

Thai Emerald Lunch Menu

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| 1 | Chicken satay
with peanut sauce and cucumber relish (n) | £4.75 |
| 2 | Fish cake
with cucumber and peanut relish (n) | £4.95 |
| 3 | Coconut king prawn
with honey and sesame seeds | £4.95 |
| 4 | Warm chicken salad
with honey dressing | £6.95 |
| 5 | Chicken fried rice
with egg and spring onions | £6.50 |
| 6 | Phad Thai Goong
fried rice noodles with king prawn, shrimp, tofu, peanuts,
beansprouts and lime (n) | £7.25 |
| 7 | Cashew nut chicken
with dried chilli, peppers, onions and carrots, served with steamed
jasmine rice (n) | £7.50 |
| 8 | Sweet and sour chicken
with pineapple, onions, peppers, cucumber and tomatoes, served
with steamed jasmine rice | £7.50 |
| 9 | Sautéed beef
with oyster sauce, onions, peppers and spring onions, served with
steamed jasmine rice | £7.95 |
| 10 | Chilli beef
with Thai holy basil, served with steamed jasmine rice (s) | £7.95 |
| 11 | Spicy mixed seafood
with peppercorn, bamboo shoots, Thai aubergines and sweet basil,
served with steamed jasmine rice (s) | £9.95 |
| 12 | Garlic king prawn
with black pepper and chopped coriander, served with steamed
jasmine rice | £8.95 |
| 13 | Fillet of seabass
pan fried with sweet and sour sauce, pineapple, onions, fungus
mushrooms and cherry tomatoes, served with steamed jasmine
rice | £9.25 |

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| 14 Green chicken curry | £7.50 |
| with bamboo shoots, Thai aubergines, lime leaves and sweet basil, served with steamed jasmine rice (s) | |
| 15 Roast duck curry | £8.95 |
| with lychee, lime leaves, cherry tomatoes and sweet basil, served with steamed jasmine rice (s) | |
| 16 Green vegetable curry | £7.25 |
| with pumpkin, Thai aubergines and coconut heart, served with steamed jasmine rice (v,s) | |

(v) Suitable for vegetarians

(s) Spicy dishes

(n) Contain nuts

Thai Emerald A La Carte

Thai Emerald Banquet Menu A

(Hot and Spicy)

Thai Emerald Mixed Starters

A selection of authentic Thai starters

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

KHanom

Sweets from the trolley

Tea/ FILTER Coffee

£19.95 per person

(Minimum order for two people)

Thai Emerald Banquet Menu B

(Not Spicy)

Thai Emerald Mixed Starters

A selection of authentic Thai starters

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

KHanom

Sweets from the trolley

Tea/ FILTER Coffee

£19.95 per person

(Minimum order for two people)

Thai Emerald Banquet Menu C

(Seafood)

Thai Emerald Mixed SEAFOOD Starters

A selection of authentic seafood Thai starters

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

Khanom

Sweets from the trolley

Tea/ filter Coffee

£24.95 per person

(Minimum order for two people)

KEY TO SYMBOLS:

Medium Spicy

Hot and Spicy

* Contains Nuts

STARTERS

- 1. Thai Emerald Mixed Starters** **£7.50**
A mouth-watering selection of authentic Thai starters, served with a variety of sauces. (price per person, minimum order for 2 people)
- 2. GAI SATAY *** **£4.95**
Strips of chicken marinated in Thai spices, placed on stick and grilled over charcoal, served with peanut sauce and toast.
- 3. GAI HOR BAI TEOY** **£4.95**
Cubes of chicken marinated in Thai spices and herbs, wrapped in a pandan leaf and deep fried, served with plum sauce.
- 4. POH PIA TOD** **£4.95**
Spring roll filled with a mixture of meat, glass noodles and fresh herbs, served with a sweet and sour chilli sauce.
- 5. GRADOOG MOO YANG** **£4.95**
Pork spare rib marinated in honey and fresh herbs, grilled over charcoal.
- 6. NUEA SAWAN** **£4.95**
Very thin slice of beef marinated in honey and fresh Thai spices, fried until crispy.
- 7. GOONG NAM PEUNG** **£5.95**
King prawn deep fried in Chef's special coconut batter, coated with honey and sesame seeds.
- 8. GOONG SATAY *** **£5.95**
King prawn marinated in Thai spices, placed on stick and grilled over charcoal, topped with peanut sauce.
- 9. PED NAM PEUNG #** **£5.95**
Crispy fried duck coated with slightly spicy honey sesame sauce, served on a bed of fresh watercress.
- 10. TOD MUN TALAY # *** **£5.95**
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. HOY MANG POO EMERALD #** **£5.95**
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.

