

MIXED PLATTERS

LEMONGRASS MIXED PLATTER

£19.95

2 Chicken Spring Rolls
2 Chicken Satay
2 Crumbed Fried Prawns
2 Thai Fishcakes

LEMONGRASS MIXED SEAFOOD PLATTER

£27.95

4 Crispy Calamari
3 Crumbed, Deep Fried King Prawns
3 pieces of Seabass with Garlic & Peppers
2 Scallops

LEMONGRASS MIXED VEGETABLE PLATTER

£18.95

2 Vegetable Spring Rolls
2 Sweetcorn Fritters
2 Tofu Satay
Vegetable Tempura

SALADS

PLA YAM MAMUANG – Seabass and Mango Salad

£15.95

Fillet of seabass, dusted with tempura batter then fried. Served with a spicy cashew nut and mango dressing.

SOM TAM – Papaya Salad

£12.95

Traditional Thai spicy salad made with fresh raw green Papaya, green beans & carrots preserved in Thai homemade spicy sauce (topped with/without roasted peanuts).

THAI SPICY GRILLED BEEF SALAD

£13.95

Thinly sliced Sirloin steak sautéed with Thai herb dressing & vegetables, served with green leaves in a rich Thai homemade spice.

YUM WOONSEN TALEY

£14.95

Assorted seafood mixed with spicy Thai chillies, garlic, refreshing crunchy vegetables & glass noodles.

CRISPY DUCK SALAD

£16.95

Crispy roasted duck sautéed with cucumbers, shallots, spring onions & celery, in a roasted chilli & lime dressing.

LARB (Spicy Meat Salad)

Choice of meats

Choice of meat, flavoured with mint leaves and sliced kaffir lime leaves, shallots, lime juice, chillies & fish sauce.

Pork	Chicken	Grilled Roasted Duck
£12.95	£11.95	£15.95
Pork	Beef	
£9.99	£9.99	

NAM TOK

Thai salad composed of grilled meat, fresh herbs and toasted rice powder.

SOUPS

TOM YUM

Choice of:

Hot and spicy Thai chilli oil based soup, with lemongrass, galangal, coriander & tomatoes.

Chicken	King Prawn	Mixed Seafood	Vegetables
£8.95	£9.95	£10.95	£7.95

TOM KHA (Coconut Soup)

Rich coconut soup with lemongrass & Thai herbs.

Chicken	King Prawn	Mixed Seafood	Vegetables
£8.95	£9.95	£10.95	£7.95

PATHAK TALAY (Seafood)

Mixed seafood soup cooked with zesty lemongrass, Thai chillies.

£9.95

NOODLES SOUP (Kuay Teaw)

Rich flavoured Thai noodles soup, served with choice of meat.

Chicken	Beef	Belly Pork
£8.95	£8.95	£8.95
King Prawn	Mixed Seafood	Jumbo King Prawn
£9.95	£10.95	£14.95

TOM YUM GUNG NAM KHON

A rich flavoured creamy Thai soup cooked with Thai herbs and chillies.

FROM THE WOK (sides not included)

PAD KRAPOW 🌶️🌶️ (Spicy Stir-fried Holy Basil)

Chicken/Pork/Beef (minced meats)	£13.95
Duck/Crispy Belly Pork/King Prawns	£15.95
Mixed Seafood	£17.95
Tofu/Mixed Veg 🌱🌱	£12.95

Your choice of ingredient, cooked with Thai Holy basil, chillies, garlic & a spicy sauce.

PAD MED MAMUANG 🌱 (Thai Stir-Fried Cashew Nuts)

Chicken/Pork/Beef	£13.95
Duck/Crispy Belly Pork/King Prawns	£15.95
Mixed Seafood	£17.95
Tofu/Mixed Veg 🌱🌱	£12.95

A popular stir fried dish with cashew nuts, onion & fried chillies.

