



## DRINK MENU

### • Spirits/Liquers (25ml) •

Vodka	£3.50
Gin (Bombay)	£3.65
Gin (Gordon's)	£3.50
Bacardi	£3.50
Whiskey (Jameson/Jack Daniel's)	£3.50
Tia Maria	£3.75
Baileys	£3.75

### • Beers •

Singha Thai Beer	£3.75
Becks	£3.50
Fentimans Ginger beer	£3.00

### • Soft Drinks •

Apple/Orange/Pineapple/Cranberry	£1.95
Coke/Diet Coke	£2.50
Lemonade	£2.50
Tonic Water/Slim line/Soda	£1.95
Appletiser 275ml	£2.50

### • Mineral Water •

Still/Sparkling 330ml	£1.75
Still/Sparkling 750ml	£3.00

### • Hot Drinks •

Liqueur/Spirit Coffee	£3.75
Jasmine tea	£1.75
Green tea	£1.75
Peppermint tes	£1.75
English breakfast tea	£1.75
Flat white	£1.95
Americano	£1.95
Cappuccino	£1.95
Espresso	£1.95

## WINE LIST

Our wine list has been curated to specifically match with the finest Thai dishes. Aromatic, fruity whites and eminently drinkable reds that have just a hint of spice have been carefully matched with the dishes on our menu and have been sourced directly from local wine merchant East Street Wine Co. We trust that you will enjoy them just as much as we do.

### • Prosecco •

**Biscardo Millesimato Vintage Prosecco Brut,**  
Veneto, Italy  
Single vintage Prosecco, a wine of genuine gravitas and panache  
175mL **£6.25** | Bottle **£25.00**

### • White •

**Ai Galera 'Mistico' Ferno Pires - Verdelho, Tejo**  
Portugal  
Always a favourite with Pad Thai Prawn Noodles and all of our chicken dishes  
175mL **£4.45** | 250mL **£5.95** | Bottle **£17.00**

**Forge Mill Chenin Blanc, Western Cape**  
South Africa  
Fabulously fruity and nothing better with our jungle curry  
Bottle **£18.00**

**Darling Cellars Capeman Sauvignon Blanc,**  
Darling, South Africa  
Crisp, zippy and zingy with plenty of flavour and ideal  
with our famous Thai green curry  
175mL **4.95** | 250mL **£6.75** | Bottle **£19.00**

**One Chain Vineyards the Googly Chardonnay,**  
South Australia  
Creamy and buttery and works very well with our soft shell crab  
with garlic and black pepper sauce  
Bottle **£19.50**

**The Speakeasy Club Prohibition Pinot Gris, Victoria**  
Australia  
Aromatic yet elegantly restrained. Perfect with grilled tiger prawns  
Bottle **£20.00**

**Cook Strait Sauvignon Blanc, Marlborough**  
New Zealand  
Regularly our best-selling wine and originally selected to pair in particular  
with our sweet & sour, and oyster sauce dishes  
Bottle **£23.50**

**Pikes 'White Mullet' Riesling -Vignier -Pino Grigio -Fiano**  
Clare Valley, Australia  
Quite simply our best wine and the default choice  
with our signature dish, steamed sea bass  
Bottle **£25.50**

### • Rosé •

**La Vie en Rose Cinsault Rosé, Languedoc, France**  
Crisp, delicate Fruity Partner with Panang curry  
175mL **4.75** | 250mL **£6.25** | Bottle **£18.50**

### • Red •

**Torre Solar Tempranillo Petit Verdot, La Mancha, Spain**  
Plenty of versatility, especially good with all of our stir fry dishes  
175mL **4.45** | 250mL **£5.95** | Bottle **£17.00**

**Altopiano Montepulciano d'Abruzzo, Abruzzo, Italy**  
Warm and rich, and selected to go with any of our beef curries  
Bottle **£19.50**

**Felicette Grenache Rouge, Languedoc, France**  
Full, robust, earthy. Delicious with Weeping Tiger sirloin steak  
175mL **5.25** | 250mL **£7.25** | Bottle **£21.50**

**Trentham Estate 'River Retreat' Pinot Noir,**  
Murray Darling, Australia  
Soft, and easy drinking. A best seller when selected with duck red curry  
Bottle **£22.50**

**Scotto Family Vineyards Old Vine Zinfandel,**  
Lodi California, USA  
Oozing real quality, richly textured, a wine worthy of attention. Nothing better  
with Massaman lamb shank  
Bottle **£24.00**