Chicken

Duckling

Appetisers

A1	Chinese Mixed Hors d' Oeuvres	31	Chicken & English Mushroom£13.50	72	Sliced Peking Duck Off The Bone	
	(Minimum 2 people) Per Head£11.50		Chicken with fresh Ginger		with Pancakes (Peking Style) - Half	£29.00
	Deep Fried Prawn Croutons with Sesame £6.80		& Spring Onion (Served on hot plate)£14.90		Sliced Peking Duck Off The Bone	C10.00
A3	Crispy Prawn Stuffed Roll £6.90		Chicken with Garlic & Chilli (Dry)£13.50	77	with Pancakes (Peking Style) - Quarter	£19.00
A4	Barbequed Spare Ribs of Pork (4)£7.50			73	Crispy Aromatic Duck On The Bone with Pancakes - Half	£30 UU
A5	Deep Fried Curry Wun Tun£6.80		& Chinese Mushrooms £13.50		Crispy Aromatic Duck On The Bone	LZ3.00
A6	Steamed Scallops (2)£8.20		Sweet & Sour Chicken (Hong Kong Style) £13.50		with Pancakes - Quarter	£19.00
Α7	Crispy Seaweed£6.00		Sweet & Sour Chicken Balls£13.50	74	Roast Duck cooked in Plum Sauce	
A10	King Prawn in Satay Sauce	37	Chicken with Lemon Sauce£13.50	75	Roast Duck with Pickled Ginger	
	[served on a skewer]£8.60	38	Golden Fried Chicken in Bread Crumbs £13.50	75	& Pineapple	£14.90
A11	Beef, cooked in Satay Sauce	39	Chicken with Straw Mushrooms£13.50	76	Roast Duck with Green Pepper	
	[served on a skewer]£7.60	40	Chicken with Seasonal Vegetables£13.50		& Black Bean Sauce	£14.90
A12	Chicken, cooked in Satay Sauce	41	Chicken with Chinese Mushrooms£13.50	77	Sliced Roast Duck (Sze-Chuan Style, Hot	:)£14.90
A 17	[served on a skewer]£7.60	42	Chicken with Cashew Nuts£14.50	77B	Vegetarian Mock Duck with Pancakes	
AI3	Butterfly King Prawn (Coated in Bread Crumbs)£8.00	43	Chicken cooked in Black Bean Sauce		3	
۸14			& Green Peppers£13.50		Lamb	
	Spring Rolls, Peking Style (4)£5.80				Editio	
	Prawn Crackers£4.50		[Sze-Chuan Style, Hot]£13.50	78	Lamb with Fresh Ginger	
A16	Sang-Choy-Bao (Mince Meat)	45	Chicken with Pickled Ginger & Pineapple £13.50	70	& Spring Onion (Served on hot plate)	£14 90
	wrapped in Lettuce£9.90	40	Chicken with Satay Sauce	79	Lamb with Satay Sauce	LIT.30
	Chicken with Sesame£8.50		(Served on hot plate)£14.90	19	[Served on hot plate]	£14 90
	Spare Ribs of Pork with Garlic Chilli£7.50		Kung-Po Chicken (Sze-Chuan Style)	-80	Crispy Aromatic Lamb Served with Lettu	
A19	Smoked Chicken£7.50		(Sweet and Spicy)£13.50			
A20	Deep Fried Prawn Paste Dumpling£7.50	48	Crispy Fried Shredded Chilli Chicken£13.50	81	Sliced Lamb with Chilli (Sze-Chuan Style	£14.00
A21	Large Pancake Roll£6.70			82	Lamb cooked in Black Bean Sauce	£14 00
A22	Vegetable Gyoza Dumplings£7.50		Beef		with Green Peppers	£14.00
					Charry Main	
	Soup	49	Sliced Steak (Chinese Style) marinated,		Chow Mein	
		-	with Garnish£17.50	00		010.00
2	Wun Tun Soup£7.40	50	Sliced Steak	89	Spicy Singapore Chow Mein (Stir Fried).	
3	Crab Meat & Sweetcorn Soup£7.40		with Green Pepper & Black Bean Sauce£17.50	90	Chicken Chow Mein	
4	Chicken & Sweetcorn Soup£6.70	E1	Beef	91	Beef Chow Mein	
-			with Green Pepper & Black Bean Sauce £13.50	92	King Prawn Chow Mein	
5	Chicken & Mushroom Soup£6.70	32		93	Plain Soft Noodles (Stir Fried)	£10.90
6	Hot & Sour Soup£7.40		Served on hot plate]£14.90	94	Mixed Vegetable Chow Mein	£12.00
7	Chicken & Noodle Soup£7.10	53	Beef with Chinese Mushrooms£13.50			
