

SAWADEE KRUB/KA

สวัสดีครับ สวัสดีค่ะ

Welcome to Richmond Thai Kitchen

Our philosophy here at Richmond is for you to Eat, Drink, Relax and most importantly we want you to do it the 'Thai' way.

EAT

In 2004 we opened our first restaurant, not too far from here, in Hammersmith, 101 Thai Kitchen. In 2014, Anissa's Thai Kitchen in the heart of the New Forest. We were proud pioneers in bringing authentic and traditional 'real' Thai food, especially that of the Isaan (Northeastern) region, to both the UK Thai community and the wider public. We are also fortunate to have with us our Auntie Bee and her sister, Auntie Mary whose Southern culinary expertise is second to none, making our restaurant the only ones in the UK who specialise in the food of Southern Thailand. All these influences come from our birth place of Roi Et in the Isaan region and Hat Yai in the South.

At Richmond, you too can now enjoy these authentic dishes.

We love our food and we want to share it with you. At Richmond, you're sure to be treated with fresh, home cooked and authentic Thai food. The food you're about to encounter are some of the most popular 'street food' dishes found throughout Thailand, together with our Isaan and Southern dishes.

We're unique. A lot of the food on the menu will be new to you and some you won't see in any restaurants in the UK. We also love to talk about our food and can suggest tasty dishes to suit novice and seasoned diners alike so please ask our staff for assistance and recommendations.

You'll also be pleased to know that we do our best to source our produce locally or British when we can. With our New Forest connection we are able to use some fantastic ingredients to incorporate with our authentic Thai style of cooking. Our meat and eggs are fresh, British free range, helping to enhance the flavours of our dishes.

DRINK

We love to drink when dining with friends. Enjoy our cold Thai 'Chang' beer. Try our exotic Thai drinks and explore our extensive selection of wines from all corners of the world or taste our refreshing gin cocktails

RELAX

When you have good food, good wine and good company... what else can you do but relax. Sit back and let us entertain you. Think of Thailand and enjoy your time here with us.

...LIKE A THAI

Thai food in the UK has, over the years, been over adapted and some may suggest "westernised". We're here to offer alternatives. At Richmond, we'll take you to another dimension of Thai culinary culture. When dining with us, just imagine you're in Thailand. Please don't be afraid to try new things and don't be shy to use your fingers! The menu may be new to you but please take it from us that these are the kind of foods that Thais love to eat and we would love to share it with you.

So relax, be brave, be bold....be Thai and enjoy your meal.

Important Allergies Information

Please inform us before ordering of any allergies/ dietary preferences you may have so that we can help you decide. We will do our best to accommodate your dietary requirements.

The small prints

\*Many of the accompanying sauces may contain chillies or are hot  
\*Food will/may contain msg  
\*Our food is prepared in a kitchen where nuts, gluten and other know allergens may be present.  
\*Please be aware that fish, chicken or duck or meat will/may contain bone.  
\*New Forest mushrooms are cultivated in the New Forest.  
\*We cannot list all the ingredients in our menu, if you are not sure or wish to know what's in your food please let us know. We will do our best to help you.  
\*We try our very best to make our food as authentic as possible. Some dishes may be very spicy, strong tasting, pungent or even strange but we will be very happy to assist you in ordering.  
\*Due to the nature of our cooking, a lot of the dishes cannot be rushed as they are not prepared in advance, and will take some time to cook especially during busy times. We apologize in advance.  
\*From time to time we may be short of some ingredients. We will let you know or use similar substitute.

The Chilli Guide

🌶️ mild 🌶️🌶️ hot 🌶️🌶️🌶️ very hot 🌶️🌶️🌶️🌶️ hot hot hot

These are guidelines only. In a lot of the dishes we can adjust the level of hotness for you, whether it be down...or up!

\*This dishes will be accompanied by dipping sauces that will contain chillies or dipping sauces may be/are hot.

SPECIALS

PLEASE ASK OUR STAFFS FOR  
REGULAR SPECIALS AND MORE  
EXOTIC AUTHENTIC DISHES

SNACKS

Something to nibble while we cook your food.

