

OUR MANTRA

FOOD IS AN ART. **COOK FROM THE HEART**

This is our philosophy and we use this to drive us forward everyday.

Here, at Mantra, we ensure we deliver the best and fresh Thai food we can to keep to our high levels of quality because we care.

Our chefs from Thailand have decades of experience between them, and are passionate in producing authentic distinctive dishes from around the country to give you a special dining

Our passion is to show our hearts through our food and our service with a Thai smile, and we consider it a success when a smile is returned

So from our hearts to yours, Enjoy your meal.

Mantra Team



Experts in Thai cooking



Passionate about authentic taste



Exotic flavours to excite the taste buds



Aromatic herbs and spices

to entice the senses



Freshest ingredients to savour



True taste of Thailand

APPETISERS

ROUM MITR STARTER รวมมิตรสตาร์ทเตอร์ MANTRA SHARING PLATTER 6 1 £38.00

For 2 persons. An assortment of different flavours and textures designed by our chefs. This platter is a selection of Chicken satay, King prawn tempura, Vegetable spring rolls, Prawn and chicken toast, BBQ pork spare ribs and Crispy duck salad served with our homemade sweet chilli sauce, peanut sauce and cucumber, chilli, shallot and carrot relish.

SATAY GAI สะเต๊ะไก

CHICKEN SATAY 6 N G £10.50

Strips of marinated chicken threaded onto wooden skewers and char-grilled to give the chicken an extra layer of smoky flavour. This is accompanied by our homemade peanut sauce and cucumber, chilli, shallot and carrot relish.

GOONG TOD กงทอด

TEMPURA KING PRAWNS £12.00 King prawns fried in a light crispy tempura batter served with plum sauce.

SEE KRONG MOO PRIK KLUER ซีโครงหมูพริกเกลือ SALT AND CHILLI SPARE RIBS @ Succulent grilled pork spare ribs marinated in Thai herbs, tossed with sea salt and fresh chillies.

POH PIA PED ปอเปี๊ยะเป็ด 👶

DUCK SPRING ROLLS

Crispy deep-fried pastry stuffed with a combination of tender shredded duck, crispy shredded cabbage and carrot, chewy glass noodles and black mushrooms with a hint of ginger, served with hoisin sauce.

PLA MEUK TOD ปลาหมึกทอด

THAI STYLE FRIED SQUID £12.00 Delicious deep fried squid, lightly flour coated, topped with diced spring onion and peppers, served with homemade spicy tamarind dipping sauce.

MOO PING หมูปิง

GRILLED PORK SKEWERS

A Bangkok street food favourite, our Thai-style char-grilled pork skewers are marinated in honey and coriander root, giving it the perfect combination of sweet and savoury flavours, served with a spicy tamarind sauce.

SEE KRONG MOO BBQ ชี่โครงหมูบาร์บีคิว BBQ PORK SPARE RIBS

Grilled pork spare ribs with fresh Thai herbs tossed in our homemade barbecue sauce, accompanied by some grilled fresh pineapples.

TOD MUN PLA **ทอดมันปลา**

THAI FISH CAKES (1) @ £10.50 Traditional spicy Thai-style fish cakes packed with

the nuance of the red curry paste and the aromatic and refreshing flavour of the kaffir lime leaves served with our homemade sweet chilli sauce and peanut vegetable relish, a popular combination in Thailand. (Medium Hot)

KHA NOM PANG NHA GOONG ขนมปังหนากุง

PRAWN & CHICKEN TOAST Deep-fried toast stuffed with the savoury goodness of minced prawn and chicken, garlic, coriander root

and white pepper, topped with sesame seeds and accompanied by our homemade sweet chilli sauce. PU NIM TOD KRATIEM *ปูนิมทอดกระเทียม*

DEEP FRIED SOFT SHELL CRAB 6 f15.00 A delicious soft-shell crab that is deep-fried with black pepper and fresh garlic, a classic seafood counterpart. served with an appetising spicy seafood sauce.

TOONG TONG NAMON

with our homemade sweet chilli sauce.

£10.50 **GOLDEN PARCEL** Crispy deep-fried spring roll pastry wrapping marinated minced chicken and prawn meat, served

NUAD PLA MEUK TOD **หนวดปลาหมีกทอด** CRISPY DEEP FRIED £12.00 SQUID TENTACLES

Extra crispy, extra delicious. Served with Sriracha mayo.

