice and coriander.	
	<b>Specialities</b>	
<b>80.</b>	<b>Goong EMERALD ##</b>	<b>£9.50</b>
	Fresh tiger prawn stir fried with chilli, garlic, pepper, bamboo shoot, sweet basil leaves and Thai herbs.	
<b>81.</b>	<b>PLA YANG #</b>	<b>£13.50</b>
	Fresh whole sea bass marinated in lemon grass, lime leaves, chilli and Thai herbs, wrapped in banana leaf and grilled over charcoal.	
<b>82.</b>	<b>PLA neung see-iew</b>	<b>£13.50</b>
	Steamed whole sea bass with ginger, spring onion, chinese mushroom and light soy sauce.	
<b>83.</b>	<b>PLA MEUK pHAD Prig sod #</b>	<b>£9.50</b>
	Squid stir fried with chilli, garlic, pepper, sweet basil leaves and Thai herbs.	
<b>84.</b>	<b>Talay Emerald #</b>	<b>£10.95</b>
	Mixed seafood stir fried with pepper, onion, garlic, fresh Thai herbs and slightly spicy brandy sauce. Served on a sizzling dish.	
<b>85.</b>	<b>gai ob gratium</b>	<b>£9.25</b>
	Grilled marinated breast of chicken, sliced and topped with garlic, black pepper, lemon grass and coriander sauce. Served on a sizzling dish.	
<b>86.</b>	<b>PED PHAD KEE MAO ##</b>	<b>£10.25</b>
	Marinated breast of duck stir fried with Thai aubergines, peppercorn, chilli, garlic and Thai herbs.	
<b>87.</b>	<b>NUEa Phad prig thai dum #</b>	<b>£10.50</b>
	Fillet steak pieces marinated in dark soy sauce, stir fried with black pepper and Thai herbs. Served on a sizzling dish.	
<b>88.</b>	<b>NUEa EMERALD ##</b>	<b>£9.95</b>
	Marinated fillet steak pieces stir fried with chilli, garlic, bamboo shoot, peppercorn, Thai basil and fresh Thai herbs.	

89.	<b>gae phad kee mao ##</b>	£9.95
	Marinated lamb stir fried with Thai aubergines, peppercorn, chilli, garlic, Thai basil and fresh Thai herbs.	
	<b>Vegetarian Starters</b>	
90.	<b>ruam mit vegetarian</b>	£5.75
	A selection of authentic Thai vegetarian starters, served with a variety of sauces.	
91.	<b>Mung Savira *</b>	£4.50
	Fresh mixed vegetables in a special batter, fried until crispy and served with peanut sauce.	
92.	<b>PoH Pia Phak (Vegetable Spring Roll)</b>	£4.50
	Mixed vegetables cooked with Thai spices, wrapped in spring roll pastry, served with sweet and sour chilli sauce.	
93.	<b>TOD Mun KHAO Pohd</b>	£4.50
	Sweetcorn mixed with red curry paste, deep fried and served with cucumber and sweet chilli sauce.	
94.	<b>TAO HOO &amp; TARO TOD *</b>	£4.50
	Deep fried beancurd and taro, served with peanut sauce.	
95.	<b>Tom Yum Hed #</b>	£4.50
	Mushrooms in spicy hot and sour soup, flavoured with lemon grass, lemon juice, lime leaves, chilli and coriander.	
	<b>Vegetarian Main Courses</b>	
100.	<b>GAENG KIEW WAN PhAK (Vegetable Curry) #</b>	£7.50
	Fresh vegetables and dried beancurd cooked in a green curry sauce with coconut milk, bamboo shoot and fresh herbs.	
101.	<b>PHad Phak Prieu Wan *</b>	£7.50
	Mixed vegetables stir fried with cashew nut in a sweet and sour sauce.	
102.	<b>PHad Wun Sen</b>	£7.50
	Soya noodles stir fried with egg, fresh vegetables and Thai herbs.	
103.	<b>TAO Hoo PHad Phak</b>	£7.50
	Beancurd stir fried with mixed vegetables, asparagus, garlic and fresh Thai herbs.	
104.	<b>PHad GAPRAO HED ##</b>	£7.50
	Various mushrooms stir fried with garlic, chilli, bamboo shoot and Thai basil.	
	<b>Vegetables, Rice and Noodles</b>	
110.	<b>PHad PHak Nam Mun Hoy</b>	£4.95
	Stir fried seasonal vegetables with oyster sauce.	

