

APPETISERS

1. PRAWN CRACKER (PER BASKET) (P) £2.95

Made with potato flour and flavoured with Prawn; a light snack accompanied by a sweet chilli sauce

2. SA-TAY CHICKEN (GF) £7.50

Barbecued Chicken on skewers, served with a peanut sauce

3. SA-TAY KING PRAWNS (P)(GF) £13.50

Grilled jumbo Prawns marinated in Thai herbs & served with a peanut sauce

4. THAI GOLDEN BAGS £9.00

Thai gold bags with minced Chicken & Thai herbs, served with a sweet chilli sauce

5. SOFT SHELL CRAB (P) £13.50

Fried soft shell crab with chilli, bread crumbs & garlic

6. FISH CAKES (P) £8.70

Minced Cod fish & Prawn cakes served with a sweet chilli sauce

7. CHICKEN BALL £8.00

Fillets of Chicken marinated with Thai herbs, moulded into delicious balls, deep fried & served with a sweet chilli sauce

8. CRISPY SILVER BAIT (P) £9.00

Batter fried Silver Bait served with a Chef's special chilli mayo sauce

9. PRAWN SPRING ROLLS (P) £9.15

Crispy Prawn spring rolls served with a sweet chilli sauce

10. SPRING ROLLS CRAB MEAT (P) £8.50

Crispy spring rolls filled with Crab meat & served with a sweet chilli sauce

11. VEGETABLE SPRING ROLLS (V)(VG) £7.25

Crispy spring rolls filled with fresh vegetables & served with a sweet chilli sauce

12. MIXED SEAFOOD TEMPURA (P) £9.75

Mixed seafood batter fried & served with a sweet chilli sauce

13. VEGETABLE TEMPURA (VG) £7.00

Mixed vegetables - batter coated & fried, served with a sweet chilli sauce

14. PUMPKIN & SWEET CORN CAKES (V) £7.00

Lightly spiced pumpkin & sweet corn cakes served with a sweet chilli sauce

15. SALT & PEPPER TO-FU TOD (V)(VG) £6.50

Crispy To-fu with salt & pepper crumbs

16. MONK'S VEGETABLE ON TOAST (V)(VG) £7.25

Mashed vegetables with Thai herbs & sesame seeds, served on a toast with a sweet chilli sauce

APPETISERS

17. PRAWNS & CHICKEN ON TOAST (P) £8.50

Marinated minced Chicken & Prawns with Thai herbs served on toast with a sweet chilli sauce

18. YUM YUM PLATTER (P) £18.50

MIXED

Sa-tay Chicken, Prawn spring rolls, Vegetable spring rolls, Prawns & Chicken on toast, Spicy Chicken Wings & Thai Fish cakes – all served with sweet chilli sauce and Peanut sauce – minimum 2 people

19. DIM SUM (P) £9.25

Homemade steamed basket of Prawn dumplings served with a chilli sauce

20. YUM YUM PLATTER (V) £17.50

VEGETARIAN

Vegetable spring rolls, Sweet corn cakes, Deep fried To-Fu, Vegetable Tempura & Monk's Vegetables on toast – all served with sweet chilli sauce and peanut sauce – minimum 2 people

21. YUM YUM PLATTER (P) £23.50

SEAFOOD

Satay King Prawns, Prawn spring rolls, Thai Fish Cakes, Crab spring rolls & Mixed Seafood Tempura – all served with sweet chilli sauce and peanut sauce – minimum 2 people

22. SPICY HOT WINGS 🌶️ £8.00

Chef's special marinated hot Chicken wings

23. SALT & PEPPER SQUID (P) £9.50

Crispy salt and pepper coated tender squid

24. PRAWN TEMPURA (P) £13.50

Prawns in a tempura batter served with a chilli mayonnaise sauce

25. CRISPY SPICED BEEF £10.55

Strips of beef marinated with Thai spices - crispy fried and served with a spicy tamarind jam sauce



All Soups can be prepared Gluten Free. Please ask your waiter if you wish your Soup to be prepared with Gluten Free Soya Sauce

SOUPS

- 30. TOM YUM CHICKEN** 🌶️ **£7.50**
House special hot & sour soup with Chicken, mushrooms & Thai herbs
- 31. TOM YUM PRAWN (P)** 🌶️ **£8.50**
House special Hot & Sour soup with Prawns, mushrooms & Thai herbs
- 32. TOM KHAR (P)** **£8.95**
Coconut cream soup with mushrooms & Thai herbs served with a choice of Chicken, Prawns or Salmon – please make a choice
- 34. TOM YUM SEAFOOD SOUP** 🌶️ **£8.95**
Hot & Sour soup with mixed Seafood, mushrooms & Thai herbs
- 35. TOM YUM (V)(VG)** 🌶️ **£7.80**
Clear hot & sour soup with mushrooms, lime leaves & galangal
- 36. TOM KHAR (V)(VG)** 🌶️ **£7.80**
Coconut cream soup with mushrooms, lime leaves, galangal & Thai herbs

SALADS

(Authentic Thai Salads contains fish sauce, please advise if you would like your dish prepared without it)

