

Soft Drinks			
Pepsi	£1.50	Tonic Water	£1.50
Diet Pepsi	£1.50	Bitter Lemon	£1.50
Lemonade	£1.50	Ginger Ale	£1.50
Fanta	£1.50		

Juice			
Orange Juice	£1.60	Apple Juice	£1.60
Pineapple Juice	£1.60	Cranberry Juice	£1.60
Tomato Juice	£1.60		

Mineral Water					
Still	small	large	Sparkling	small	large
	£1.50	£3.00		£1.50	£3.00

Beers			
Singha	£3.25	Heineken	£3.25
Tiger	£3.25		

House Spirits					
Smirnoff Vodka	without mixer	with mixer	Gordons Gin	without mixer	with mixer
	£2.70	£3.40		£2.70	£3.40
Bacardi Rum	£2.70	£3.40	Whiskey	£2.70	£3.40
Dark Rum	£2.70	£3.40	Campari	£2.70	£3.40
Martini	£2.70	£3.40	Tequila	£2.70	£3.40

Liqueurs			
Amaretto	£3.10	Cointreau	£3.10
Baileys	£3.10	Kahlua	£3.10
Sambuca	£3.10	Southern Comfort	£3.10
Tia Maria	£3.10	Pimms	£3.10

Port & Brandy			
Port	^{50ml:} £3.95	Martell	£3.10
Courvoisier	£3.10	Armagnac	£3.70
Remy Martin Grand Cru	£3.10	Remy Martin VSOP	£4.20

Tea			
Jasmine Tea	£1.50	Green Tea	£1.50
English Tea	£1.50	Peppermint Tea	£1.50
Camomile Tea	£1.50		

Coffee			
Filter Coffee	£1.60	Cappuccino	£2.10
Espresso	£2.10	Double	£2.45
Liqueur Coffee	£4.25		

all spirits are served in 25ml measures unless otherwise stated



Wine List

Matching Food with Wine a few thoughts

Although the match of foods with wine is very subjective there are certain rules that will help enhance your enjoyment.

Simply put the more delicately flavoured the food the lighter and more delicate the wine should be. Accordingly the fuller and spicier dishes will go better with more robust fuller flavoured Thai cuisine has an abundance of garlic, chillies and a characteristic mix of lime juice, lemon grass and fresh coriander - all these delicious flavours make certain demands on the wines.

This list offers you a range of wines from the fruit driven flavours of the lighter wines to the crisp drier wines from the Loire Valley and Burgundy. All have the essential balance of fruit and acidity to partner the spicier fuller flavoured dishes.

The red selection lists a number of wines which also go well with the spicier foods in particular those from the Rhone, Spain and Australia

The main priority is to follow your nose, pay attention to preferences and, above all, enjoy the wines together with these delicious dishes

Bottle

HOUSE WINES

- 1 **Colombard Chardonnay Duc de Chapelle France** £ 10.95
A dry, refreshing blend of lemony Colombard and Chardonnay which add depth and roundness. 175ml glass: £ 3.10
- 2 **Cabernet Merlot Duc de Chapelle France** £ 10.95
An easy drinking blend of Cabernet Sauvignon for body, backbone and blackcurranty flavours with the Merlot adding soft plummy notes 175ml glass: £ 3.10

WHITE WINES

- 3 **Sauvignon Blanc Duc de Chapelle Comte de Toloson France** £ 13.75
Exotic gooseberry and grapefruit flavours developed on a well balanced palate ending with fresh rounded acidity.
- 4 **Gewurztraminer Dagobert Coteaux de Mossig France** £ 18.95
A full aromatic, yet subtle, perfume of roses, lychees and cinnamon with dry acidity and mineral nuances
- 5 **Riesling Cuvée Federic Emila FE Trimbarch France** £ 47.95
A dry yet intensely flavoured wine that will keep well but also as an excellent accompaniment to rich seafood, foie gras and creamy dishes.
- 6 **Macon Blanc Villages Caves de Lugny France** £ 14.95
Dry and pleasant white Burgundy, typically fruity with a fresh floral bouquet
- 7 **Chablis Domaine Molusson. Moreau France** £ 21.95
Using well-ripened Chardonnay, which is grown on flinty soils, makes very fresh and lively Petit Chablis. It has an aromatic appely nose with plenty of mineral nuances and a fresh steely palate.
- 8 **Puligny Montrachet 1er Cru les Champ Gains France** £ 65.95
Marrying intensity and finesse is a great art and this wine displays a full richness tempered by wonderful elegance. An absolute classic !
- 9 **Muscadet de Sevre et Maine Domaine des Herbauges France** £ 14.50
A crisp, refreshing dry wine with intense, almost exotic fruit with the rich bread-like character added by ageing over winter on the wine's lees.
- 10 **Sancerre Domaine Andre Neveu France** £ 23.95
Firmly structured after extended aging on the lees and demonstrates an extra blackcurranty richness and a complex, zesty finish.
- 11 **Frascati Superiore Fontella, Latium Italy** £ 13.50
Crisp and dry, with a delicate bouquet of peach, pineapple and passion fruit. Medium bodied with a good balance of fruit and acidity, with a concentrated finish
- 12 **Pinot Grigio San Antonio, Veneto, Italy** £ 13.95
A clean dry white with a delicate perfume, fresh appley fruit, subtle peach and pear flavours and a lingering finish.
- 13 **Rioja Blanco Viura Azabache Bodegas Aldeanueva, Rioja Spain** £ 13.50
A strong fruit bouquet with intense citrus and apple aromas. Smooth on the palate, the lingering freshness is in harmony between acidity and fruit.
- 14 **Sauvignon Blanc Rueda Marques de Riscal Spain** £ 17.50
This fresh, dry white has excellent acidity to ensure a balanced palate, and develops ripe summer fruits on a long finish.
- 15 **Sauvignon Blanc Totara Hill, Marlborough, New Zealand** £ 19.95
A lively gooseberry scented aroma and typical herbal flavours, with apples, gooseberry and passion fruit on the palate.
- 16 **Chenin Blanc Backsberg, Western Cape South Africa** £ 12.95
Lemony crispness and green apple fruit flavours. This fantastic wine has ripe fruit, a finely balanced acidity, refreshing palate and lingering finish.
- 17 **Semillon Chardonnay Richmond Ridge Australia** £ 12.95
This wine shows typical passion fruit and melon characteristics, cleverly balanced with fresh unwooded Chardonnay to add peach and lime notes on the palate.