Choose from no. 15-18

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| 15. | <i>TOM YUM GAI</i> | £5.50 |
| | Chicken Tom Yum | |
| 16. | <i>TOM YUM GOONG</i> | £5.95 |
| | King Prawn Tom Yum | |
| 17. | <i>TOM YUM PLA</i> | £5.95 |
| | Fish Tom Yum | |
| 18. | <i>TOM YUM TALAY</i> | £5.95 |
| | Mixed Seafood Tom Yum | |
| 19. | <i>TOM KHA GAI #</i> | £5.50 |
| | Chicken and mushroom in an aromatic coconut milk soup, flavoured with galingale, chilli, coriander and fresh herbs. | |

THAI CURRIES

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| 20. | <i>GAENG KIEW WAN #</i> | |
| | 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: | |
| | <i>GAI (Chicken)</i> | £8.25 |
| | <i>NUEA (Beef)</i> | £8.50 |
| | <i>GOONG (King Prawn)</i> | £9.25 |
| 21. | <i>GAENG DAENG GAI #</i> | £8.25 |
| | Chicken cooked in red curry paste with coconut milk, bamboo shoot, fresh herbs and Thai aubergines. | |
| 22. | <i>GAENG PHED PED YANG #</i> | £9.95 |
| | Roast duck cooked with red curry paste, coconut milk, tomato, pineapple pieces, bamboo shoot and Thai aubergines. | |
| 23. | <i>GAENG PHED PLA #</i> | £9.75 |
| | Monkfish cooked in red curry paste with coconut milk, bamboo shoot and Thai aubergines. | |
| 24. | <i>PANANG #</i> | |
| | Thai Panang curry made with red chilli, lime leaves and coconut milk finished with sweet basil leaves. Choice of: | |
| | <i>GAI (Chicken)</i> | £8.25 |
| | <i>NUEA (Beef)</i> | £8.50 |

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| 25. | <i>GAENG MASAMAN GAI # *</i> | £8.25 |
| | Traditional chicken curry from the Southern region of Thailand, cooked with coconut milk, onion, potato, roasted peanut and fresh Thai herbs. | |
| 26. | <i>SHU SHI GOONG #</i> | £9.25 |
| | King prawn stir fried with Shu Shi curry paste, pepper, onion and fresh Thai herbs. | |
| 30. | <i>NUEA PHAD PRIG GAPRAO ##</i> | £8.50 |
| | Strips of steak stir fried with chilli, garlic and fresh Thai basil. | |
| | BEEF | |
| 31. | <i>NUEA PHAD NAM MUN HOY</i> | £8.50 |
| | Strips of steak sautéed with oyster sauce, onion, pepper and spring onion. | |
| 32. | <i>NUEA GATA</i> | £8.95 |
| | 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. | <i>THAI EMERALD STEAK</i> | £10.95 |
| | Grilled marinated sirloin steak with ground pepper, soya bean and oyster sauce, sliced and served on a sizzling dish with spicy tamarind sauce. | |
| 34. | <i>NUEA Sun Nai Phad See-iew</i> | £9.95 |
| | Fillet steak pieces marinated in dark sweet soy sauce, stir fried with garlic and Thai herbs. | |
| | CHICKEN | |
| 40. | <i>GAI YANG #</i> | £8.25 |
| | Spring chicken marinated in garlic, chilli, coriander and fresh Thai herbs, barbecued over charcoal. Served on a sizzling dish. | |
| 41. | <i>GAI PHAD MAMUANG HIMMAPARN *</i> | £8.50 |
| | Chicken stir fried with cashew nut, onion, pepper and mushroom in oyster sauce. | |
| 42. | <i>GAI PHAD PRIEW WAN</i> | £8.25 |
| | Stir fried chicken with pineapple, onion, pepper, and cucumber in a sweet and sour sauce. | |
| 43. | <i>GAI PHAD KHING</i> | £8.25 |
| | Stir fried chicken with ginger, garlic, spring onion and fungus mushroom. | |
| 44. | <i>GAI GATA</i> | £8.50 |
| | Chicken stir fried with pepper, onion, fresh Thai herbs and brandy sauce. Served on a sizzling dish. | |