SPICY SALAD VB Made with deep fried crispy mixed mushrooms, our salad hinges on the freshness of the ingredients and perfect balance of spicy, tangy and sweet flavours from

VEGETARIAN APPERTISERS

POH PIA 1AY *ปอเปี้ยะเจ* VEGETABLE SPRING ROLLS 6 4 f10.50 Deep-fried pastry that is delightfully crispy on the outside, stuffed with a perfect combination

of the vermicelli noodles, black mushrooms, shredded cabbage and carrots on the inside. This is served with a sweet plum sauce. PAK RUAM TOD GROB ผู้กรวมทอดกรอบ VEGETABLE TEMPURA 🐠 🌐

£9.50 A mixture of thinly cut sweet potato, green beans, aubergines, broccoli, green peppers and carrots deep-fried in a golden tempura batter served with tempura sauce.

TOONG TONG TAY **ANDOLA** VEGETABLE GÖLDEN PARCEL f10.50 Crispy deep-fried spring roll pastry wrapping our chefs' special vegetable mix of sweet corn, garden peas, onions and carrots, served with our homemade

sweet chilli sauce. TOD MUN KAO POD ทอดมันข้าวโพด SWEETCORN FRITTER **1** f9.00 Deep fried sweetcorn blended with red curry paste, fine beans and kaffir lime leaves served with sweet chilli sauce.

TAO HU TOD *เตาหูทอด* SALT AND CHILLI TOFU 🐠 🚭 Tofu marinated in Thai herbs, tossed with

SOUPS

£10.50

£10.50

TOM YUM GAI ตั้มยำไก่ CHICKEN TOM YUM @

sea salt and fresh chillies.

£11.00 A heart-warming, creamy, hot and sour soup with chicken, mushrooms, roasted chillies, lemongrass, galangal, coriander, kaffir lime leaves and Thai herbs. (Hot)

TOM YUM HED ตมยำเห็ด MUSHROOM TOM YUM @ @ £9.00 A creamy hot and sour soup with mushrooms lemongrass galangal, roasted chillies and kaffir lime leaves, flavoured with Thai herbs. (Hot)

TOM YUM GOONG ตมยำกุง

KING PRAWNS TOM YUM 👶 🚭 £14.00 The heart and soul of Thai cuisine, this creamy, hot and sour soup contains king prawns, mushrooms, roasted chillies, lemongrass, galangal, coriander, kaffir lime leaves and Thai herbs. A refreshing and comforting dish. (Hot)

TOM YUM TA LAY ต**้มยำทะเล**

MIXED SEAFOOD TOM YUM @ £15.00 With the combination of Prawns, Squid & Mussels. This creamy hot & sour seafood soup soothes and uplifts the spirit as well as the body. (Hot)

TOM KHA GAI ตมชาใก

CHICKEN TOM KHA @ A comforting Thai soup with chicken and mushrooms in a creamed coconut soup mixed with a rich broth of lemongrass, galangal, kaffir lime leaves and topped with fresh coriander and chillies. (Mild)

TOM KHA HED ต[ุ]มขาเห็ด

MUSHROOM TOM KHA 🐠 🚭 £9.00 An aromatic coconut milk and mushroom soup mixed with a rich broth of lemongrass, galangal, kaffir lime leaves and topped with fresh coriander and chillies.

SALADS

som tum thai *ส้มตำไทย* THAI PAPAYA SALAD (1) @

£15.00 Thailand's most famous salad, papaya salad is packed with spicy, tangy and sharp flavours, making it a popular appetiser in Thai cuisine. Our papaya salad is made with shredded green papaya, carrots, cherry tomatoes and fine beans all dressed with brown shrimp, fresh lime juice, fish sauce, garlic, fresh chillies, palm sugar and roasted

YUM PED GROB *ยำเปิดกรอบ*

Thai salad dressing. (Medium Hot)

SPICY CRISPY DUCK SALAD £14.00 Strips of crispy duck breast tossed with watercress radish, shallots, spring onions and coriander in a spicy

YUM HED GROB *ยำเห็ดกรอบ* **CRISPY MUSHROOM**

£14.00 coriander, lime juice and chillies. A healthy & refreshing authentic Thai salad. (Medium Hot)

STIR FRIED DISHES

GAI PAD GA PRAOW ใกผัดกะเพรา

CHICKEN WITH

CHILLI AND BASIL @ £17.00 A classic popular dish in Thailand, spicy and fragrant, this dish is made of tender strips of chicken breast stir-fried with fresh chillies, garlic, green beans and holy basil leaves. (Hot)

GAI PAD MED MA MUANG *ใกผัดเม็ดมะมวง*

CHICKEN WITH CASHEW NUTS 6 N

£18.00 A popular traditional Thai dish that is slightly sweet and salty, made of stir-fried strips of crispy chicken breast and crunchy cashew nuts, onions, peppers, mushroom, carrots, pineapple and roasted chillies. (Medium Hot)

MOO GROB PAD GA PRAOW หมูกรอบผัดกะเพรา

CRISPY PORK WITH CHILLI AND BASIL @ A classic popular dish in Thailand, spicy and fragrant, this dish is made of crispy pork belly stir-fried with fresh chillies, garlic, green beans and holy basil leaves.