- 40. THAI BEEF SALAD** 🌶️ **£10.50**
Slices of grilled beef with spicy & hot chilli, onions & lime juice
- 41. SOM TAM** 🌶️🌶️ **£10.25**
Spicy grated papaya & carrot salad with palm sugar & peanuts - (Please choose fish sauce or vegan sauce or without)
- 42. THAI PRAWN SALAD (P)** 🌶️🌶️ **£12.50**
Spicy King Prawns tossed with shallots, lemongrass & lime leaves
- 43. THAI TO-FU SALAD (VG)** **£7.85**
Spicy to-fu, fresh mushrooms & Thai herbs

THAI CURRIES

- 50. THAI RED CURRY** (Duck, Chicken, Beef) **£10.75**
Special Thai Red curry with roast (Prawns) **£11.50**
Duck, Chicken, Beef or Prawns) 🌶️🌶️
- 51. THAI GREEN CURRY** (Duck, Chicken, Beef) **£10.75**
Thai Green curry with coconut milk, (Prawns) **£11.50**
Thai aubergines and kaffir lime leaves - served with roast Duck, Chicken, Beef or Prawn 🌶️
- 52. PANENG CURRY** (Duck, Chicken, Beef) **£10.75**
A dry aromatic curry with coconut cream (Prawns) **£11.50**
and kaffir lime leaves - served with roast Duck, Chicken, Beef OR Prawn 🌶️

All Curries can be prepared Gluten Free. Please ask your waiter if you wish your Curry to be prepared with Gluten Free Soya Sauce

- 53. MUSSAMAN CURRY CHICKEN** 🌶️ **£11.25**
Chicken breast cooked with a curry paste made of roasted peanuts, coconut milk, pumpkin and potatoes
- 54. MUSSAMAN CURRY LAMB** 🌶️ **£13.00**
Chef's award winning dish - lamb stewed with a curry paste of roasted peanuts, coconut milk, pumpkin and potatoes (Lamb served on the bone)
- 56. RED CURRY VEG (V)(VG)** 🌶️🌶️ **£9.50**
Special Thai Red curry with mixed vegetables & to-fu
- 57. GREEN CURRY VEG (V)(VG)** 🌶️ **£9.50**
Green curry with coconut milk, mixed vegetables & to-fu
- 58. TO-FU MUSSAMAN (V) (VG)** 🌶️ **£9.50**
To-fu, mushrooms, pumpkin & potatoes in a peanut based curry
- 59. JUNGLE CURRY (V)** 🌶️🌶️ **£9.50**
One of the few curries from the forest regions of Northern Thailand without any coconut milk; cooked with scented herbs like galangal, kaffir lime etc along with fresh vegetables

- 60. JUNGLE CURRY** 🌶️🌶️ (Chicken, Beef) **£10.75**
One of the few curries from the forest (Prawns) **£11.50**
regions of Northern Thailand without any coconut milk; cooked with scented herbs like galangal, kaffir lime etc along with fresh vegetables - Choice of Chicken, Beef OR Prawn



MEAT & POULTRY



BEEF

- 65. BEEF WITH PEPPERCORN (GF)** 🌶️🌶️ **£9.95**
Stir-fried beef with chilli, garlic & fresh peppercorns
- 66. BEEF WITH GINGER (GF)** 🌶️ **£9.95**
Stir-fried beef with ginger, onions & black mushrooms
- 67. BEEF WITH THAI BASIL** 🌶️🌶️🌶️ **£9.95**
Stir-fried beef with Thai Basil leaves, chilli, onions & peppers
- 68. BEEF THAI CHILLI PASTE** 🌶️🌶️ **£9.95**
Stir-fried beef with chilli paste & long beans – Spicy
- 69. BEEF THAI OYSTER SAUCE** 🌶️ **£9.95**
Stir-fried beef with oyster sauce and vegetables

A SUGGESTED GRATUITY OF 12.5% WILL BE ADDED TO YOUR FINAL BILL.
FOR FOOD ALLERGIES AND INTOLERANCES, BEFORE ORDERING PLEASE
SPEAK TO A MEMBER OF STAFF ABOUT YOUR DIETARY REQUIREMENTS.
GF – Gluten Free / V – Vegetarian / VG – Vegan / P – Pescatarian
Extras: Chicken £2, Prawns £3, Veg £2 / Tofu £2

LAMB

70. LAMB WITH PEPPERCORN 🌶️🌶️ **£10.00**
Stir-fried lamb with chilli, garlic & fresh peppercorns

71. LAMB WITH THAI BASIL 🌶️🌶️ **£10.00**
Stir-fried Lamb with fresh chilli, onions, peppers & Thai basil leaves

CHICKEN

75. CHICKEN WITH GINGER **£9.95**
Chicken stir-fried with ginger, onions & black mushrooms

76. CHICKEN WITH THAI BASIL 🌶️🌶️🌶️ **£9.95**
Chicken stir-fried with fresh chilli, onions, peppers & Thai basil leaves

77. CHICKEN WITH GARLIC **£9.95**
Chicken stir-fried with garlic, onions & peppers

78. CHICKEN CASHW NUT & ONIONS **£10.55**
Slightly batter coated Chicken stir-fried with cashew nuts, onions & chilli paste 🌶️

79. BABY CHICKEN **£12.75**
Whole fried baby Chicken with a Chef's special sauce and a selection of steamed vegetables

80. CHICKEN COCONUT SAUCE 🌶️ **£10.55**
Golden Chicken breast fried in a batter & served with chilli, coconut cream & fresh Thai herbs

82. SWEET & SOUR CHICKEN **£9.95**
Slightly batter coated Chicken stir-fried with fresh vegetables & slices of pineapple in a sweet & sour sauce