- 45. GAI PHAD PRIG GAPRAO ## £8.25**
Chicken stir fried with Thai basil, garlic, chilli and fresh Thai herbs.
- 46. GAI OB LAO DAENG £8.95**
Deep fried marinated breast of chicken, sliced and topped with a sweet and sour Thai liqueur sauce. Served on a sizzling dish.
- PORK**
- 50. MOO PHAD PRIG SOD # £7.95**
Marinated pork stir fried with garlic, onion and sliced chilli.
- 51. MOO PHAD KHING £7.95**
Marinated pork stir fried with ginger, garlic, fungus mushroom and Thai liqueur.
- 52. MOO GATA £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. MOO PHAD PRIEW WAN £7.95**
Stir fried pork with pineapple, onion, pepper, and cucumber in a sweet and sour sauce.
- DUCK**
- 60. PED MAKAM £9.95**
Marinated breast of duck grilled over charcoal, sliced and coated with tamarind sauce. Served on a sizzling dish.
- 61. PED PHAD KHING # £9.50**
Roast duck stir fried with ginger, fresh chilli, spring onion, chinese mushroom and Thai liqueur.
- 62. PED OB TUMLOENG £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. PED PHAD PRIEW WAN £9.50**
Roast duck stir fried with pineapple, onion, pepper and tomato sherry in a sweet and sour sauce.
- SEAFOOD**
- 70. PHad Phed Talay ## £10.50**
Mixed seafood stir fried with bamboo shoot, chilli, garlic, Thai aubergines and sweet basil leaves.
- 71. Goong PHad Nam Prig Pao # £9.25**
King prawn stir fried with prawn paste, chilli, garlic and fresh Thai herbs.

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

87.	<i>NUEa Phad prig thai dum #</i>	£10.50
	Fillet steak pieces marinated in dark soy sauce, stir fried with black pepper and Thai herbs. Served on a sizzling dish.	
88.	<i>NUEa EMERALD ##</i>	£9.95
	Marinated fillet steak pieces stir fried with chilli, garlic, bamboo shoot, peppercorn, Thai basil and fresh Thai herbs.	
89.	<i>gae phad kee mao ##</i>	£9.95
	Marinated lamb stir fried with Thai aubergines, peppercorn, chilli, garlic, Thai basil and fresh Thai herbs.	
VEGETARIAN STARTERS		
90.	<i>ruam mit vegetarian</i>	£5.75
	A selection of authentic Thai vegetarian starters, served with a variety of sauces.	
91.	<i>Mung Savira *</i>	£4.50
	Fresh mixed vegetables in a special batter, fried until crispy and served with peanut sauce.	
92.	<i>PoH Pia Phak (Vegetable Spring Roll)</i>	£4.50
	Mixed vegetables cooked with Thai spices, wrapped in spring roll pastry, served with sweet and sour chilli sauce.	
93.	<i>TOD Mun KHAO Pohd</i>	£4.50
	Sweetcorn mixed with red curry paste, deep fried and served with cucumber and sweet chilli sauce.	
94.	<i>TAO HOO & TARO TOD *</i>	£4.50
	Deep fried beancurd and taro, served with peanut sauce.	
95.	<i>Tom Yum Hed #</i>	£4.50
	Mushrooms in spicy hot and sour soup, flavoured with lemon grass, lemon juice, lime leaves, chilli and coriander.	
VEGETARIAN MAIN COURSES		
100.	<i>GAENG KIEW WAN PhAK (Vegetable Curry) #</i>	£7.50
	Fresh vegetables and dried beancurd cooked in a green curry sauce with coconut milk, bamboo shoot and fresh herbs.	
101.	<i>PHad Phak Priew Wan *</i>	£7.50
	Mixed vegetables stir fried with cashew nut in a sweet and sour sauce.	
102.	<i>PHad Wun Sen</i>	£7.50
	Soya noodles stir fried with egg, fresh vegetables and Thai herbs.	
103.	<i>TAO Hoo PHad Phak</i>	£7.50
	Beancurd stir fried with mixed vegetables, asparagus, garlic and fresh Thai herbs.	