NUER PAD PRIK THAI DAM เนื้อผัดพริกไทยดำ BEEF IN BLACK PEPPER SAUCE

Succulent slices of beef stir-fried with onions mushrooms, peppers and spring onions in a black pepper sauce and served on a sizzling plate. (Medium Hot)

TA LAY PAD CHA ทะเลผัดฉา

£8.50

SEAFOOD IN AROMATIC SPICES 6 £23.00 A seafood medley of Prawns, Sea bass, Squid & Mussels, all stir-fried in aromatic Thai herbs and spices. krachai root, spicy green peppercorns, fresh chillies, green beans and holy basil leaves. (Hot)

NUER PAD NAM MUN HOI *เนื้อผัดน้ำมันหอย* THAI STYLE BEEF IN **OYSTER SAUCE 6**

£17.50 Tender strips of beef stir-fried with broccoli, mushrooms, carrots and spring onions in a rich, sweet oyster sauce.

GOONG PAD PRIK THAI DAM กุ้งผัดพริกไทยดำ

KING PRAWNS IN **BLACK PEPPER SAUCE** £22.00 Sweet and meaty king prawns stir-fried with onions, peppers and spring onions, served with a black pepper sauce on a sizzling plate. (Medium Hot)

PAD BROCCOLI MOO KROB ผัดบร็อคโคลี่หมูกรอบ THAI STYLE CRISPY PORK STIR FRIED WITH BROCCOLI

Crispy pork belly and broccoli stir-fried with garlic, carrots and baby sweet corn in a rich, sweet ovster sauce.

GAI PAD GRA THIEM PRIK THAI ใก่ผัดกระเทียมพริกไทย GARLIC & PEPPER CHICKEN © £16.00 Caramelised garlic creates a taste sensation for slices of chicken breast stir-fried with with sprinkles of pepper, hitting notes of sweet and savoury. (Mild)

MOO GROB NAM PRIK PAOW หมูกรอบผัดน้ำพริกเผา **CRISPY PORK BELLY WITH** THAI CHILLI JAM £18.00

Savoury sweetness with a spicy kick. Crispy Pork Belly slices stir fried with our signature Thai chilli jam & strips of onions, peppers, roasted chillies & sweet basil creates a truly, irresistible dish. Top crowd-pleaser. (Medium Hot)

NUER PAD GA PRAOW เนื้อผัดกะเพรา BEEF WITH CHILLI AND BASIL © £18.00 Spicy and fragrant, this famous Thai dish is made of tender beef slices stir-fried with fresh chillies, garlic, green beans, and holy basil leaves. (Hot)

PAD PREAW WAN GAI ผัดเปรี้ยวหวานใก THAI STYLE SWEET

AND SOUR CHICKEN £17.00 Crispy strips of chicken breast stir-fried in a sweet and sour sauce with pineapples, onions, cucumbers, cherry tomatoes and spring onions.

PLA PAD GRA THIEM PRIK THAI ปลาผัดกระเทียมพริกไทย **GARLIC & PEPPER**

£25.00 CRISPY SEA BASS @ Caramelised garlic with sprinkles of pepper on crispy fried sea bass, hitting notes of sweet and savoury. (Mild)

CURRIES

GAENG KEAW WAN GAI แกงเขียวหวานใก

THAI GREEN CHICKEN CURRY 6 G f16.50 The ever-famous Thai green curry with spicy, creamy aromatic sauce, tender chicken breast, and crunchy greens. All topped off with an extra helping of fresh chilli and sweet basil leaves. (Medium Hot)

GAENG MASSAMAN GAE แกงมัสมั่นแกะ MASSAMAN LAMB CURRY (1)

£20.00 Tender cuts of lamb slow-cooked with potatoes, onions and cashew nuts in a rich Massaman curry sauce, having a sweet aftertaste, made with turmeric, star anise, cardamom, cinnamon, chillies and coconut milk.