**Crispy Chicken Crackling** 🌶️🌶️🌶️ **หนังไก่ทอด** £3.5  
Simply irresistible! **Gluten free**

**Spicy Prawn Crackers** 🌶️ **ข้าวเกรียบกุ้ง** £2.5 **Gluten free**

**Vegetable Spring Rolls** 🌶️ **ปอเปี๊ยะทอด** £6  
Wrap your mini spring rolls with fresh leaves, aromatic herbs and sweet chilli sauce for an authentic experience.  
**Contains wheat (flour and soy sauce)** **Vegan**

**Chicken Satay\*** 🌶️ **สะเต๊ะไก่** £6  
Grilled spiced chicken skewers. Served with peanut sauce. **Contains nuts** **Gluten free**

**Kanom Jeeb** **ขนมจีบ** £6  
Steamed chicken and prawn dumplings with sweet ginger soy sauce and a drizzle of garlic oil. **Contains egg, shellfish, crustaceans, sesame oil and wheat (flour, oyster sauce and soy sauce)**

**Veggie Kanom Jeeb** **ขนมจีบเจ** £6  
Steamed vegetable dumplings. No meat but equally tasty.  
**Contains sesame oil, wheat(flour and soy sauce)** **Vegan**

**Prawns in Blanket** 🌶️ **กุ้งห่มผ้า** £6  
Fried marinated king prawns in crispy pastry wrap. **Contains wheat, shellfish (flour and soy sauce)**

**Isaan Sausage\*** 🌶️ **ไส้กรอกอีสาน** £7  
Grilled homemade sour sausage made with British pork, cooked rice and garlic according to our family techniques. Definitely a Thai favourite. Served with fresh ginger, peanuts, coriander and.... a whole chilli! Perfect with a nice cold beer. **Contains nuts** **Gluten free**

**Tod Mun Plaa\*** 🌶️ **ทอดมันปลา** £7  
Homemade Thai fishcakes made with fresh local fish and prawns blended with red curry paste, green beans, kaffir lime leaves and sweet basil. Served with a sweet chili peanut sauce.  
**Contains fish, shellfish, molluscs, crustaceans and egg** **Gluten free**

**Garlic Salt Squid** 🌶️ **ปลาหมึกทอดพริกเกลือ** £7  
Deep fried squid in light batter, coated with seasoned sea salt, chopped spring onion, fresh chillies, crispy garlic and shallots.  
**Contains molluscs** **Gluten free**

**Moo Tord, Pork Jerky\*** 🌶️ **หมูทอด** £7  
Seasoned, fried pork jerky, marinated with New Forest honey, soy sauce and sesame seeds. Served with Sriracha chilli sauce.  
**Contains fish product, molluscs, sesame and Wheat (oyster sauce and soy sauce)**

**Som Tum Thai** 🌶️🌶️ **ส้มตำไทย** £8  
Spicy hot/sour/sweet green papaya salad with chillies, tomatoes, fresh lime, dried shrimps and peanuts. Perfect as a side dish too.  
**Contains fish product, shellfish and peanuts**  
**VEGAN OPTION AVAILABLE**



TEL 0208 940 9561  
www.richmondthaikitchen.co.uk

CURRIES

Curries are served with steamed jasmine rice. Other rice £1 extra

**Panang Curry** 🌶️🌶️ **แกงพะแนง** £13  
CHOICE OF  
**CHICKEN/BEEF/PRAWNS/VEGETABLES**  
Aromatic, rich Red curry with, Thai aubergines, lime leaves and sweet basil. **Contains fish product and crustaceans** **Gluten free**

**Choo Chee Prawns** 🌶️🌶️ **จู้จี้กุ้ง** £16  
Special creamy Red curry with jumbo king prawns fresh chillies and lime leaves.  
**Contains fish product and crustaceans** **Gluten free**

**Green Curry** 🌶️🌶️ **แกงเขียวหวาน** £12  
CHOICE OF  
**CHICKEN/BEEF/PRAWNS OR VEGAN**  
Coconut curry with green chilli curry paste, Thai aubergine, seasonal squash and sweet basil. **Contains fish product and crustaceans** **Gluten free**

**Prawn Sour Curry** 🌶️🌶️🌶️🌶️ **แกงเหลืองกุ้ง** £14  
Classic Southern Thai spicy and sour clear yellow curry with homemade fresh chilli and turmeric curry paste, prawns and vegetables. This one is fiery! But don't worry, we'll cool you down with steamed jasmine rice and a Thai style omelette.  
**Contains fish product, crustaceans and egg ( omelette )** **Gluten free**

**Massamun Curry\*** 🌶️ **แกงมัสมั่น**  
This is a mild, rich, aromatic, classic Thai curry with baby potatoes, onion and peanuts.  
CHOICE OF  
**SLOW COOKED ENGLISH LAMB SHANK** £18  
**TENDER TOPSIDE BEEF** £14  
**FREE RANGE CHICKEN** £14  
**Contains fish product, crustaceans and peanuts** **Gluten free**  
**VEGAN MASSAMUN** £12  
**Contains nuts** **Gluten free**