104.	<i>PHad GAPRAO HED ##</i>	£7.50
	Various mushrooms stir fried with garlic, chilli, bamboo shoot and Thai basil.	
	VEGETABLES, RICE AND NOODLES	
110.	<i>PHad PHak Nam Mun Hoy</i>	£4.95
	Stir fried seasonal vegetables with oyster sauce.	
111.	<i>PHad Thai Goong *</i>	£5.95
	Rice noodles stir fried with king prawn, egg, dried beancurd, beansprout, and tamarind sauce, served with ground peanut.	
112.	<i>PHad Thai PHak *</i>	£5.25
	Rice noodles stir fried with egg, dried beancurd, beansprout, fresh vegetables and tamarind sauce, served with ground peanut.	
113.	<i>GUAYTIEW PHad See-iew</i>	£3.25
	Fine noodles stir fried with egg, beansprout and soy sauce.	
114.	<i>Khao PHad SUBPAROD *</i>	£5.95
	Thai fried rice with king prawn, pineapple and cashew nut, served in half pineapple shell.	
115.	<i>Khao PHad GATI (Coconut rice)</i>	£4.50
	Thai fried rice with coconut cream.	
116.	<i>Khao PHad Gratium</i>	£4.25
	Thai fried rice with garlic.	
117.	<i>Khao PHad Khai</i>	£4.25
	Thai fried rice with egg and fresh herbs.	
118.	<i>Khao Suay</i>	£2.50
	Thai steamed rice.	
119.	<i>Khao Neol</i>	£2.50
	Thai sticky rice.	

KEY TO SYMBOLS:

- # Medium Spicy
- ## Hot and Spicy
- * Contains Nuts

Thai Emerald Wine and Drinks Menu

WHITE WINE

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

ROSE WINES

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

RED WINES

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| 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 |

CHAMPAGNE

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

SPARKLING WINE

42. Italy	ASTI SPUMANTE, Martini Light fruity medium sweet sparkler made from the Moscado grape	£13.50
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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.

DRINKS 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
Strongbow Cider	£2.50
Wine by Glass, 175ml	£3.25
Spritzer	£3.75
Kier	£4.00
APERITIF & SPIRIT	£2.50

Gin, Vodka, Bacardi, Captain Morgan, Martini, Campari, Cinzano, Pimm's, Pernod, Malibu

MIXER 75p

Sherry & Port £3.00

Tio Pepe, Amontillado, Bristol Cream, Cockburn's

Whisky £3.00

Bell's, Glenfiddich, Jack Daniel's, Jameson, Southern Comfort, Thai Whisky

Cognac V.S.O.P. £3.75

Remy Martin, Hennessy, Courvoisier, Martell, Armagnac

Liqueur £3.00

Tia Maria, Baileys, Grand Marnier, Drambuie, Amaretto, Cointreau, Sambuca

Liqueur Coffee

Standard Liqueur £4.25

Brandy £4.95

Coffee

Espresso £1.75

Cappuccino, latte, hot chocolate £2.50

Floater coffee £2.25

Tea

English Tea/ Jasmine Tea £1.75

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

Prices include VAT @ 17.5%