		54	Beef with Cashew Nuts£14.80		Vegetarian Dishes	
	Seafood	55	Beef with Pickled Ginger & Pineapple£13.50		Togotaman 2 tones	
		56	Kung-Po Beef (Sze-Chuan Style)	95	Stir Fried Seasonal Vegetables	£10 50
8	King Prawn with Fresh Ginger		(Sweet and Spicy)£13.50	96	Stir Fried Plain Beansprouts	
	& Spring Onion (served on hot plate)£15.50	٠,	Crispy Fried Shredded Beef			£10.00
9	King Prawn with Garlic & Chilli (dry)£14.50		(Sze-Chuan Style)£13.50	98	Stir Fried Chinese Mushroom & Straw Mushrooms	£10 50
10	Sweet & Sour King Prawn	58	Beef cooked with fresh Ginger	00	Chinese Mushrooms	
	(Hong Kong Style)£14.50		& Spring Onion (Served on hot plate)£14.90	100		
11	Kung-Po King Prawn (Sze-Chuan Style)	59	Sliced Beef with Chilli (Sze-Chuan Style)£14.00		Straw Mushrooms	
	(Sweet and Spicy)£14.50	60	Beef with Seasonal Vegetables£14.00	101	Sweet & Sour Vegetables	£10.50
12	King Prawn	61	Beef with Chinese Mushrooms	102	Kung-Po Bean Curd (Sze-Chuan Style)	C12 00
	with Green Pepper in Black Bean Sauce£14.50		& Straw Mushrooms£14.00	407	(Sweet and Spicy)	£12.90
13	King Prawn & Seasonal Vegetables£14.50		Beef with English Mushrooms£14.00	103	Stir Fried Bean Curd with Chilli (Sze-Chuan Style)	£12.00
14	King Prawn & Cashew Nuts£15.00			10.4	• •	
15	King Prawn & Chinese Mushrooms£14.50		Pork		Beansprouts & Mangetout	
16	King Prawn with Satay Sauce		<u> </u>	105	zaio, com a mangotoatiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiiii	
	(served on hot plate)£15.50	63	Barbequed Spare Ribs of Pork (8)£14.90	106		
18	King Prawn	64	Pork with Chinese Mushrooms	107	Plain Mangetout in Oyster Sauce	
	with Pickled Ginger & Pineapple£14.50	04	& Straw Mushrooms£14.00		Pak Choi in Oyster Sauce	
20	King Prawn	65	Roast Pork with Cashew Nuts£14.00	108	BMock Duck with Pancakes	£19.00
	with Chilli (Sze-chuan Style, Hot)£14.50	66	Pork with Satay Sauce			
21	Scallops with Garlic & Chilli£16.00	00	(Served on hot plate)£15.50		Rice	
22	Kung-Po Scallops (Sweet and Spicy)£16.00	67	Sweet & Sour Pork (Hong Kong Style)£14.00			
23	Squid		Pork cooked in Black Bean Sauce	109	Fried Rice Noodles (Singapore Style)	f12.90
	with Green Pepper & Black Bean Sauce£15.00	68	with Green Peppers£14.00	110	Yeung Chow Fried Rice (Dry)	
24	Deep Fried Squid	69	Roast Pork with Beansprouts£14.00	111	Singapore Fried Rice (Hot)	
	with Sweet & Sour Sauce£15.00	70	Sliced Pork with Chilli	112		
28	King Prawn, Squid, Scallop		(Sze-Chuan Style, Hot)£14.00		Egg Fried Rice	
	with Seasonal Vegetables£15.50	71	Pork with English Mushroom£14.00	113	Boiled Rice	£5.20
29	Squid with Ginger & Spring Onion		TOTA WIGH ENGISTI MIGSHOOTHE14.00			
	(Served on hot plate)£15.50				Chinese Curry/Thai Red or Green	
30	King Prawn with English Mushroom£14.50				(All include Boiled Rice)	
					Chialan	01455
				115	Chicken	
				44-	1/2 D	
	FOOD ALLERGIE	S & IN	TOLERANCES	116	King Prawn	
				116 117	Pork	£14.90
	FOOD ALLERGIE Please speak to our staff about the ingredients			116 117 118	•	£14.90

APERITIFS

SHERRY & PORT

SPIRITS

Gin, Whisky,

CHINESE

COGNACS

LIQUEURS

BEERS & LAGERS

Large Asahi

MINERALS

Large Sparkling

Small Sparkling

Splash Pepsi, Soda,

Apple, Cranberry

or Lemonade.....