**Tom Yum Goong** 🌶️🌶️🌶️ **ต้มยำกุ้ง** £12  
Rich, creamy, aromatic, hot and sour Tom Yum with prawns, lemongrass, galangal, lime leaves and fresh New Forest mushroom. Served with steamed jasmine rice, just like Thailand!  
**Contains dairy and shellfish** **Gluten free**  
**TOM YUM JUMBO KING PRAWNS** £15

GRILLS

Roll up your sleeves, put away your cutlery and dig in with your hands like a proper Thai. Great for sharing.

**Isaan Set** 🌶️🌶️ **ชุดอีสานคลาสสิก** £20  
Special grill set, probably the most popular combinations in the Thai culinary scenes. Grilled whole poussin, marinated with New Forest honey and Thai herbs. Served with Som Tum spicy papaya salad, sticky rice, fresh vegetables and a hot chilli 'Jaew' sauce.  
**Contains fish product, shellfish, molluscs (oyster sauce), wheat (soy sauce) and peanuts.**

**Grilled Seabass\*** **ปลาเผา** £22  
Grilled whole seabass, seasoned lightly with sea salt. Wrap your own in fresh lettuce with aromatic herbs, rice noodle and a sweet sour chilli peanut sauce. A clean and fresh tasting dish.

Contains fish, fish product and peanuts. Fish contains bones

NOODLES

**Goong Ob Woosen\* กุ้งอบวุ้นเส้น** £15  
Clear glass noodle and jumbo king prawns are marinated then baked in a special pot lined with smoked bacon, fresh ginger and garlic. Flavoured with seasoned soy and sesame sauce and, topped with fresh celery. Served with a hot and sour chilli dip.  
Contains fish product, celery, molluscs, wheat (oyster sauce, soy sauce) and sesame oil

**Pad Thai Prawns ผัดไทยกุ้ง** £12  
Fried rice noodle with king prawns, free range egg, sweet radish, peanuts and homemade tamarind sauce with bean sprouts and spring onion. One of Thailand’s national dishes! **Gluten free**  
Contains nuts, fish product, shellfish, crustaceans and egg

**PAD THAI JUMBO KING PRAWNS** £15  
\*WHY NOT TRY YOUR PAD THAI WITH CLEAR GLASS VERMICELLI FOR A CLEANER, LIGHTER TASTE\*

**Soya Noodles Chicken ผัดซีอิ๊วไก่** £10  
Fresh flat rice noodles, stir fried with chicken, free range egg, soy sauce and fresh greens.  
Contains molluscs, wheat (oyster sauce and soy sauce) egg

**Guay Teow Kua Gai\* ก๋วยเตี๋ยวคั่วไก่** £10  
Tasty dish of stir fried fresh rice noodle with chicken, bacon, free range egg, sweet radish, spring onion and light seasoning. Served on a bed crispy lettuce with Sri Racha sauce.  
Contains molluscs, wheat (oyster sauce and soy sauce) and egg

**Drunken Noodles 🍜🍜🍜**  
£12  
**ก๋วยเตี๋ยวผัดซีเมา**  
CHOICE OF  
**CHICKEN/BEEF/PRAWNS OR VEGAN**  
Fresh flat rice noodles. Stir fried with chillies, garlic, mixed vegetables and sweet basil. The Thais love to eat this noodles with or after a few drinks...hence the name!  
Contains crustaceans, fish product, shellfish molluscs and wheat (oyster sauce and soy sauce)

**Pad Mee Betong ผัดหมี่เบตง** £10  
Yellow wheat noodles simply stir fried, in the style of the famous noodle district of Betong, with chicken, oyster sauce and fresh greens.  
Contains molluscs and wheat (wheat noodles, oyster sauce and soy sauce)  
**VEGAN OPTION AVAILABLE**

**Noodle Curry 🍜🍜 ก๋วยเตี๋ยวแกง** £12  
Yellow wheat noodle in a light, creamy red curry broth with stewed chicken, beansprout and spring onion. Sprinkled on top with crispy fried onion and squeeze of lime.  
Contains molluscs and wheat (wheat noodles). Chicken will/may contain bones

**Mee Grob Raad Naa หมี่กรอบราดหน้า** £12  
Crispy fried noodle topped with a tasty Thai style gravy sauce with prawns, squid and mixed vegetables. A pleasant textured dish, full of flavours. **Contains molluscs, shellfish and wheat (wheat noodles, oyster sauce and soy sauce)**