DUCK

92. DUCK WITH SPECIAL SAUCE **£12.55**
Sliced roasted duck topped with vegetables and a Chef's special sauce

93. DUCK WITH THAI BASIL 🌶️🌶️ **£12.55**
Duck stir-fried with fresh chilli, onions, peppers & Thai basil leaves

94. DUCK WITH GINGER **£12.55**
Duck stir-fried with ginger, onions & black mushrooms

95. DUCK WITH TAMARIND **£12.55**
Crispy roast Duck with Tamarind sauce

SEASONAL PRODUCE

Lobster or Crab – Pricing is seasonal and will vary and we also need 24 hours advance notice to order it in

FISH

100. SEA BREAM COCONUT SAUCE (P) **£12.50**
Deep fried Sea Bream with chilli, coconut cream & fresh Thai herbs 🌶️🌶️ (Gluten Free alternative sauce available)

102. FISH WITH THREE 🌶️🌶️ **£12.50**
FLAVOURED SAUCE (P)
Deep fried red Sea Bream with garlic, chilli & tamarind - Our Chef's special sauce

103. SALMON PONGALEE (P) 🌶️🌶️ **£15.50**
Salmon cooked with milk, yellow curry paste, garlic, red chillies, oyster sauce, egg, peppers, celery and onions

104. SEA BASS WITH THAI HERBS (P) **£15.50**
The combination of flavours & textures makes this a refreshing and healthy treat - slices of steamed Sea Bass stir-fried with fresh green peppercorns, kaffir lime leaves, garlic, chillies & Thai basil leaves 🌶️🌶️

105. FISH WITH PAPAYA SALAD (P) **£17.60**
Whole crispy Sea Bass (boneless) served with a freshly grated salad with Papaya, carrots and palm sugar 🌶️🌶️

106. WHOLE SEA BASS (P) 🌶️🌶️ **£22.50**
Whole Sea Bass on the bone (please choose: steamed, crispy OR Grilled (please allow 15mins) cooked with an amazing yet spicy and somewhat creamy sauce - created with a blend of red curry paste and coconut milk flavoured with kaffir lime leaves - served with crunchy vegetables with a choice of egg fried rice, coconut rice OR steamed rice

SEAFOOD

110. PRAWN WITH THAI BASIL (P) **£12.50**
Prawns stir-fried with Thai basil leaves, chilli, onions & peppers 🌶️🌶️🌶️

111. PRAWN WITH GARLIC (P) **£12.50**
Prawns stir-fried with garlic, onions & peppers

113. PRAWNS COCONUT CREAM (P) **£12.50**
Prawns stir-fried with chilli, coconut cream & long beans 🌶️🌶️ (Gluten Free alternative sauce available)

114. SQUID WITH THAI BASIL (P) **£13.25**
Squid stir-fried with chilli, Thai basil leaves, onions & peppers 🌶️🌶️🌶️

115. SQUID WITH GARLIC (P) **£13.25**
Squid stir-fried with garlic, onions & peppers

119. MIXED SEAFOOD PAD CHA (P) **£17.00**
The combination of flavours & textures makes this a refreshing and healthy treat - Mixed Seafood stir-fried with fresh green peppercorns, kaffir lime leaves, garlic, chillies & Thai basil leaves} 🌶️🌶️🌶️

Some dishes can be prepared Gluten Free. Please ask your waiter if you wish your dish to be prepared with Gluten Free Soya Sauce

SEAFOOD Con't

120. SCALLOPS WITH THAI BASIL (P) £13.25

Fresh Scallops stir-fried with chilli & Thai basil leaves 🌶️🌶️

121. SCALLOPS WITH CASHEW NUTS (P) £13.25

Fresh scallops stir-fried with cashew nuts, 🌶️🌶️ onions & chilli paste

122. CRAB WITH RED CURRY PASTE (P) £15.00

Crab with red curry paste and coconut milk, seared 🌶️🌶️ with the shell

VEGETERIAN SIDE DISHES (V)

130. SAUTÉED AUBERGINES (V)(VG) 🌶️🌶️ £7.95

Sautéed aubergines with chilli, onions, peppers & Thai herbs

131. MUSHROOM TOFU (V)(VG) 🌶️🌶️🌶️ £7.95

Stir-fried mushrooms with chilli, to-fu and Thai basil

132. STIR-FRIED MIXED VEGETABLES (VG) £7.95

133. SPINACH WITH YELLOW BEAN (VG) £7.95

Spinach stir-fried with yellow beans

134. STIR-FRIED BROCCOLI (VG)(GF) £7.95

Stir-fried Broccoli with soya sauce

136. SWEET & SOUR TOFU (V) £7.95

To-fu stir-fried with fresh vegetables and slices of pineapple in a sweet & sour sauce

RICE & NOODLES

(The dishes below contain egg, please ask if you want without)

140. EGG FRIED RICE £3.50

141. STEAMED RICE (VG) £3.00

142. COCONUT RICE (VG) £3.70

143. STICKY RICE (VG) £3.70

145. CHICKEN FRIED RICE £10.95

Special Thai fried rice with Chicken & Egg

146. FRIED RICE (P) (Mixed Seafood) £12.50

Special Thai fried rice with egg & (Prawns) £11.55 mixed seafood or Prawns

147. PINEAPPLE & PRAWN RICE (P) £13.50

Special Thai fried rice with Prawns, Pineapple & Egg, served in a half pineapple

148. FRIED RICE WITH VEG (V) £9.00

Thai fried rice with vegetables & Egg

Some dishes can be prepared Gluten Free. Please ask your waiter if you wish your dish to be prepared with Gluten Free Soya Sauce