Asahi, Tsing Tao Beer

Cinzano Bianco.....£6.30

Martini Dry & Rosso.....£6.30

Pimms No 1 (25 ml).....£6.30

Dubonnet, Campari.....£6.30

Harvey's Bristol Cream......£6.00

Harvey's Club Amontillado.. £6.00

Tio Pepe Sherry£6.00

Ruby Port.....£6.00

Archers, Malibu, Pernod...... £6.60

Barcardi & Vodka£6.60

Single Malt Whisky.....£9.00

Jack Daniels, Jim Beam£7.00

Bombay Sapphire Gin....£7.10

Mou Tai£10.00

Cognac***£9.50

Armagnac£9.50 Remy Martin VSOP.....£10.50

Remy Martin XO....£20.00

Draught Peronihalf £4.90

Draught Peronipint £7.30

or Tiger Beer.....£6.25

or Large Tiger Beer£7.90

Becks Blue.....£5.70

Cider£6.70

or Still Mineral Water£6.50

or Mineral Water£3.90

Pint of Coke or Lemonade...£4.80

Pepsi Cola & Lemonade...... £3.80

Juice with Lemonade.....£3.80

Juice with Soda.....£3.80

Orange Juice£3.80

J2O£4.80

Baby Mixers & Juices£3.50

Soda Water....£3.20

or Pineapple Juice.....£3.80

A selection from.....

50 ml

50 ml

25 ml

25 ml

25 ml

25 ml

..£7.50

Set Menu A

(Minimum for 2 people) £35.00 per head

Starter

Crispy Seaweed, Spring Roll, Chicken in Satay Sauce (on Skewers), Barbecue Spare ribs of Pork, King Prawn Croutons with Sesame

Second Course

Crispy Aromatic Duck On The Bone served with Pancakes Main Course

Sweet & Sour Chicken (Hong Kong Style) Sliced Beef with Green Pepper in Black Bean Sauce King Prawn with Seasonal Vegetables Egg Fried Rice

Set Menu B

(Minimum for 2 people) £37.00 per head

Crispy Seaweed, Spring Roll, Chicken in Satay Sauce(on Skewers), Barbecue Spare ribs of Pork, Curry Wun Tun

Second Course

Sliced Peking Duck served with Pancakes

Main Course

Roast Pork & Cashew Nuts in sauce

Crispy Fried Shredded Chicken Stir Fried King Prawn with Spring Onion & Ginger (served on hot plate) Egg Fried Rice

Set Menu C

[Minimum for 4 people] £39.00 per head

Starter

Crispy Seaweed, Spring Roll, Chicken in Satay Sauce (on Skewers), Barbecue Spare ribs of Pork, King Prawn Croutons with Sesame

Second Course

Crispy Aromatic Duck On The Bone served with Pancakes Main Course

Crispy Beef (Sze-Chuan Style) Chicken with Spring Onion, Ginger & Oyster Sauce King Prawn Scallop & Squid with Seasonal Vegetables Sweet & Sour Pork (Hong Kong Style) Egg Fried Rice

Set Menu D

(Minimum for 4 people) £45.00 per head

Starter

Crispy Seaweed, Spring Roll, Chicken in Satay Sauce (on Skewers), Barbecue Spare ribs of Pork, Curry Wun Tun

Second Course

Sliced Peking Duck served with Pancakes

Main Course

Chicken cooked with Lemon Sauce

King Prawn in Garlic & Chilli

Sliced Lamb cooked in Ginger with Spring Onion & Oyster Sauce

> Kung Po Beef Stir fried Broccoli in Garlic Sauce Egg Fried Rice

Set Menu E

(Minimum for 2 people) £35.00 per head

Starter

Gyoza Dumplings, Curry wontons, Garlic chilli Mushrooms, Peking style spring rolls, Crispy Seaweed