**Pad Mee Gati 🍜 ผัดหมี่กะทิ** £12  
Auntie’s special unique vibrant dish of thin rice noodle, prawns, fried with her homemade red chilli and coconut sauce. Garnished with beansprout, spring onion and omelette strips.  
Contains crustaceans, shellfish egg (omelette ) **Gluten free**

OUR FAMILY MEMBERS WILL BE DELIGHTED TO WELCOME YOU

STIR FRIES & RICE

**Kao Mun Gai\* ข้าวมันไก่** £12  
Known to the world as Hainanese Chicken Rice, this popular Southeast Asian dish is eaten everywhere in Thailand but with a Thai touch of course. Fragrant ginger and garlic flavoured rice is served with poached free range chicken and a special spicy chilli ginger garlic dipping sauce. **Contains wheat (soy), sesame oil**

**Kao Mok Gai\* 🍜 ข้าวหมกไก่** £12  
Thai version of the subcontinental dish of biryani. Mildly spiced chicken baked together with fragrant curry rice and topped with crispy fried onion. Served with a spicy green chilli dip. **Gluten free** **Chicken will/may contains bones**

**Thai ‘Train’ Fried Rice\* ข้าวผัดรถไฟ** £10  
This famous fried rice was cooked and served on Thai trains many years ago. Today it’s a popular street food. This traditional fried rice is cooked with chicken, free range egg, onion, dark soy sauce, tomato and fresh greens.  
Contains fish product, molluscs, egg and wheat (oyster sauce and soy sauce)

**Chilli Fried Rice \* 🍜🍜🍜** £13  
**ข้าวผัดพริกกะเพรา**  
CHOICE OF  
**PORK/CHICKEN/BEEF/PRAWNS OR SQUID**  
Fried rice with minced meat/seafood with chillies, garlic and fresh basil topped with fried egg. A hearty dish, totally Thai , totally flavoursome.  
Contains fish product, shellfish, molluscs wheat (soy sauce, oyster sauce) and egg

**Pad Grapow \* 🍜🍜🍜 ผัดกะเพรา** £13  
CHOICE OF  
**PORK/CHICKEN/BEEF/PRAWNS OR SQUID**  
The ultimate Thai comfort food. Stir fried minced meat/seafood with chillies, garlic and fresh basil. Served with steamed jasmine rice and fried egg.  
Contains fish product, shellfish, molluscs wheat (soy sauce and oyster sauce) and egg

**Kua Gling 🍜🍜🍜🍜 คั่วกลิ้ง** £14  
CHOICE OF  
**PORK/CHICKEN/BEEF/PRAWNS OR SQUID**  
Famous Southern Thai stir fry with minced meat, Aunties homemade spicy chilli paste and lime leaves, served with steamed jasmine rice and Thai style omelette. Rustic, hot and comforting. **Contains fish product, crustaceans and egg (omelette )** **Gluten free**

**Chicken Pad Cashew Nuts 🍜** £12  
**ไก่ผัดเม็ดมะม่วง**  
This is Chicken cashew nuts of Thailand. Chicken breast pieces in a dry light batter, stir fried with a savoury sweet chilli paste, onion, cashew nuts and fried red chillies + Steamed jasmine rice. **Contains crustaceans, molluscs and wheat (oyster sauce and soy sauce)**  
**VEGAN OPTION AVAILABLE**

**Priew Waan Goong ผัดเปรี้ยวหวานกุ้ง** £12  
This is our own Thai version of sweet and sour prawns with homemade fresh tomato sauce, fresh pineapple and vegetable. All natural and healthy. **Contains shellfish, crustaceans** **Gluten free**

VEGAN OPTION AVAILABLE

**Pad Makua 🍜🍜 ผัดมะเขือ** £10  
Our special dish of stir fried aubergines with chillies, garlic and sweet basil in our homemade vegan sauce + Steamed jasmine rice. **Contains wheat (soy sauce)** **Vegan**

FISH

Fish dishes are served with steamed jasmine rice. Other rice or side noodle option £1 extra.