PED MAKRAM £18.95

(Duck with Tamarind Sauce)

The special Thai rich sweet & sour tamarind sauce makes a perfect complement to the lightly cooked duck breast.

PAD PREAW WAAN (Sweet & Sour)

Chicken/Pork/Beef	£13.95
King Prawn	£15.95
Jumbo King Prawn	£17.95
Tofu/Mixed Veg 🌱🌱	£12.95

Classic Thai dish with sliced pineapple, onion, peppers, tomatoes & sweet & sour sauce.

PAD CHA 🌶️🌶️

Chicken/Pork/Beef	£13.95
Seafood	£17.95

Talay is a spicy Thai stir fried seafood, it has lime leaves, green peppercorn and finger roots.

NAM PRIK PAO 🌶️

Chicken/Pork/Beef	£13.95
Seafood	£17.95
Jumbo King Prawn	£17.95

Rich flavoured of Thai chilli sauce cooked with Thai mixed herbs served with choice of meat.

NAMMAN HOI

Chicken/Pork/Beef	£13.95
Seafood	£17.95

Thai stir fried oyster sauce cooked with choice of meats.

PAD KING

Chicken/Pork/Beef	£13.95
Seafood	£17.95

Traditional Thai dish cooked with fresh ginger and Thai herbs

STIR-FRIED BLACK BEAN SAUCE.

Chicken/Pork/Beef	£13.95
King Prawn	£15.95
Jumbo King Prawn	£17.95
Tofu/Mixed Veg 🌱🌱	£12.95

An aromatic blend of black bean sauce, shallots, ginger & mixed veg stir-fried.

CHEF'S RECOMMENDED (sides not included)

PLA LARD PRIK 🌶️🌶️

Half £13.95/Full £21.95

(Crispy Sea Bass Fillet with Spicy Sweet & Sour Sauce)

Deep fried crispy sea bass fillet topped with Thai spicy sweet & sour sauce.

STEAMED SEA BASS WITH Chilli Lime & Garlic Sauce 🌶️🌶️

Fresh steamed sea bass fillet topped with coriander, chilli, lime & garlic sauce.

SEA BASS PANANG 🌶️

Choice of grilled or steamed fresh sea bass fillet, topped with Penang sauce & kaffir lime leaves.

SEA BASS BANANA LEAF 🌱

Choice of grilled or steamed fresh sea bass fillet marinated with southern Thai spicy & herbs wrapped with banana leaf charcoal grilled or steamed.

PAD PONG GAREE 🌶️ (Soft Shell Crab)

£18.95

Golden fried soft shell crab stir-fried with egg, milk, celery, onion, chillies cooked in Thai yellow curry.

SPICY MUSSELS 🌶️🌶️

£15.95

Steamed mussels tossed in spicy garlic chilli sauce.

MIXED SEAFOOD PAD PONG GAREE 🌶️

£18.95

Mixed seafood stir fried with egg, milk, celery, onion & chillies cooked in Thai yellow curry sauce.

SEABASS LEMON BUTTER GARLIC SAUCE

Half £13.95/Full £21.95

Fresh steamed seabass topped with thai home made lemon butter garlic sauce, garnish with fresh lemon.

CURRIES (sides not included)

THAI GREEN CURRY 🌿🌿

Chicken/Pork/Beef	£14.95
Duck/King Prawn	£17.95
Tofu/Mixed Veg	£12.95

Your choice of simmered in coconut milk with Thai aubergine, courgette & garnished with sweet basil & chillies.

THAI RED CURRY 🌿🌿

Chicken/Pork/Beef	£14.95
Duck/King Prawn	£17.95
Tofu/Mixed Veg	£12.95

A classic Thai dish, consisting of red curry paste cooked in coconut milk with your choice of meat or vegetables.