RED WINES

- 18 **Côte du Rhone Domaine de l'Amandine France** £ 15.50
Fresh and vibrantly fruity. The spice and smoky aromas of the Syrah dominate the bouquet, whilst red fruits and spice compete on the palate.
- 19 **Chateau Tanesse Premierers Cotes de Bordeaux France** £ 17.95
Chateau Tanesse has classic structure, and in this great vintage it has extra depth of soft fruit with subtle oak, ripe tannins, and an excellent balance.
- 20 **Fleurie Domaine de Gry Gablon France** £ 21.95
Made from 100% Gamay grapes, this very fruity wine exhibits an aroma of wild strawberries and lush ripe flavours.
- 21 **Nuits St Georges les Argillats. Rene Tardy et Fils France** £ 49.95
Ripe fruit character and big soft tannins, all contributing to a long satisfying finish.
- 22 **Chateau Pontet Canet 5me Cru Classe Pauillac France** £ 65.95
An aristocratic wine, succulent & ripe supported but harmonious tannins and lingering complex finish.
- 23 **Montepulciano d'Abruzzo San Antonio, Veneto Italy** £ 13.50
Intense aromas and rich, robust characteristics. Intensely spicy with cherry flavours, rich and well rounded
- 24 **Chianti Tenuta Tuscany Italy** £ 15.50
Full bodied, with good fresh fruit, a touch of oak from a brief maturation in barrel, and a bittersweet finish.
- 25 **Rioja Crianza Azabache Bodegas Aldeanueva Spain** £ 16.95
An aristocratic wine, succulent and ripe supported but harmonious tannins & lingering complex finish.
- 26 **Rioja Reserva Azabache Bodegas Aldeanueva Spain** £ 22.95
Well balanced with a soft seductive character. Azabache Reserva exhibits intense plummy fruits with hints of vanilla, spice and a soft rounded palate.
- 27 **Pinot Noir Totara Hill New Zealand** £ 19.95
On the nose there is a melange of red summer fruits, especially strawberry and raspberry. Soft and velvety, with fruit sweetness and subtle oak overtones.
- 28 **Merlot La Playa Colchagua Valley Chile** £ 13.95
Good aromatic intensity and richness of ripe dark vine fruits, blackberries and blackcurrants.
- 29 **Shiraz Cabernet Richmond Ridge Australia** £ 12.95
Soft with spicy, raspberry flavours. Soft and subtle vanilla tannins fill out the palate due to a touch of oak, which adds balance and sweet complexity to the finish
- 30 **Pinotage Tulbagh Ridge, Tulbagh Winery, South Africa** £ 13.95
Big fruit aromas of raspberries and cherry followed by good depth and richness on the palate

ROSÉ WINES

- 31 **Rioja Rosado Garnacha Azabache Bodegas Aldeanueva Spain** £ 14.95
A great intensity of aroma of roses, strawberries and a slight hint of mandarin citrus. Smooth, lingering and long lasting taste with notable fruit and refreshing acidity.
- 32 **Cabernet Sauvignon Rosé La Playa, Colchagua Valley Chile** £ 14.95
To the nose it is fruity aromas that include watermelon and fresh cherries, as well as notes of flowers and a touch of candy.
- 33 **White Zinfandel RH Phillips Dunnigan Hills California** £ 15.95
A light salmon pink rose with summer fruit flavours of strawberry, watermelon and a hint of sweetness combined with a crisp finish

SPARKLING and CHAMPAGNE

- 34 **Prosecco Brut Borgo del Col Alto Italy** £ 17.95
Delicately fruity, slightly aromatic bouquet with hints of flowers among which honey and wild apple scents are perceived. It is well balanced and light.
- 35 **Marc Antoine Brut** £ 29.50
A very good Champagne that often beats famous names in blind tastings. Appealing bouquet of citrus fruit and fresh bread with good intensity of fruit balanced by a refreshing finish
- 36 **Bollinger Special Cuvée Brut** £ 59.95
Full flavoured, biscuity and very well balanced with an elegant and refined finish and superb length on the palate
- 37 **Taittinger Vintage** £ 65.95
Pale gold in colour, with a very fine nose. Flowery aromas lead to a fruity dominance with mineral notes. Well rounded, with a long and fresh finish