RICE & NOODLES Con't

149. STEAMED NOODLES (V)(VG) £4.50

A bowl of steamed noodles

150. PAD THAI CHICKEN £10.95

A very traditional Thai stir-fried rice noodles with bean sprouts & Chicken, topped with crushed peanuts and egg

151. PAD THAI PRAWN (P) £13.50

A very traditional Thai stir-fried rice noodles with bean sprouts & Prawn, topped with crushed peanuts and egg

152. PAD SE-IEW CHICKEN £10.25

Stir-fried flat rice noodles with Chicken, vegetables, egg & Thai dark soya sauce

153. PAD SE-IEW PRAWN (P) £13.50

Stir-fried flat rice noodles with Prawns, vegetables, egg & Thai dark soya sauce

154. SPICY NOODLES CHICKEN 🌶️🌶️ £10.75

Spicy stir-fried flat rice noodles with Thai herbs, holy basil leaves, egg & chilli with Chicken

155. SPICY NOODLES PRAWN (P) 🌶️🌶️ £13.50

Spicy stir-fried flat rice noodles with Thai herbs, holy basil leaves, egg & chilli with Prawns

156. PAD WOON SEN TA RAY (P)

Mung beans glass noodles stir-fried in sesame (Seafood) £14.50

oil with seafood OR Prawn, onions, scallion, (Prawns) £13.50 carrots, mushrooms, celery, tomatoes & pickled garlic

157. PAD THAI VEGETABLES (V) £10.25

(ask with no egg) (VG) (GF)

A very traditional Thai stir-fried noodles with bean sprouts, topped with crushed peanuts and egg - please chose if you wish to order with or without Tofu

158. PAD SE-IEW (V)(VG) £10.25

Stir-fried Thai flat rice noodles with vegetables, egg & Thai dark soya sauce (ask with no egg)

159. SPICY NOODLES VEG (V) 🌶️🌶️ £10.55

Spicy stir-fried flat rice noodles with Thai herbs, holy basil leaves, egg & chilli (ask with no egg)

160. PAD WOON SEN VEG (V)(VG) £10.25

Mung bean glass noodles stir-fried in sesame oil with vegetables, onions, scallion, carrots, mushrooms, celery, tomatoes & pickled garlic

162. EGG NOODLES WITH CHICKEN £10.50

Egg noodles stir-fried with Chicken

Extras: Chicken £2, Prawns £3, Veg £2 / Tofu £2

Please Note: If you require dishes without egg please ask your waiter when ordering. For food allergens and intolerances before ordering please speak to a member of staff about your dietary requirements



*As we say at Yum Yum
“A party without cocktails is just a meeting.”*

Why not start your night out with a well-mixed drink. Our Mixologists have created a wide range of cocktails and mocktails using oriental flavours and matched it with the classics. We even have a good choice for the wine connoisseurs.

*Let our bar staff mix you the perfect drink.
we promise you will not be disappointed!*



YUM YUM COCKTAILS

FAVOURITES

301. NO NAME £10.50

Absolut Vodka, Lemongrass infusion, fresh lime & ginger beer

302. RASPBERRY MULE £10.50

Absolut Citron vodka, raspberries, fresh lime & ginger beer

303. THAI SILK £10.50

Havana Club 3 Year Old & Havana Club Especial, Amaretto, orange, almond syrup, fresh lemon & pineapple

304. TIFFANY'S £10.50

Absolut Citron vodka, Cointreau, cranberry juice, fresh lime & sparkling wine

305. PASSION ROYALE £10.50

Mandarin Napoleon brandy, Beefeater gin infused with lemongrass, fresh lime, passion fruit & sugar

306. BOGOTA SOUR £10.50

Aguardiente, lime wedge, rose water, sugar, passion fruit puree

307. JADE GARDEN £10.50

Beefeater Gin, Lemongrass infusion, Jasmine syrup, elderflower cordial, lemon and soda

308. CLARENCE THE SAILOR £11.00

Spiced rum, bitter, vanilla & lime wedge - topped with ginger beer

309. YUM YUM'S MOJITO £11.00

Havana Club Especial, fresh lime, mint, sugar & bitters

Also available with - £12.00
Passion/Strawberry/
Raspberry/Mango

310. HEAVY WEIGHT £11.00

Havana Club Especial, french wild raspberry liqueur, Amaretto

311. YUM YUM RUM PUNCH £11.00

Blend of 5 rums, tropical juices, fresh lime, sugar & a dash of grenadine

312. PINA COLADA £11.00

Blend of Havana Club Especial & Havana Club 3 Year Old, fresh pineapple, coconut cream and double cream (contains dairy)

313. LYCHEE MARTINI £12.75

Absolut Vodka, lychee liqueur, lemon juice & Dry Vermouth
(Not included during happy hour)

314. PORN STAR MARTINI £13.50

Absolut Vanilla vodka, vanilla syrup, passion fruit liqueur, lime juice & passion fruit juice served with Prosecco in a shot glass
(Not included during happy hour)

315. STRAWBERRY DAIQUIRI £13.50

Strawberry, Havana Club 3 Year Old, Lemon Puree, Framboise
(Not included during happy hour)