KAENG KUA SAPPAROD 🌿🌿 (Thai Red Curry with Pineapple)

Chicken/Pork/Beef	£14.95
Duck/King Prawn	£17.95
Tofu/Mixed Veg	£12.95

Coconut milk with red curry paste and fresh pineapple, with your choice of meat or vegetables.

KAENG MASSAMAN 🌿 (MASSAMAN CURRY)

Chicken/Pork/Beef	£14.95
Duck/King Prawn	£17.95
Tofu/Mixed Veg	£12.95

Your choice of ingredients simmered in coconut milk with massaman curry paste, potatoes, peanuts and fried onions.

KEANG PHED PED YANG 🌿🌿 (ROASTED DUCK CURRY) £18.95

Home-made Thai style roast duck cut into slices cooked with pineapple, rambutans, kaffir lime leaves Thai eggplant & red curry paste.

YELLOW CURRY 🌿

Popular Thai dish consisting of yellow curry paste cooked in coconut milk red spur chillies & served with your choice of meat or vegetables.

Chicken/Pork/Beef	£14.95
Duck/King Prawn	£17.95
Tofu/Mixed Veg	£12.95

PHA-NAENG 🌿

Pha-naeng curry paste, kaffir lime leaves, red spur chillies and crushed peanuts simmered in coconut paste, with your choice of meat or vegetables.

Chicken/Pork/Beef	£14.95
Duck/King Prawn	£17.95
Tofu/Mixed Veg	£12.95

LAMB SHANK MASSAMAN CURRY 🌿 £17.99

Simmered in coconut milk with massaman curry paste, potatoes, peanuts and fried onions.

GAENG PA 🌿

No coconut classic Thai traditional dish called jungle curry.

Chicken/Pork/Beef	£14.95
Seafood	£17.95

PLEASE BE AWARE

that some of our dishes contains spice, please ask your server for advice.

To make it easy we have a separate chart which contains all allergen information.

PLEASE NOTE

All curries are NOT suitable for Vegans OR Vegetarians. (Contains Shrimp Paste).

LEMONGRASS GRILLED (sides not included)

CHICKEN GRILLED IN BANANA LEAF  **£15.95**

Fresh chicken thigh marinated in homemade Thai herb sauce, wrapped in banana leaf and charcoal grilled.

LEMONGRASS SPECIAL GRILLED **£24.95**

An assorted combination of meat & sea food charcoal grilled & served with rich Thai home-made sauce.

GRILLED JUMBO KING PRAWNS **£18.95**

Sweet freshwater jumbo king prawns, charcoal grilled and served with our Chefs homemade Thai spicy sauce.

GRILLED SALMON OR SEABASS **Full £21.95**

Seabass and salmon marinated in fish sauce honey, soy sauce, garlic and coriander.

RICE & NOODLES

Choice of meats

Chicken/Pork/Beef	Duck/King Prawn	Mixed Seafood	Tofu/Mixed Vegetables 
£13.95	£15.95	£17.95	£12.95

KHAO PAD (Thai Fried Rice) 

Fried rice tossed with garlic, diced carrot, spring onions (contains egg).

PAD THAI (Stir-fry Rice Noodles) 

Classic Thai dish, made with rice noodles & vegetables in our Thai style tamarind sauce, garnished with crushed peanuts & lime. (contains egg).

SINGAPORE NOODLES  **(Vermicelli Noodles)**

Classic fine rice-noodle dish made with peppers, onions, beansprouts & Asian aromatic spices.

SPICY UDON NOODLE   

Udon noodle stir-fried with garlic, chillies, onion, basil, mushrooms, & fine beans in a spicy sauce.

PAD KEE MAO   

Thai flat rice noodle dish also known as 'Drunken Noodles'. Stir-fried noodles, fine beans, kaffir, lime leaves, chilli & fresh green peppercorn.

PINEAPPLE FRIED RICE 

One of the most famous dishes in Thailand, a mix of sweet and savory. Stir-fried rice with fresh pineapple, with a hint of Thai curry powder & spices, finished with cashew nuts & garnished with crispy onions. (contains egg).