Fresh Seabass from the market, cooked in these authentic Thai style and available as

**FILLET** £14 OR **WHOLE** (de-boned) £22

**Fish Red Curry 🍜🍜 ปลาสุกี้**  
with a rich creamy red curry sauce, lime leaves and fresh basil.  
Contains crustaceans, fish and fish product **Gluten free**

**Fish with sweet chilli 🍜🍜🍜 ปลาราดพริก**  
with homemade spicy sweet chilli garlic tamarind sauce, onion and sweet basil.  
Contains fish and fish product **Gluten free**

**Fish Gaprow 🍜🍜🍜 ปลาผัดกะเพรา**  
with a rustic spicy chilli, garlic and holy basil.  
Contains fish, fish product, crustaceans, molluscs and wheat (oyster sauce and soy sauce)

**Fish with Cashew Nuts 🍜 ปลาผัดเม็ดมะม่วง**  
with savoury sweet chilli paste, onion, crispy fried chillies and cashew nuts.  
Contains fish, fish product, crustaceans, molluscs and wheat (oyster sauce and soy sauce)

**Fish with Celery 🍜 ปลาผัดขึ้นช่าย**  
with garlic, soya bean sauce, fresh ginger and celery.  
Contains fish, celery, molluscs, crustaceans and wheat (oyster and soy sauce)

**Sweet & Sour Fish ปลาเปรี้ยวหวาน**  
with homemade sweet & sour sauce, fresh pineapple and vegetables. **Gluten free**

**Fish with garlic & pepper ปลาราดกระเทียมพริกไทย**  
with fragrant garlic pepper coriander sauce and spring onion.  
Contains fish, fish product, crustaceans, molluscs and wheat (oyster sauce and soy sauce)

SIDES

Steamed jasmine rice	<b>Gluten free</b>	£2.5
Egg fried rice		£3
contains wheat (soy sauce) egg		
Coconut rice	<b>Gluten free</b>	£3
Sticky rice	<b>Gluten free</b>	£3
Plain wheat noodles		£2.5
Stir fried New Forest Mushroom	<b>vegan</b>	£5
Stir fried mixed vegetables	<b>vegan</b>	£4
Thai style fried egg	<b>Gluten free</b>	£1
Thai style omelette		£4
Contains fish product and egg		<b>Gluten free</b>

**SERVICE CHARGE NOT INCLUDED**  
**PRICES INCLUDE VAT**

Please follow us for regular specials, news and events



PLEASE VISIT OUR SISTER RESTAURANTS AT

101 THAI KITCHEN  
352 KING STREET, HAMMERSMITH, LONDON W6 0RX

ANISSA’S THAI KITCHEN  
74 HIGH STREET, LYNDHURST, NEW FOREST, HAMPSHIRE SO43 7BJ



## **RICHMOND THAI KITCHEN**

### **LUNCH & EARLY EVENING MENU**

**AVAILABLE TUE-FRI  
12-2.30PM & 5-6PM**

**EAT IN ONLY**



#### **GREEN CURRY** £8

Chicken Green curry with steamed jasmine rice.

**VEGAN OPTION AVAILABLE**

#### **PANANG CURRY** £9

Rich aromatic red curry with stewed beef and jasmine rice.

#### **CHICKEN CASHEW NUTS**

£8

Fried chicken is light batter, stir fried with cashew nuts with steamed jasmine rice.

**VEGAN OPTION AVAILABLE**

#### **THAI FRIED RICE** £7

Fried rice with chicken, onion, tomatoes and fresh greens.



#### **CHILLI FRIED RICE** £10

Fried rice with minced pork, chillies and basil. Topped with fried egg.

#### **KAO MUN GAI** £8

Fragrant steamed rice with poached ginger chicken. Served with spicy ginger sauce.

#### **KAO MOK GAI** £8

Thai style biryani. Baked, mildly spiced, chicken with fragrant curry rice.



#### **PAD THAI** £8

Fried rice noodle with prawns, egg, sweet radish, peanuts and beansprout with sweet and sour

tamarind sauce.

#### **PAD MEE BETONG** £7

Stir fried yellow wheat noodles with chicken and fresh greens.

**VEGAN OPTION AVAILABLE**

#### **PAD SEE EEW** £7

Flat rice noodle, stir fried with egg, chicken and fresh greens.

#### **PAD MEE GATI** £8

Auntie's special thin rice noodle with prawns, homemade red chilli coconut sauce, beansprouts, spring onion and omelette strips.

#### **PAD GAPROW** 10

Stir fried minced chicken with chillies and holy basil. Served with steamed jasmine rice fried egg.

#### **NOODLE SOUP** £8

Yellow wheat noodles in a creamy red chicken curry.





Classic PIMM’S served with all the trimmings.

**Glass** £5.5

**Sharing jug** £20

A unique, aromatic Gin with spices from the orient.