CLASSICS

316. PISCO SOUR £10.25

Pisco, bitters, fresh lemon juice & sugar topped with egg white

317. AMARETTO SOUR £10.75

Amaretto, bitters, fresh lemon juice & sugar (With egg white optional)

318. MARGARITA £10.75

Olmecca Reposado Tequila, Cointreau & fresh lime juice served frappe with
Optional salt-rimmed glass

Also available with - £11.50
Chilli / Passion Fruit / Strawberry

319. NEGRONI £10.75

Beefeater Gin, Campari, sweet vermouth & zest of orange

320. OLD FASHIONED £11.75

Makers Mark Bourbon, Cognac OR Whisky, rose water syrup, sugar, bitter & zest of orange

321. WHISKEY SOUR £11.75

Makers Mark Bourbon or House Whiskey, bitters, fresh lemon juice and sugar (With egg white optional)

322. BLOODY MARY £12.00

Absolut Vodka, Tomato Juice, Lemon juice, Worcestershire sauce, tabasco sauce, pinch of salt, black pepper, Thai basil leaves and thai red chillies - served with a celery stick

YUM YUM COCKTAILS

SPARKLING COCKTAILS

323. **KIR ROYAL** £9.95

Cassis de dijon liqueur & bubbles

324. **BELLINI** £9.95

*Fruit Couli & bubbles
{Flavours available - Strawberry, Raspberry & Peach}*

325. **WILD CHILD** £9.95

Wild french raspberry liqueur & bubbles

326. **CLASSIC CHAMPAGNE COCKTAIL** £9.95

Brandy, bitters, sugar & bubbles

327. **FIZZARAMA** £9.95

Grenadine, guava juice & bubbles

DESSERT COCKTAILS

(Not included during happy hour)

328. **ESPRESSO MARTINI** £10.50

Absolut vodka, Kahlua espresso liqueur & a shot of espresso

329. **PINK MOON** £10.50

Baileys with rosy cheeks

330. **WHITE RUSSIAN** £10.50

Absolut Vodka, Kahlua & double cream (contains dairy)

331. **CHEEKY MONKEY** £10.75

Courvoisier, coconut milk, banana & honey

332. **VANILLA RUM MARTINI** £11.00

Vanilla flavoured Rum, vanilla syrup & hazelnut syrup liqueur blended with a scoop of vanilla ice cream and crushed ice

MOCKTAILS

333. **AFTERSCHOOL SPECIAL** £7.50

*Fresh mint, lime, apple juice & sugar
Also available with - £8.50
Passion / Strawberry / Raspberry / Mango / Cucumber*

334. **ABSTINENCE ON THE BEACH** £7.50

Mango juice, vanilla syrup and yogurt

335. **FRUITY FORAGE** £7.50

Raspberries, apple juice, lime and sugar

336. **TROPICAL TICKLER** £7.50

Passion fruit puree, elderflower cordial, honey syrup, passion fruit juice

337. **SHANTI MAYA** £8.00

Mango juice, fresh pineapple & coconut cream

338. **VIRGIN COLADA** £8.00

Needs no introduction - fresh pineapples, fresh coconut cream and double cream (contains dairy)

339. **EASTEND MASSIVE** £8.00

Guava Juice, Sugar, Lime Juice & Ginger Beer

SHOOTERS

(Not included during happy hour)

340. **B52** £6.00

Contains Dairy

341. **JAGERBOMB** £6.00

342. **BABY GUINNESS** £6.00

Contains Dairy

343. **BRAIN HEMORRHAGE** £6.00

Contains Dairy

344. **NAUGHTY HAZELNUT** £6.00

Contains Dairy

345. **ISLE OF TRUTH** £12.00

WINES

WHITE WINES

	175ml	250ml	Bottle
501. LE BOSQ BLANC (V) ABV 12.5 France <i>Delicate citrus and passion fruit flavours with floral notes and a lively, dry finish.</i>	£6.00	£8.50	£24.00
502. REBELAND SWARTLAND CHENIN BLANC ABV 13.0 South Africa <i>White peach, citrus and pink lady apple, underpinned by a delightful flinty freshness and delicate citrus finish.</i>	£6.50	£8.75	£25.00
503. ERRAZURIZ CHARDONNAY (V) ABV 13.5 Chile <i>A tropical fruit flavoured Chardonnay with refreshing citrusy acidity - lifts the palate.</i>	£6.75	£9.25	£26.50
504. PINOT GRIGIO, BOTTEGA DELLE VENZIE (VG) ABV 11.5 Italy <i>Light and dry with floral and citrus notes that lead to minerality on the finish.</i>			£28.00
505. MARIUS by M.CHAPOUTIER VERMENTINO, PAYS D'OC (VG & OG) ABV 12.0 France <i>Grapefruit and ripe citrus fruit characters, with a fruity palate enhanced by fresh acidity.</i>			£30.00
506. FLAGSTONE WORD OF MOUTH VIOGNIER, WESTERN COPE (VG) ABV 13.5 South Africa <i>Aromas of fresh, ripe watermelon and juicy peach are encased in a delicate hint of Oriental spice.</i>			£32.00
507. VIDAL SAUVIGNON BLANC, MARLBOROUGH (VG) ABV 13.0 New Zealand <i>Classic gooseberry and passion fruit aromas mingled with a crisp, grassy flavour.</i>			£35.00
508. GERARD BERTRAND HERITAGE PICPOUL WHITE, OCCITANE (V) ABV 13.0 France <i>Pale yellow colour with hints of green. Deliciously fresh on the palate with beautiful notes of lemon and an invigorating finish.</i>			£39.00