LEMONGRASS SPECIAL FRIED RICE  **£18.95**

Thai Jasmine flavoured rice cooked with aromatic spices, mixed seafood & vegetables, & topped with roast duck & crispy belly pork. (contains egg).

TOM YUM MIXED SEAFOOD FRIED RICE  **£17.95**

A type of fried rice that is adapted from tomyam mixed seafood soup mixed with all the flavours of lemongrass, lime & Thai chilli paste. (contains egg).

PAD SEE EW

Salty balanced with a touch of sour and chargrilled flavour thai flat noodles served with choice of meat.

Jumbo King Prawn	Beef	Belly Pork	Chicken
£17.95	£13.95	£13.95	£13.95

PAD WOON SEN (Glass Noodle) 

Thai glass noodles with stir fry vegetables and choice of meat

Chicken	Beef	Jumbo King Prawn
£13.95	£13.95	£17.95

THAI STIR FRY SUKIYAKI

Thai glass noodles cooked with Thai traditional.

Chicken	Beef	Jumbo King Prawn
£13.95	£13.95	£17.95

Seafood	Pork	King Prawn	Jumbo King Prawn
£17.95	£13.95	£16.95	£17.95

KHAO PAD NAM PRIK PAO 

Thai fried rice cooked into Thai chilli paste with choice of meat.

SIDE DISHES

THAI MIXED VEGETABLES  £8.00

WITH OYSTER SAUCE & FIRED GARLIC

Combination of vegetables cooked with fresh chillies & garlic.

LONG GREEN BEAN  £8.00

IN SOYA BEAN SAUCE

Long French beans cooked with rich Thai yellow bean sauce.

PAK CHOI  £9.95

Pak Choi with ginger & garlic oyster sauce garnished with fried garlic.

BROCCOLI GARLIC & BUTTER  £8.00

BROCCOLI OYSTER SAUCE  £8.00

Broccoli cooked with garlic, ginger & soy sauce.

ASSORTED MUSHROOM  £8.99
WITH TOFU (NEW)

Mushroom & Tofu cooked with Thai oyster sauce.

EGGS FRIED RICE £4.45

STICKY THAI RICE £4.45

JASMINE RICE £4.45

COCONUT RICE £4.45

RICEBERRY RICE £5.00

CHIPS £3.95

PLAIN NOODLES  £4.00

CURRY SAUCE (8oz)   £3.00

PRAWN CRACKERS £3.95

PLEASE NOTE: Vegetarian and gluten-free available, please ask our staff for more info.

KIDS MENU

£9.95 For Kids Aged 10 & Under

2 Course Meal

Stir-fried egg noodles with chicken

Chicken satay skewer with egg fried rice

Grilled Chicken with egg fried rice

Chicken Nuggets & Chips

Desserts

Ice cream Please ask one of the staff members for any flavour.

Banana Fritters with Ice Cream

DESSERTS

ICE CREAM Please ask one of the staff members for any flavour. £3.25

PINEAPPLE CHEESE CAKES £7.95

APPLE CRUMBLE £7.95

BANANA FITTERS £7.95

STICKY MANGO RICE £7.95

With Thai sweet mangos



Khob khun kha

Please ask a member of staff if you wish to see our allergens and spice chart.

KEY: Can be made Vegetarian 

Can be made Vegan 

Slightly Spicy  Spicy 

Very Spicy 

SOFT DRINKS

ORANGE JUICE	£2.25
PINEAPPLE JUICE	£2.25
APPLE JUICE	£2.25
CRANBERRY JUICE	£2.25
LYCHEE JUICE	£2.25
MANGO JUICE	£2.25
J20 Apple & Mango/ Orange & Passionfruit	£3.00
J20 RASPBERRY	£3.00
APPLETEIZER	£3.00
COCA COLA	330ml £3.30
COCA COLA	200ml £2.00
DIET COCA COLA	330ml £3.30
DIET COCA COLA	200ml £2.00