Served with ginger ale, cinnamon, star anise and cardamom pods.



**CHANG BEER**

Thai Beer

320ml Small bottle £4

620ml Large bottle £7

**Share a Chang Tower with friends?**

2 Litres £20

3 Litres £30

**Becks Blue**, Alcohol Free Beer

275ml bottle        £3.5

**SPIRITS/LIQUEURS** Please ask for availability

25ml £3.5

50ml £7   mixer £1

**Soft Drinks** £2.50

Appletiser Orange Juice

Apple Juice    Coca Cola Diet

Coke        Sprite        Other Soft

Drinks

**New Forest Spring Water**

Still / Sparkling 750ml £3.50

**Hot Drinks** £2.50

Jasmine Tea

Ginger & Lemon Tea

Coffee/Decaf Coffee\*

English Breakfast Tea

Peppermint Tea\*

**\*no caffeine**

**THAI DRINKS**

Traditional sweet Thai brew served with lots of ice and generous drizzle of fresh and condensed milk £3

**Thai iced tea**

**Thai iced coffee**

**PIMM’S**



**RICHMOND THAI KITCHEN GIN BAR**

For the best tasting experience all gins are served @50ml with tonic or ginger ale.

Only at Richmond Thai Kitchen  
Our own creation of Thai style Gin cocktail.

**Tom Yum G&T**

Gin of your choice with tonic, infused with lemongrass, lime leave, mint, slice of lemon and a touch of fresh chilli for a little kick.

**Honey and Ginger G&T**

Gin of your choice with tonic, flavoured with refreshing honey and fresh ginger with a squeeze of lime.

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**Sipsmith London Dry Gin**

Class traditional London Dry Gin. Bold, complex and aromatic. Fresh lime is added to this G&T for a perfect taste. £12

**Japanese Roku Artisan Gin**

From Japan, this clean, crisp, exotic Gin is served with fresh sliced ginger. £12

**Bombay Sapphire**

The flavours of the botanicals are captured through a delicate distillation process called Vapour Infusion to give the Bombay Sapphire it’s distinctive taste.  
Served with lemon slices and fresh mint. £10

**Opihr Oriental Spiced Gin**

**Warner Edwards Victoria’s Rhubarb Gin**

A mix of Harrington Dry Gin and a sweet tangy rhubarb juice, originally from the garden of Buckingham Palace during the reign of Queen Victoria. The pink Gin has a creamy, soft and smooth texture. Served with a slice of orange. £12

**Whitley Neil Raspberry Gin**

Fragrant Gin. With the raspberry fruitiness leading the palate and followed by caraway, thyme, coriander and a touch of hibiscus.Served with hibiscus flower and lemon. £10

**Tanqueray Flo de Sevilla**

Crisp juniper and zesty orange flesh with a mild earthy vanilla and allspice. Served with orange slice and clove. £10

**Kopparberg Passionfruit & Orange**

Like the name, it flavoured with passion fruit and orange, along with the usual botanicals. Served with a slice of orange. £10

**Gordon’s Sicilian Lemon**

Classic Gordon’s, infused with Mediterranean citrus to create a fresh aromatic gin. Served with lemon zest. £10

**The Botanist Islay Dry Gin 22**

A world class, hand crafted gin from the Isle of Islay in Scotland. Packed with a huge 31 botanicals and a whopping 46% alcohol, this is a full flavoured and no nonsense gin. We’ll just add a little lime and mint to enhance the flavour even more. £12

**Silent Pool**

Distilled with water from the mysterious spring fed lake (Silent Pool) in the Surrey hills. With 24 botanicals, including kaffir lime and honey, this is a sweet but well balanced gin. Served with kaffir lime leaf and fresh strawberries. £12