ROSÉ WINES

	175ml	250ml	Bottle
801. WICKED LADY, WHITE ZINFANDEL ABV 12.0 USA <i>Medium-sweet rosé with red-fruits flavours.</i>	£6.00	£8.50	£24.00
802. LA VIVIENDA TEMPRANILLO ROSÉ, LA MANCHO ABV 10.5 Spain <i>Vibrant strawberry, floral and fruity notes with flavours of honey.</i>	£6.50	£8.75	£25.00
803. MARIUS by M.CHAPOUTIER ROSÉ, PAYS D'OC (VG & OG) ABV 12.5 France <i>Fresh clean crisp rose that is just perfect with fish, white meats and salads.</i>			£29.00

RED WINES

		175ml	250ml	Bottle
601.	LES BOSQ ROUGE (V) ABV 14.0 France <i>Aromas of strawberry and cherry with a note of spice.</i>	£6.00	£8.50	£24.00
602.	BOTTEGA MERLOT, TREVENIZE (V) ABV 14.0 Italy <i>Full bodied red, with velvety tannins and delicate herbal notes on the finish.</i>	£6.50	£8.75	£25.00
603.	SOLANDIA PRIMITIVO SALENTO IGT ABV 14.0 Italy <i>Velvety, ripe blackberry and plum fruit with a touch of vanilla spice.</i>	£6.75	£9.25	£26.50
604.	COTES DU RHONE ROUGE BELLERUCHE, M. CHAPOUTIER (VG & OG) ABV 14.0 France <i>Intense, fruity blackcurrant, raspberry and complemented by notes of white pepper.</i>			£32.00
605.	CATENA MALBEC (VG) ABV 13.0 Argentina <i>Ripe, concentrated dark fruit aromas with delicate floral notes and traces of vanilla and mocha. Rich and lush on the palate.</i>			£35.00
606.	BARBERA D'ASTI, ENRICO SERAFINO (VG) ABV 13.5 Italy <i>Barbera grapes from Piemonte, rich with a touch of spice - excellent with rich meat dishes.</i>			£38.00
607.	CHIONTI CLASSICO RESERVA, BOTTEGA ABV 13.5 Italy <i>Bold and full-bodied ruby red with garnet nuances. Nice and spicy with scents of violet, plum, berries, cinnamon and liquorice.</i>			£40.00

SPARKLING WINES

		125ml	Bottle
701.	DA LUCA PROSECCO ABV 12.5 Italy <i>Pear and peach fruit on a lively, yet soft and generous palate.</i>	£7.00	£37.00
702.	CHAMPAGNE BONNET, GRAND RESERVE BRUT ABV 11.0 France <i>Flavours of white blossom and citrus provide freshness and fruity notes and our favourite food pairing would be rich fish such as salmon, seabass or scallops.</i>		£50.00
703.	CHAMPAGNE BONNET, PERLE ROSÉ BRUT (V) ABV 12.5 France <i>Champagne with a rich salmon pink colour & a delightful note of red berries and blackcurrant. Delicious with poultry and fruity desserts</i>		£52.00
704.	CHAMPAGNE MOËT ET CHANDON, BRUT IMPERIAL NV ABV 12.0 France <i>Fine and well-balanced with a mellow flavour.</i>		£75.00

ORANGE GOLD

		175ml	250ml	Bottle
901.	GERARD BERTRAND ORANGE GOLD ORGANIC WHITE, OCCITAINE (OG) ABV 15.0 France <i>An explosion of white flower notes, candied fruits, & white pepper. A flattering aromatic freshness, ends with a long finish that extends the gourmet experience.</i>	£8.25	£11.25	£32.00

Our wines by glass are also available in 125ml measures.

(V) – denotes certified Vegetarian Wines. (VG) – denotes certified Vegan Wines.
(OG) – denotes Organic Practices. (ABV) – denotes alcohol by volume.

YUM YUM DRINKS MENU

BEERS / CIDER

BECKS 330ml.....	£4.75
BECKS BLUE NON-ALCOHOLIC BEER 330ml.....	£4.75
BREWDOG IPA 330ml.....	£5.50
CHANG BEER 330ml.....	£4.75
COBRA BEER 330ml.....	£4.75
COBRA BEER 660ml.....	£7.50
LEFFE BLONDE 330ml.....	£4.75
SINGHA BEER 330ml.....	£4.75
TIGER BEER 330ml.....	£4.75
TIGER BEER 640ml.....	£7.50
CIDER 330ml.....	£4.75

WATER

STILL WATER 750ml.....	£3.50
SPARKLING WATER 750ml.....	£3.50
GLASS OF STILL OR SPARKLING WATER.....	£1.50

FRESHLY SQUEEZED JUICES

(Seasonal)	
PINEAPPLE.....	£7.00
WATERMELON.....	£7.00
ORANGE.....	£7.00

SOFT DRINKS

COKE.....	£3.50
DIET COKE.....	£3.50
COKE ZERO.....	£3.50
FANTA.....	£3.50
LEMONADE.....	£3.00
GINGER ALE.....	£3.00
TONIC WATER.....	£3.00
SLIMLINE TONIC.....	£3.00
ELDERFLOWER TONIC.....	£3.00
SODA WATER.....	£3.00
TOMATO JUICE.....	£3.00
RED BULL.....	£3.25
GINGER BEER.....	£3.50
APPLE JUICE.....	£3.50
PINEAPPLE JUICE.....	£3.50
MANGO JUICE.....	£3.50
ORANGE JUICE.....	£3.50
PASSION FRUIT JUICE.....	£3.50
CRANBERRY JUICE.....	£3.50
LYCHEE JUICE.....	£3.50