CORDIALS

LIME	£0.75
ORANGE	£0.75
BLACKCURRANT	£0.75
ELDERFLOWER	£0.75
HILDON WATER	
SMALL STILL	£2.25
SMALL SPARKLING	£2.25
LARGE STILL	£3.75
LARGE SPARKLING	£3.75
FRANKLIN & SONS	£1.95
Indian Tonic/ Indian Tonic Light/ Sicilian Lemon Tonic/ Elderflower & Cucumber Tonic/ Ginger Beer	
REDBULL	£2.75
Regular/Light	



WINE & DRINKS LIST

LIQUEUR COFFEE

ALL £5.99

IRISH COFFEE

Tia Maria, Baileys, Bourbon, Brandy

HOT DRINKS

Americano	£3.00
Decaf	£3.00
Flat White	£3.25
Espresso	Sgl £2.50 Dbl £3.50
Espresso Macchiato	£3.00
Hot Chocolate	£3.50
Tea	£3.00

(Please ask your server
for our Tea flavours).

Cappuccino	£3.25
Latte	£3.25

DESSERTS MENU

*All of our desserts are made in house
by our pastry chef.*

APPLE CRUMBLE CREME BRULEE £6.00

Baked apple with cinnamon and raisins,
vanilla ice cream and a crumble topping.

CHOCOLATE MARQUISE £6.00

Whipped ganache with malt ice cream
and chocolate soil.

PINEAPPLE CHEESECAKE £6.00

Caramelised pineapple, coconut cremaux,
fresh pineapple.

STICKY MANGO RICE £6.95

A classic Thai dessert, sticky rice slowly
cooked in coconut milk, with fresh mango and
sesame seeds garnish.

BANANA OR PINEAPPLE FRITTERS £7.00

ICE CREAM £4.25

(Please ask our server for our current
ice cream flavours).

COCKTAIL



THAI FUSION COCKTAILS

LEMONGRASS COLLINS £8.95

Gin, Lychee, Malibu, Thai Syrup

THAI LADY £8.95

Midori, Orange Gin, Kaffir Lime, Egg

KRABI ISLAND COOLER £8.95

Gin, Elderflower, Thai Basil

MY THAI £8.95

Rum, Kaffir Lime, Pineapple, Orgeat

COCO PHI PHI £8.95

Rum, Pineapple, Coconut

THAI ME UP £8.95

Pomegranate, Wine, Syrup

BANGKOK SLING £8.95

Gin, Maekong, Benedictine,
Pineapple

SAWASDEE THAILAND £8.95

Citron Vodka, Malibu, Pineapple,
Coriander

THAI KISS £8.95

Raspberry Vodka, Chambord,
Strawberry, Raspberry

PEANUT TOUR £8.95

Baileys, Frangelico, Chambord,
Cream, Peanut Butter

MEKHANG ZOMBIE £8.95

Rum, Pineapple juice, lime juice,
pomegranate

CLASSICS

LONG ISLAND ICED TEA £7.95

MOJITO £7.95

PORNSTAR MARTINI £8.95

ESPRESSO MARTINI £8.95

COSMOPOLITAN £7.95

MARAGARITA £7.95

WHISKY SOUR £7.95

OLD FASHIONED £8.95

BRAMBLE £7.95

BELLINI £7.95

KIR ROYALE £8.95

APEROL SPRITZ £7.95

MOCKTAILS

£6.00 EACH

COCOLIME DELIGHT

PINK LADY

PLAY ON THE BEACH

NOJITO



VODKA

	Sgl	Dbl
ABSOLUT BLUE	£3.50	£6.00
ABSOLUT Citron/Vanilla/Raspberry	£4.00	£7.00
GREY GOOSE	£5.25	£8.25