# WINES BY THE GLASS

## PROSECCO

**Prosecco** Spumante Brut, Le Dolci Colline  
Venezie, Italy      Vegan    200ml   £7.5

## WHITE

175ml      250ml

**Sauvignon Blanc**,Sun & Air,  
Western Cape      South Africa  
£5      £7

**Pinot Grigio**,Il Badalisc DOC Delle  
Venezie, Italy      Vegan  
£5.5      £7.5

**Chenin Blanc**,La Lisse Soie d'Ivoire,  
Haute Vallée de l'Aude.Languedoc,  
France      £6      £8

**Chardonnay**, Réserve Personnelle,  
Mâcon-Villages, Beaujolais / Maconnais  
France      £8      £11

## ROSE

**Pinot Grigio Rosé**, Piattini,IGT  
Provincia di Pavia, Lombardia, Italy  
Vegan      £5      £7

**White Zinfandel** Rosé, The Big Top  
California, USA      £5.5      £7.5

## RED

**Malbec**, La Perdrix Solitaire, Pays d'Oc  
Aude, France      £6.5      £8.5

**Côtes du Rhône** Village Rouge La  
Ruchette Dorée, Rhône, France  
Vegan      £7      £9

**Rioja** (Organic), Artesa. Rioja, Spain  
Vegan      £7.5      £10.5

**Pinot Noir**, MOKOblack, Waipara, New  
Zealand Vegan      £8      £11

# SPARKLING WINE & CHAMPAGNE

**Le Dolci Colline Prosecco  
Spumante Brut  
Venezie, Italy Vegan**      £25

Fresh and gently fruity fizz from northeast Italy (Veneto) with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish.

**Champagne Charles Chevalier  
Brut d'Honneur  
Champagne, France Vegan**      £60

A fine Champagne, made in the classic tradition of the houses of Aÿ. Principally Pinot Noir and Chardonnay with a little Pinot Meunier, matured in cool chalk cellars before release.

# WHITE WINE

**El Ninot de Paper Blanco  
Valencia, Spain**      £18

Aromas of apple and ripe pear, and lightly floral notes. The palate has peach and citrus fruit, with zesty acidity giving a fresh finish.

**Da Vero Biologico Catarratto,  
IGT Terre Siciliane  
Sicilia, Italy Vegan Organic**      £19

Bright, appealing aromas of citrus and fennel. The palate is fresh and incisive with more citrus notes and crisp acidity on the finish.

**Sun & Air Sauvignon Blanc,  
Western Cape South Africa**      £20

A lively, crisp white blend with grassy and fresh tropical fruit notes from the Sauvignon Blanc which when combined with the Semillon gives the wine an element of complexity and fullness.

**Il Badalisc Pinot Grigio, DOC  
Delle Venezie, Italy Vegan**      £21

Ripe and textural Pinot Grigio. Apple aromas with hints of honey and peach. On the palate the wine is textural with

layers of orchard fruit, spice and fresh citrus acidity

**Domaine de Vedilhan Viognier,  
Pays d'Oc  
Languedoc, France Vegan**      £21

Honeysuckle on the nose; richly textured and nicely balanced with flavours of apricots and a satisfying delicate bitterness on the finish.

**La Lisse Soie d'Ivoire Chenin  
Blanc, Haute Vallée de  
l'Aude.Languedoc, France**      £22

Hints of caramel and brioche lead to a densely fruity peach palate with great texture and a clean, lifted finish.

**Wanderlust Sauvignon Blanc  
Marlborough, New Zealand**      £26

A classic, bright and vibrant Marlborough Sauvignon Blanc. Perfumed with nettle ripe tropical fruits which are also evident on the palate along with limey flavours and a rich minerality - classic Marlborough Sauvignon. The wine is sappy fresh, clean and delicious.

**Alasia Gavi  
Piemonte, Italy      Vegan**      £26

Appealing aromas of citrus fruit and white flower with a touch of white spice. The palate has more citrus characters with hints of orchard and stone fruits. Crisp, refreshing acidity balances underlying minerality.

**Réserve Personnelle  
Chardonnay, Mâcon-Villages  
Beaujolais / Maconnais, France**      £31

Typically southern Burgundian Chardonnay; pure green apple fruit is framed in appealing acidity; flavours are upfront and full with a hint of hazelnut on the mid palate. This wine shows elegance, finesse and style.

**Rag & Bone Riesling  
Eden Valley, South Australia**      £31

The nose classically expresses the vineyard... it's like having a fresh lime in your hand that you crush gently over minerals... literally lime on the rocks!! The palate is bright, zingy, singing with natural acidity and really textural. It reflects the vineyard with its fine sandy texture with really bright, white pithy



fruit. Just a cracking Eden Valley Riesling.

**Sharpham Estate Pinot Gris**  
**Devon, England    Vegan    £45**  
The nose has vibrant green citrus and nectarine. The palate is bursting with sour stone fruit and a soft texture from the skin contact. The wine shows taught, pithy grapefruit like texture with a touch of spice on the mid palate. The finish is clean and refreshing.

**Domaine du Pré Semelé**  
**Sancerre Loire, France    £48**  
A classic Sancerre with ripe gooseberry fruit and zesty acidity. The style is full and round yet fresh and well-balanced.