111.	<b>PHad Thai Goong *</b>	£5.95
	Rice noodles stir fried with king prawn, egg, dried beancurd, beansprout, and tamarind sauce, served with ground peanut.	
112.	<b>PHad Thai PHak *</b>	£5.25
	Rice noodles stir fried with egg, dried beancurd, beansprout, fresh vegetables and tamarind sauce, served with ground peanut.	
113.	<b>GUAYTIEW PHad See-iew</b>	£3.25
	Fine noodles stir fried with egg, beansprout and soy sauce.	
114.	<b>Khao PHad SUBPAROD *</b>	£5.95
	Thai fried rice with king prawn, pineapple and cashew nut, served in half pineapple shell.	
115.	<b>Khao PHad GATI (Coconut rice)</b>	£4.50
	Thai fried rice with coconut cream.	
116.	<b>Khao PHad Gratium</b>	£4.25
	Thai fried rice with garlic.	
117.	<b>Khao PHad Khai</b>	£4.25
	Thai fried rice with egg and fresh herbs.	
118.	<b>Khao Suay</b>	£2.50
	Thai steamed rice.	
119.	<b>Khao Neol</b>	£2.50
	Thai sticky rice.	

# Medium Spicy

## Hot and Spicy

\* Contains Nuts

## Thai Emerald Wine and Drink Menu

### White Wines

- |     |                         |   |        |
|-----|-------------------------|---|--------|
| 1.  | <b>Thai House</b>       | MONSOON VALLEY WHITE<br>Light, dry, melony with a crisp finish  | £12.95 |
| 2.  | <b>Australian House</b> | STIRLING HILLS<br>Fragrant, full bodied and dry   | £12.95 |
| 3.  | <b>Chilean House</b>    | SAUVIGNON BLANC, Ladera Verde<br>Gentle approach, light and fruitily dry                                  | £12.95 |
| 4.  | <b>South Africa</b>     | CHENIN BLANC, Franschoek Cellars<br>Off dry fruity wine with honeyed hints                                | £13.50 |
| 5.  | <b>Germany</b>          | MOSEL RIESLING KABINETT, Moseland<br>Bright juicy tropical fruit – medium weight, not bone dry            | £13.50 |
| 6.  | <b>Australia</b>        | SEMILLON CHARDONNAY, Rowlands Brook<br>Bright juicy tropical fruit – medium weight, not bone dry          | £13.50 |
| 7.  | <b>Australia</b>        | SAUVIGNON BLANC, Sunnycliff Estates<br>An attractive blend of ripe juicy flavours                         | £13.95 |
| 8.  | <b>Italy</b>            | FRASCATI SUPERIORE<br>Light and fruity – but not bone dry   | £14.50 |
| 9.  | <b>France</b>           | CHARDONNAY DE L'ARDECHE, Louis Latour<br>Full, round Chardonnay from the centre of France, dry            | £14.50 |
| 10. | <b>Australia</b>        | CHARDONNAY, Oxford Landing<br>Wonderfully ripe fruit aromas, a classic Chardonnay, full of character, dry | £14.95 |
| 11. | <b>Chile</b>            | CHILEAN SAUVIGNON BLANC, Santa Digna<br>Stylish ripe Sauvignon, aromatic and wonderfully fruity and dry   | £15.50 |
| 12. | <b>Italy</b>            | ORVIETO CLASSICO AMABILE<br>Full, with a fruity character, medium dry                                     | £15.50 |
| 13. | <b>New Zealand</b>      | HAWKES BAY SAUVIGNON BLANC, C J Pask<br>Vibrant, classic New Zealand Sauvignon, fresh and dry             | £16.50 |
| 14. | <b>France</b>           | MACON LUGNY, Louis Latour<br>Benchmark white Burgundy, full, satisfying and dry                           | £16.75 |
| 15. | <b>France, Alsace</b>   | GEWURZTRAMINER, d'Alsace<br>An aromatic wine whose dryness is disguised by spicy richness                 | £16.95 |
| 16. | <b>France</b>           | SANCERRE, Domaine Dezat<br>Classic Loire Sauvignon from a top Domaine, dry                                | £21.95 |
| 17. | <b>France</b>           | CHABLIS, 1er Cru, Fourchaume<br>Big, full Chablis - clean, with long lingering dry finish                 | £26.50 |

### Rose Wines

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|-----|--------------|--|--------|
| 18. | <b>Thai</b>  | MONSOON VALLEY ROSE<br>Light crisp, fresh aroma of mango fruit   | £12.95 |
| 19. | <b>Chile</b> | CABERNET ROSE, Santa Digna<br>Powerful aromas, full and delicate | £14.95 |