GIN

BEEFEATER	£3.50	£6.00
BEEFEATER PINK	£3.50	£6.00
BOMBAY	£4.00	£7.00
HENDRIKS	£4.65	£7.65
OPHIR	£4.00	£7.00
WHITLEY & NEIL	£4.25	£7.25
WHITLEY & NEIL Rhubarb/Blood Orange	£4.25	£7.25
LIVERPOOL GIN	£4.00	£7.00

RUM

BACARDI	£3.50	£6.00
HAVANA 3	£3.75	£6.50
CAPT. MORGAN Dark/Spice	£3.50	£6.00
HAVANA 7	£4.25	£7.25

WHISKEY

JAMESON	£3.85	£6.85
JACK DANIELS	£3.85	£6.85
MONKEY SHOULDER	£4.50	£7.50
WOODFORD RESERVE	£4.85	£7.85
CHIVAS REGAL	£4.15	£7.15
JOHNNY WALKER RED	£3.50	£6.00

TEQUILA

OLMECA BLANCO	£3.50
OLMECA GOLD	£3.75
PATRON XO	£4.50

BRANDY

	Sgl	Dbl
COURVOISIER VS	£4.25	£7.00
REMY MARTIN VSOP	£5.25	£8.25
HENNESSEY VS	£4.75	£7.75

LIQUEURS

	Sgl	Dbl
COINTREAU	£4.25	
BAILEYS	£4.75	
DISSARONNO AMARETTO	£3.75	£6.25
MALIBU	£3.75	£6.25
TIA MARIA	£3.75	£6.25
LUXARDO SAMBUCA	£3.75	
White/Black/Raspberry		
JAGERMEISTER	£3.75	

BEER

SINGHA DRAUGHT	£3.45	£5.95
SINGHA BOTTLE	£4.25	
CHANG	£4.25	
PERONI	£4.25	
CORONA	£4.25	
PUNK IPA	bottle	£4.50
KOPPARBERG	500ml	£5.25
Mixed fruit/Strawberry & Lime		
BECKS 0.0%		£3.45

SPARKLING WINE and CHAMPAGNE

	125ml Glass	750ml Bottle
1 – Prosecco Extra Dry – NV, Ca' del Console Veneto, Italy A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry, and clean as a whistle all the way through to the sparkling finish.	£6.49	£26.00
2 – Champagne – Drappier Carte d'Or Brut NV Champagne, France A Pinot Noir-based champagne of style and finesse, Carte d'Or offers delicate aromas of white peach, quince and a touch of spice. The dry, elegant palate shows an impressive degree of concentration, along with fine bubbles and a long, crisp finish.		£50.00
3 – Champagne – La Cuvée Laurent-Perrier NV Champagne, France		£65.00
4 – Champagne Rosé – Laurent-Perrier NV Champagne, France		£90.00

ROSÉ WINE

	175ml Glass	250ml Glass	750ml Bottle
5 – Rosé – Finca El Sapo, Cariñena Aragón, Spain Beautifully delicate rosé from northern Spain, with a pale pink colour, aromas of summer berries and flowers, and a dry but rounded palate.	£5.95	£7.49	£22.00
6 – Zinfandel Rosé – Beringer California, USA Fruity aromas and flavours of ripe strawberries and some spicy clove/nutmeg notes. Soft, well-rounded palate, in a medium style.			£23.00
7 – Pinot Grigio Rosé – Mánnara Sicily, Italy A delicate rosé with lifted aromas of spring flowers and strawberries, red berry fruit on the palate and a soft, round finish.			£24.00
8 – M de Minuty Provence, France A splendid, pleasurable wine. The Grenache and Cinsault blend form an aromatic harmony offering notes of peach and candied orange. The flavour is crisp and round on the palate.			£35.00