**ROSE WINE**

**Piattini Pinot Grigio Rosé, IGT**  
**Provincia di Pavia**  
**Lombardia, Italy    Vegan    £20**  
Pale coral pink, this is a dry, fresh and fruity rose with delicate aromas of red berries. Soft and creamy textured - with good intensity of ripe berry and red cherry fruit, and a vibrant finish.

**The Big Top White Zinfandel**  
**Rosé, California, USA    £21**  
A major crowd pleaser from the Golden State! Luscious strawberry ice cream on the nose supported by a bright, berry fruited palate and an off-dry finish. Hugely juicy!

**Montevista Sauvignon Blanc**  
**Rosé, Valle del Maule, Chile**  
**Vegan    £23**  
Attractive Provence-style pale pink in colour with delightfully fresh pink grapefruit aromas. Lovely fruit flavours are balanced with fine acidity and lively mineral flavours all leading to a fresh and satisfyingly good length.

**Château Gairoird Rosé, Côtes de**  
**Provence, France    Organic    £35**  
This beautiful organic rosé is gastronomic and elegant with sweet fruit aromas and flavours of ripe peaches on the palate.

**RED WINE**

**Borsao Garnacha    Campo de**  
**Borja, SpainVegetarian    £17**  
Bright plum and berry fruit aromas. The palate is rich and welcoming with ripe cassis and bramble characters and soft, approachable tannins on the finish.

**Ancora Montepulciano**  
**d'Abruzzo, Italy    Vegan    £19**  
Aromas of plum, juicy fresh cherries and subtle spices. The palate is fresh and bright displaying red fruit and blackberry flavours, herbal notes, a plump texture and chocolate notes on the finish.

**Percheron Old Vine Cinsault,**  
**Western Cape South Africa**  
**Vegan    £20**  
Bright, expressive, gently savoury on the nose and the colour of a freshly slapped arse. Along with its blushing hue, the palate rewards with fresh pomegranate flavour and acidity, savoury gamey notes, and a bright, beating heart of cherry ripe fruit

**La Perdrix Solitaire Malbec, Pays**  
**d'Oc Aude, France    £24**  
Vibrant garnet with notes of mulberry and underlying redcurrant and blackcurrant aromas. Complex, with fine raspberry and red-fruit flavours backed by a touch of chocolate truffle richness. A mid-weight harmonious wine, an expression of purity and youthful fruitiness.

**Showdown, 'Man with the Ax'**  
**Cabernet Sauvignon, California,**  
**USA Vegan    £24**  
Ripe blackcurrant and wild berry fruit on the nose complimented sweet vanilla oak. Rich cassis and black cherry fruit on the palate with a soft, juicy, yet long finish. Framed by the subtle American oak.

**La Ruchette Dorée, Côtes du**  
**Rhône Villages Rouge    France**  
**Vegan    £25**  
With attractive, bramble fruit and floral aromas, the palate is up-front and fresh with warm spice and real depth.

**Artesa Organic Rioja**  
**Spain    Vegan    Organic    £26**  
Vibrant plum and cherry aromas combine with smoky, herbal notes. The palate is complex with juicy bramble fruit, black pepper, and lifted, savoury characters.

**Claret '58 Guineas'**  
**Bordeaux, France    Vegan    £28**  
Unmistakably claret on the nose; dark damson fruit backed by good depth on the palate. Although easy to enjoy on its own, this is definitely in the food wine camp.

**La Reine de l'Arenite, Fleurie**  
**Beaujolais / Maconnais, France**  
**Vegan    £29**  
A heady perfume of freshly picked irises and peonies drifts above the crushed berry fruit nose. Ripe tannins and fresh acidity support a palate of Morello cherries and bitter dark chocolate - reminiscent of a Black Forest Gâteau.

**MOKOblack Pinot Noir**  
**Waipara, New Zealand**  
**Vegan    £31**  
This Waipara Pinot Noir reveals lifted red fruit on the nose, a suggestion of chocolate on the palate and cool climate elegance throughout. We exploit this coastal fruit by capturing a breezy finesse over the classic cranberry and red current aromas giving us a wine with enough bite and texture to be foody but with enough generosity of fruit to be a delicious glass on its own.

**Rive Barbera d'Asti Superiore**  
**Piemonte, Italy    Vegan    £38**  
A deep ruby Barbera with vibrant aromas of black cherries and prunes with notes of chocolate and toasty oak. An abundance of wild blackberries, black cherries and a touch of spice show through on the palate, which has a rich, voluptuous texture balancing taught acidity and fine oak tannins.