## Red Wines

20.	Thai House	MONSOON VALLEY Light, exotic fruit aromas, velvety finish	£12.95
21.	Australian House	STIRLING HILLS A wine with ripe fruit and robust style – a very rewarding mouthful	£12.95
22.	Chilean House	CHILEAN MERLOT, Ladera Verde Simple and straight forward, light plummy style	£12.95
23.	Australia	SHIRAZ CABERNET, Rowlands Brook Australia's best known grape blend, bright attractive fruity flavours	£13.50
24.	Italy	MONTEPULCIANO D'ABRUZZO, Roxan Fruity and attractive, cherry and plummy, the wine opens out in the glass	£14.50
25.	California	ZINFANDEL, Sutter Home Rounded fruity style with a hint of spice	£14.95
26.	Australia	CABERNET SAUVIGNON, Sunnyclyff Estates Aromatic Cabernet, with lingering fruity flavours	£14.95
27.	Australia	CABERNET SHIRAZ, Oxford Landing South Australia – ripe, and richly flavoured	£15.50
28.	South Africa	PINOTAGE, Franschoek Cellars Flavoursome red from the Pinot Noir crossed with Cinsault	£15.50
29.	France	COTES DU RHONE, Chateau du Grand Moulas Rounded warm Southern Rhone with peppery overtones	£15.95
30.	Chile	MERLOT, Santa Digna Rich, plummy Merlot, ripe and round	£15.95
31.	Chile	CABERNET SAUVIGNON, Santa Digna Classic Cabernet and blackcurrants, ripe and with a long rich finish	£15.95
32.	Spain	RIOJA CRIANZA, Marques de Caceres Typical light oaky flavours, overlaying good fruit	£15.95
33.	Italy	VALPOLICELLA CLASSICO, Lonardi Light, fruity, northern Italian	£15.95
34.	France	FLEURIE, La Chapelle des Bois Pretty round 'plummy' Gamay fruit – a good Cru Beaujolais	£17.75
35.	Australia	SHIRAZ, Brown Brothers Rich, fruity, Shiraz that has considerable style	£18.25
36.	France	CHATEAUNEUF DU PAPE, Domaine du Remparts Spicy, and powerful Southern Rhone wine	£21.95

<b>Champagne</b>			
40.	France	HOUSE CHAMPAGNE, Baron de Beaupre, NV A good balance of freshness and fruit, dry	£25.00
41.	France	MOET ET CHANDON, Brut Imperial, NV The overriding name in Champagne, rounded and dry	£29.50
<b>Sparkling Wine</b>			
42.	Italy	ASTI SPUMANTE, Martini Light fruity medium sweet sparkler made from the Moscado grape	£13.50

Should a vintage or wine no longer be available we will offer an alternative.

Some wines throw a slight sediment or crystalline deposit quite naturally. These do not affect taste of the wine or quality.

### Drink List

#### SOFT DRINKS

Coke, Diet Coke, Lemonade, Orange/ Pineapple/ Tomato Juice	£1.75
Appletise	£2.50

#### BLenheim MINERAL WATER

330 ml/ Bottle Still/ Sparkling	£1.75
1 ltr Bottle Still/ Sparkling	£3.75

#### BOTTLED BEER

Chang Thai Beer (5.0% vol.), 330ml	£2.95
Stella Artois (5.2% vol.), 330ml	£2.50
Boddingtons Bitter (3.8% vol.), 440ml	£2.50

kaliber Alcohol-Free Lager	£2.50
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Strongbow Cider	£2.50
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Wine by Glass, 175ml	£3.25
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Spritzer	£3.75
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Kier	£4.00
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<b>APERITIF &amp; SPIRIT</b>	£2.50
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Gin, Vodka, Bacardi, Captain Morgan, Martini, Campari, Cinzano, Pimm's, Pernod, Malibu

<b>MIXER</b>	75p
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<b>Sherry &amp; Port</b>	£3.00
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Tio Pepe, Amontillado, Bristol Cream, Cockburn's

<b>Whisky</b>	£3.00
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Bell's, Glenfiddich, Jack Daniel's, Jameson, Southern Comfort, Thai Whisky

<b>Cognac V.S.O.P.</b>	<b>£3.75</b>
Remy Martin, Hennessy, Courvoisier, Martell, Armagnac	
<b>Liqueur</b>	<b>£3.00</b>
Tia Maria, Baileys, Grand Marnier, Drambuie, Amaretto, Cointreau, Sambuca	
<b>Liqueur Coffee</b>	
Standard Liqueur	<b>£4.25</b>
Brandy	<b>£4.95</b>
Espresso	<b>£1.75</b>
Cappuccino, latte, hot chocolate	<b>£2.50</b>
Floater coffee	<b>£2.25</b>
English Tea/ Jasmine Tea/ Coffee	<b>£1.75</b>

All spirits are served in 25ml measures or multiple thereof.

Prices include VAT @ 17.5%