GAENG DAENG NUER แกงแดงเนื้อ

THAI RED CURRY WITH BEEF @ £18.50 A popular Thai dish made of slices of tender beef cooked with a savoury and sweet red curry paste and coconut milk. The beef is served with aubergines, butternut squash and sweet basil. (Medium Hot)

GAENG PANANG KA GAE แกงพะแนงขาแกะ

LAMB SHANK IN PANANG CURRY 6 N

Lamb shank slow-cooked in a rich Panang curry sauce that is made from a red curry base and coconut milk, savoury and sweet with a nutty peanut flavour, garnished with shredded kaffir lime leaves, red chillies and sweet basil. (Medium Hot)

GAENG MASSAMAN GAI แกงมัสมั่นใก

CHICKEN IN MASSAMAN CURRY £18.50 Tender chicken breast in our rich massaman curry, a sweet aftertaste, made with turmeric, star anise, cardamom, cinnamon, chillies and coconut milk.

GAENG PHED PED YANG แกงเผ็ดเป็ดย่าง

ROASTED DUCK CURRY 6 £21.50 A popular Thai dish made of slices of roasted duck breast cooked with fresh cherry tomatoes, peppers. pineapple and sweet basil in a savoury and sweet red

curry paste cooked in coconut milk. (Medium Hot)

GAENG PA GAI *แกงปาไก*

green peppercorns. (Very Hot)

JUNGLE CHICKEN CURRY @ £16.00 A traditional spicy Thai curry that originated from the forested areas in northern Thailand and is cooked without coconut milk. Slices of chicken breast are cooked in a chicken broth and served with shredded krachai root, aubergines, butternut squash, bamboo shoots, baby corns, fine beans, holy basil and fresh

GAENG PANANG MOO แกงพะแนงหม

PANANG PORK CURRY (1) £17.00 A popular Panang curry dish with tender strips of pork simmered in a rich Panang curry sauce that is made from a red curry base and coconut milk - savoury and sweet with a nutty peanut flavour, garnished with shredded kaffir lime leaves, red chillies and sweet basil. (Medium Hot)

GAENG MASSAMAN KA GAE แกงมัสมั่นขาแกะ LAMB SHANK

IN MASSAMAN CURRY (1) £23.00 Lamb shank slow-cooked with potatoes, onions and cashew nuts in a rich Massaman curry sauce, having a sweet aftertaste, made with turmeric, star anise, cardamom, cinnamon, chillies and coconut milk.

GAENG GA REE GAI *แกงกะหรี่ไก*่ CHICKEN IN YELLOW CURRY @ £16.00 Made from a rich turmeric-flavoured base that contains coconut cream as well as coconut milk, this curry contains tender chicken breast cooked with baby potatoes, butternut squash, garlic and onions, topped

GAENG PANANG NUER แกงพะแนงเนือ

with fried shallots. (Mild)

BEEF PANANG CURRY 👶 🚺 £18.50 Strips of tender beef simmered in our rich Panang curry sauce, made from a red curry base and coconut milk - savoury and sweet with a nutty peanut flavour, embellished with shredded kaffir lime leaves, red chillies and sweet basil. (Medium Hot)

PED SAUCE MA KHAM *เป็ดซอสมะขาม* DUCK IN TAMARIND SAUCE (1) £21.50 Slices of roasted duck breast in a sweet and tangy tamarind and palm sugar sauce, garnished with cashew nuts, fried onions and roasted chillies.

CHAR-GRILLED & SEAFOOD DISHES

SUER RONG HAI *เสือร้องให้*

WEEPING TIGER 6 G Originated from the North-Eastern region of Thailand. this dish is made of tender slices of char-grilled rib-eye steak, doused with a savoury mushroom and onion gravy on a sizzling plate accompanied by a tangy chilli dipping sauce. (Medium Hot)

CHOO CHEE PU NIM ผูดีปูนิม

SOFT SHELL CRAB CURRY £25.00 A seafood lover's favourite in Thailand, this delicate soft-shell crab is cooked with onions and peppers in a savoury sweet, creamy Choo Chee curry sauce made from a spicy red curry paste and coconut milk, finished with freshly shredded kaffir lime leaves. (Medium Hot)

GAENG PA PLA แกงป่าปลา

SEA BASS JUNGLE CURRY @ Sea bass in distinctive and fragrant, strong and robust, from many jungle herbs, including: kaffir lime peel and leaves, krachai root, lemongrass, holy basil, green peppercorns & galangal. This highly spicy curry is without coconut milk (Very Hot)