Second Course

Cripsy mock duck with Steamed Pancakes

Main Course

Kung-Po Beancurd Stir fried vegetables with Cashew nuts

Mock Chicken cooked in Black Bean Sauce Egg Fried Rice

DRINKS MENU

WINE BY THE GLASS

MEDIUM DRY & DRY WHITE, **RED OR ROSE**

SMALL (125ml)	£6.50
MEDIUM (175ml)	£7.70
LARGE (250 ml)	£8.80

HOUSE SELECTION

1 MEDIUM WHITE	£28.50
Fresh and buttery with an at	tractive honey
and vanilla finish.	

2 HOUSE DRY WHITE

Vin De France £28.50 Dry with excellent ripe fruits and notes of citrus and passion fruit.

3 MERLOT£28.50 A soft, jammy red with plenty of ripe dark fruits.

4 ROSE D'ANJOU.....£29.80 Medium sweet, delicate pale pink Rose.

CHAMPAGNES & SPARKLING WINES

6A PROSECCO	
(200ml)	£9.60
(Bottle)	£39.50

Light colour with an aromatic nose, soft and very refreshing.

7 HOUSE CHAMPAGNE......£65.00 Award winning, elegant, biscuity

8 HOUSE

champagne of great quality.

CHAMPAGNE ROSE...... ..£65.00

A quality rose champagne, delicate pink colour, approachable with soft subtle flavour.

9 BOLLINGER SPECIAL CUVEE £99.00

With 80% of the grape coming from premier grand crus, it has a full bodied style of' great depth and quality.

10 BOLLINGER GRAND ANNEE 1991/1996£215.00

With five years bottle age, this is a rich full bodied wine with slightly nutty aromas.

WHITE WINES

WHITE BURGUNDY

12 MONTAGNY..... ...£55.00 A quality white burgundy, a concentration of flavours with a floral bouquet.

CHABLIS

13 CHABLIS £44.00

A refreshing elegant wine for a limestone terroir, producing the characteristic mineral flavour.

ALSACE

16 GEWURZTRAMINER TRADITION.....£44.00

Full, spicy aromatic wine with a perfect acidity, excellent with oriental cuisine.

LOIRE

17 MUSCADET£33.00

A fine flavoursome wine, fresh and zesty due to it's maturation on the Lees.

18 SANCERRE..... ...£53.00

Dry, crisp and fresh with concentration fruitiness, complimented by grassy aromas.

SPAIN

20 RIOJA BLANCO£33.00

Delightful pale green colour, fresh clean taste and a full, crisp acidity.

ITALY

21 PINOT GRIGIO£33.50

A light, fruity, aromatic white wine with crisp citrus flavours.

AUSTRALIA

26 PENFOLDS KOONUNGA HILL, CHARDONNAY£35.00

A medium bodied wine, displaying ripe melon and peach, oak matured to give depth, fullness and finesse.

CHILE

27 SAUVIGNON BLANC£33.00

Quite light in style, dry with finesse and citrus fruit flavours and a long crisp finish

RED WINES

BURGUNDY

28 BEAUJOLAIS VILLAGE......£34.00

A fresh a lively wine for of ripe fruit and concentrated flavours.

29 BROUILLY.....£49.00 Soft perfumed wine with ripe summer fruit flavours.

30 CÔTE DE BEAUNE VILLAGE.....£55.00

18 months in oak produces a wine of great character with intensity of flavours and consistency on the palate.

BORDEAUX

32 DULONG RÉSERVE£38.00

Great, rich and fleshy structure. Notes of liquorice, red and black fruits aromas at

RHÔNE VALLEY

33 CÔTES DU RHONE.....£34.50 A blend of grenache and syrah with good

length and balanced fruit flavours.

ITALY

full bodied on a palate.

35 CHIANTI D.O.C....£36.50 Largely sangiovese, ruby red, smooth and

AUSTRALIA

36 PENFOLDS KOONUNGA HILL, SHIRAZ CABERNET....£36.00

Vibrant colours, richly flavoured and full

CHILE

37 CABERNET SAUVIGNON £35.00 Good colour, medium bodied, spicy with good fruit aromas.

SPAIN

38 RIOJA TINTO£34.00

A blend of tempranillo and garnacha. brilliant colour with lingering fruit flavours.

IN THE EVENT OF A VINTAGE BEING CHANGED, OR UNAVAILABLE. THE NEXT AVAILABLE VINTAGE WILL BE OFFERED.

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order. Thank you.