WHITE WINE

	175ml Glass	250ml Glass	750ml Bottle
9 – Chardonnay/Moscatel – Tamarind Garden Valle Central, Chile An aromatic blend of Chardonnay and Moscatel. Moscatel adds a touch of sweetness to offset the chilli heat, whilst Chardonnay brings acidity to keep the palate fresh. This is perfect with dishes containing fragrant spices such as cardamom, coriander and lemongrass.	£5.75	£7.25	£18.95
11 – Chenin Blanc – Byter, Niel Joubert Coastal Region, South Africa Very attractive nose with lots of tropical fruits such as pineapple, guava and citrus fruit, carrying on to the crisp, refreshing palate.			£19.00
12 – Organic Pinot Grigio – Montalto Sicily, Italy This exotic Pinot Grigio offers fresh, clean fruity notes of pear, green apple and white peaches. The palate is fresh and citrusy with a crisp finish.	£6.25	£7.95	£22.00
13 – Picpoul de Pinet – St Clair, Beauvignac Languedoc, Roussillon, France Elegant aromas of citrus, pear and white flowers and a crisp, mineral palate ideally suited to seafood.			£26.00
14 – Sauvignon Blanc – Coopers Creek Marlborough New Zealand This Sauvignon marries the variety's typical zesty, grassy aroma to real texture and succulence. Green apple and passion fruit.	£7.50	£9.75	£28.00
15 – Gavi di Gavi – La Contessa Piedmont, Italy Fresh melon and orchard fruit flavours are perfectly complemented by the rich texture and creamy notes, leading to the crisp, refreshing finish.			£34.00
16 – Albariño – Serra da Estrela Galicia, Spain Displaying typical Albariño character and aromatic richness, this surprisingly intense wine shows hints of pear, apricot and ripe exotic fruits complemented by a vibrant citrus character and hints of mineral and spice. Clean, fresh and long on the palate.			£36.00

RED WINE

	175ml Glass	250ml Glass	750ml Bottle
17 – Cabernet/Carmenère/Syrah – Tamarind Garden Valle Central, Chile Specially selected and blended parcels of Cabernet, Carmenère and Syrah with bright fruit flavours which will accentuate the aromatic character of the dish, whilst the soft tannins will avoid a clash with the chilli-heat.	£5.75	£7.25	£18.95
19 – Pinot Noir Reserva – Pionero, Morandé Casablanca Valley, Chile From the beautiful Aconcagua in Chile this wine shows class and body. Gentle/minimal tannins with a fruit forward mouth feel. Easy to enjoy!			£22.00
20 – Malbec – Finca La Colonia, Norton Mendoza, Argentina Sweet and spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate, smooth texture and a harmonious finish.	£6.75	£8.50	£25.00
21 – Merlot – Castel Firmian, Mezzacorona Trentino-Alto Adige, Italy Intense, complex flavour with spicy notes, hints of eucalyptus and sweet fruit, and a fragrant scent of oak. Well balanced and full bodied.			£26.00
22 – Primitivo Nèprica – Tormaresca Puglia, Italy A wine from the heart of Italy showing lots of flavour. Full of red berries and works very well with hints of spice.			£27.00
23 – Shiraz – Mathilda, Tournon Victoria, Australia Deep black fruit flavours on the nose follow through onto the palate, supported by elegant and silky tannins. The finish is spicy and savoury.	£7.95	£9.49	£30.00
24 – Chianti Superiore – Santa Cristina, Antinori Tuscany, Italy A classic Chianti, offering aromas of red berry fruit, with vanilla and floral hints of violets. Flavourful, medium-bodied palate, fresh in structure and with a delicious balance of fruit and savoury notes. Typical spicy sensations from the oak on the back palate.			£40.00
25 – Costasera Amarone Classico – Masi Veneto, Italy Bright and intense on the nose with aromas of preserved cherries and dried plums together with hints of fruits of the forest and cinnamon. Good weight from the alcohol and structured on the palate, opening out to attractive aromas of cherries and vanilla. Long, velvety finish.			£75.00