SPIRITS

ABSINTHE.....	£5.50
APEROL.....	£4.00
BAILEYS.....	£4.00
CAMPARI.....	£4.00
CHAMBORD.....	£4.50
COINTREAU.....	£4.50
DISARONNO AMARETTO.....	£4.50
FRANGELICO.....	£4.00
GRAND MARNIER.....	£4.00
KAHLUA.....	£4.00
MANDARIN NAPOLEON.....	£4.50
MARTINI BIANCO.....	£3.00
MARTINI EXTRA DRY.....	£3.50
MARTINI ROSSO.....	£3.50
PASSOA.....	£3.50
PEACH SCHNAPPS.....	£4.00
PIMMS.....	£4.00
SAGATIBA CACHACA.....	£4.00
SOUTHERN COMFORT.....	£4.50
STONE'S GINGER WINE.....	£3.75
TIA MARIA.....	£4.00

ASIAN SPIRITS

	25ml
MEKHONG.....	£3.75
SANG SOM.....	£3.75
SAKE.....	£4.50

SHOOTERS

JAGERMEISTER.....	£4.75
LIMONCELLO.....	£4.75
LUXARDO MARASCHINO.....	£5.00
LUXARDO PASSION NERO.....	£4.75
LUXARDO RASPBERRY.....	£4.75
LUXARDO SAMBUCA.....	£4.75
SOURZ APPLE.....	£3.75
SOURZ CHERRY.....	£3.75
SOURZ RASPBERRY.....	£3.75

VODKA

	25ml
ABSOLUT ORIGINAL (House).....	£4.75
ABSOLUT CITRON.....	£4.75
ABSOLUT VANILLA.....	£4.75
BELVEDERE.....	£6.50
CIROC APPLE.....	£6.50
CIROC PINEAPPLE.....	£6.50
CIROC RED BERRY.....	£6.50
CIROC VODKA.....	£6.50
GREY GOOSE CITRON.....	£7.75
GREY GOOSE ORANGE.....	£7.75
GREY GOOSE.....	£7.50
SKYY VODKA.....	£4.75
STOLICHNAYA ELIT.....	£9.50
ZUBROWKA.....	£5.00

GIN

	25ml
BEEFEATER (House).....	£4.75
BEEFEATER PINK STRAWBERRY GIN.....	£4.75
BOMBAY SAPPHIRE.....	£5.50
BULLDOG.....	£4.75
HENDRICKS.....	£5.75
HENDRICKS NEPTUNIO.....	£6.50
MALFY LEMON.....	£5.50
MALFY ORANGE.....	£5.50
MALFY ROSE.....	£5.50
MONKEY 47.....	£7.25
OPIHA.....	£7.25
PLYMOUTH.....	£5.50
ROKU.....	£5.50
SIPSMITH.....	£5.50
TANQUERAY EXTRA DRY.....	£5.50
TANQUERAY NO.10.....	£8.00

TEQUILA

	25ml
OLMECA REPOSADO (House)	£4.75
CASAMIGOS AÑEJO	£9.50
CASAMIGOS MEZCAL	£9.50
CASCABEL COFFEE TEQUILA	£5.00
DON JULIO BLANCO	£7.50
DON JULIO REPOSADO	£7.50
MEZCAL MONTE ALBAN	£6.00
PATRON REPOSADO	£9.50
PATRON SILVER	£8.50
TEQUILA ROSE STRAWBERRY CREAM	£5.00

RUM

	25ml
HAVANA CLUB ESPECIAL (House)	£4.75
HAVANA CLUB 3 YEAR OLD (House)	£4.75
ANGOSTURA 1919	£6.25
BACARDI CARTA 8 YEAR OLD	£6.25
BACARDI GOLD RUM	£4.75
BACARDI SPICED	£4.75
BACARDI WHITE RUM	£4.75
BUMBU RUM	£6.50
CAPTAIN MORGANS SPICED	£6.00
DIPLOMATICO RESERVA	£7.00
DON PAPA BAROKO RUM	£7.00
ELDORADO 15 YEAR OLD	£8.50
HAVANA 7 YEAR OLD	£5.00
KRAKEN SPICED	£5.00
MALIBU COCONUT RUM	£4.75
MOUNT GAY ECLIPSE	£4.75
RON ZACAPA CENTENARIO 23 YEAR OLD	£9.50
SAILOR JERRY SPICED	£4.75
SANTA TERESA 1796	£8.00
WRAV & NEPHEW OVERPROOF	£5.75

COGNAC

	25ml
COURVOISIER VS (House)	£5.25
COURVOISIER VSOP	£7.25
HENNESSY VS	£7.25
REMY MARTIN VSOP	£7.50
MARTELL VSOP	£8.25
HINE RARE VSOP	£8.75
REMY MARTIN XO	£25.00

ARMAGNAC

	25ml
JANNEAU VSOP	£7.25

BOURBON

	25ml
MAKERS MARK (House)	£5.00
BULLEIT BOURBON	£5.50
ELIJAH CRAIG STRAIGHT BOURBON	£8.50
KNOB CREEK	£7.25
WILD TURKEY 101	£7.25
WOODFORD RESERVE	£6.25

WHISKY & WHISKEY

	25ml
JACK DANIELS (House)	£4.75
BOWMORE 12 YEAR OLD	£7.50
CHIVAS REGAL 12 YEAR OLD	£5.50
DALMORE 15 YEAR OLD	£18.00
GENTLEMANS JACK	£7.50
GLENFIDDICH 18 YEAR OLD	£15.00
GLENLIVET 12 YEAR OLD	£7.50
GLENMORANGIE 10 YEAR OLD	£7.50
HIBIKI SUNTORY	£14.00
JACK DANIELS SINGLE BARRELL	£7.50
JAMESON IRISH WHISKEY	£4.75
JOHNNIE WALKER BLACK LABEL	£5.50
MACALLAN 12 YEAR OLD	£12.00
MONKEY SHOULDER	£5.25
OBAN 14 YEAR OLD	£15.00
SINGLETON 12 YEAR OLD	£7.75
YAMAZAKI SINGLE MALT	£9.00
YAMAZAKI SINGLE MALT 12 YEAR OLD	£15.00

MIXERS	£1.50
--------	-------



HOT DRINKS

FILTER COFFEE
£3.00

LATTE
£3.75

MACCHIATO
£2.50

ESPRESSO
£2.50

DOUBLE ESPRESSO
£3.00

CAPPUCCINO
£3.75

MANDARIN COFFEE
£5.75

IRISH COFFEE
£5.75

TEA
£2.75

FRESH MINT TEA
PEPPERMINT TEA
GREEN TEA
GINGER LEMON TEA
£2.75

LEMONGRASS TEA
£3.25

JAPANESE CHERRY TEA
*An ancient Japanese blend of hot
mellow sencha green tea leaves
with sour cherry pieces, muddled
berries & vanilla essence*

£4.00

JASMINE TEA
£3.75

**DESSERT
MENU**

The Grand Finale

To complete your culinary journey,
we have prepared an irresistible selection of delicious desserts
and after dinner cocktails, wines,
liqueurs and hot drinks.

Our delectable dessert menu, designed by our very own
executive dessert chef, offers a heavenly selection
of homemade delights.

The hard to resist menu will allow you to indulge your palate in
something light and fruity or sinful and gorgeous.

The unique drinks selections are guaranteed to add
the finishing touchers to your Yum Yum dining experience.

AWARD WINNING CLASSIC THAI CUISINE
YUM YUM



DESSERT COCKTAILS

ESPRESSO MARTINI

Absolut Vodka, Kahlua espresso liqueur & a shot of espresso

£10.50

PINK MOON

Baileys with rosy Cheeks

£10.50

WHITE RUSSIAN

House Vodka, Kahlua & double Cream (contains dairy)

£10.50

CHEEKY MONKEY

Courvoisier, coconut milk, banana & honey

£10.75

VANILLA RUM MARTINI

Vanilla flavoured rum, vanilla syrup & hazelnut liqueur blended with a scoop of vanilla ice cream and crushed ice

£11.00

ORANGE GOLD WINE

**GERARD BERTRAND ORANGE GOLD ORGANIC WHITE,
OCCITAINE (OP) (ABV 15.0)**

FRANCE GLOSS (175ml) £8.25

GLOSS (250ml) £11.25

BOTTLE (750ml) £32.00

(An explosion of white flower notes, candied fruits, & white pepper. A flattering aromatic freshness, ends with a long finish that extends the gourmet experience)

DESSERTS

{All our desserts are Gelatine and Alcohol free, but contains dairy}

HOT CHOCOLATE FONDANT (V)

*Delicious melting chocolate captured in a chocolate sponge,
served with vanilla ice cream.*

(Please allow 15mins preparation time)

£8.30

LEMONGRASS CRÈME BRULÉE (V)

*A classical French dessert enhanced by a subtle lemongrass flavour
served with pistachio biscotti.*

£7.50

MANGO & PASSION FRUIT MOUSSE

A mousse made with mango & passion fruit purée mixed with double cream

£7.50

THAI COCONUT ROLL (V)

*Warm homemade pancake filled with coconut
served with coconut ice cream and honey*

£6.50

BANANA FRITTER (V)

*Fresh homemade coconut coated banana fritters
served with ice cream and golden syrup*

£6.50

LYCHEES & RAMBUTTANS

Chilled Lychees & Rambuttans served with a scoop of Vanilla Ice Cream

£6.50

ICE CREAM (3 SCOOPS)

*Choose from a selection of Strawberry, Pistachio, Vanilla,
Coconut or Chocolate ice creams*

£6.50

EXOTIC SORBETS (3 SCOOPS)

Choose from our selection of exotic alphonso mango, Raspberry or lemon sorbets

£6.50

* V - Vegetarian / VG - Vegan

AFTER DINNER DRINKS

{Served as 25ml shots}

ARMAGNAC

JANNEAU VSOP

£7.25

COGNAC

COURVOISIER VSOP

£7.25

REMY MARTIN VSOP

£7.50

MARTELL VSOP

£8.25

HINE RARE VSOP

£8.75

REMY MARTIN XO

£25.00

HOT BRANDY

Let our bar staff show you how to drink brandy the proper way

£9.00