CHOO CHEE GOONG ฉูลีกุง

£23.00

CHOO CHEE **CURRY KING PRAWNS** £22.00 Grilled king prawns in a savoury sweet, creamy

Choo Chee curry sauce made from a spicy red curry paste and coconut milk, finished with freshly shredded kaffir lime leaves. (Medium Hot)

GAENG DAENG TA LAY แกงแดงทะเล

SEAFOOD MEDLEY IN RED CURRY 6 1 1 G

£25.00 The freshness of Prawns, Sea bass, Squid & Mussels is delightfully uplifted in a delectable, sweet, fragrant red curry sauce, to create the perfect dish. Highly recommended for seafood lovers. (Medium Hot)

CHOO CHEE SALMON ฉูลีแซลมอน

CHOO CHEE CURRY SALMON Pan-fried salmon fillet in a creamy Choo Chee curry sauce made from a spicy red curry paste and coconut milk. (Medium Hot)

GOONG PAOW กุงเผา

SIZZLING GARLIC BUTTER KING PRAWNS @ Sweet and meaty char-grilled king prawns cooked with butter and garlic and served on a sizzling plate accompanied by a spicy seafood sauce

PLA RAD PRIK *ปลาราดพริก* PAN-FRIED SEA BASS WITH SWEET CHILLI & GARLIC

SAUCE 6 G £25.00 The most famous, authentic fish dish in Thailand. Succulent pan-fried sea bass fillets with homemade sweet & sour, spicy garlic sauce, makes this a flavour sensation addition to your meal. (Medium Hot)

NOODLES AND RICE

PAD THAI GAI ผัดไทยใก CHICKEN PAD THAI @

Thailand's national dish, a blend of sweet, sour,

salty and umami flavours. This is made with chicken,

Thai rice stick noodles, eggs, bean sprouts, and spring onions stir-fried with a tamarind sauce. PAD THAI GOONG ผัดไทยกุ้ง 🚳 🕕 KING PRAWN PAD THAI Thailand's national dish, a blend of sweet, sour salty

and umami flavours. This is made with king prawns, Thai rice stick noodles, eggs, bean sprouts, and spring onions stir-fried with a tamarind sauce. PAD KHEE MAO NUER ผัดขึ้นมาเนื้อ

RICE NOODLES WITH BEEF £16.50 A spicy and savoury noodle dish of stir-fried rice flat noodles with tender slices of beef, mushrooms, fine beans, onions, peppers, chillies, fresh peppercorns, krachai root, and holy basils. (Hot)

KHAO PAD GAI ขาวผัดใก

KHAO PAD GOONG ขาวผัดกุง

MANTRA CHICKEN FRIED RICE @ £16.00 Comfort food at its best. Thai-style chicken fried rice with eggs, spring onions and carrots garnished with fresh tomato and cucumber slices.

KING PRAWN FRIED RICE (6) @ £18.00 Simple yet elegant is the classic Thai-style king prawn fried rice with eggs, spring onions and carrots garnished with fresh tomato and cucumber slices.

VEGETARIAN MAINS

PAD PREAW WAN HED GROB ผัดเปรี้ยวหวานเห็ดกรอบ

STIR FRIED CRISPY MUSHROOM

IN SWEET AND SOUR SAUCE 1 £15.00 Crispy deep-fried mushroom stir-fried in a sweet and sour sauce with pineapples, onions, carrots, cherry tomatoes and spring onions.

PAD THAI JAY *ผัดไทยเจ* **VEGETARIAN PAD THAI**

£16.00 Classic flavours of Thailand abound in this fragrant and flavourful dish featuring homemade tamarind sauce, peanuts, tofu, eggs, and Thai rice stick noodles.

PAD BROCCOLI TAO HU ผัดบร็อคโคลีเต่าหู้

STIR FRIED BROCCOLI AND TOFU @ @ Crunchy broccoli and succulent fried tofu tossed in

a savoury sauce with carrots, baby sweet corn and mushrooms.

£16.00

£16.00

GAENG KEAW WAN JAY แกงเขียวหวานเจ

FRIED TOFU IN THAI GREEN CURRY 🐠 🙃 The lightly golden fried tofu and assorted vegetables in the medley of fragrant exotic Thai green curry with

a gentle warming heat, garnished with sweet basil

GAENG MASSAMAN TAO HU แกงมัสมั่นเต้าหู้

eaves and chilli. (Medium Hot)

MASSAMAN TOFU 👶 🐠 £18.00 Mild massaman curry is the perfect accompaniment for tofu, fully soaking up the rich nutty sauce, made from cashew nut, turmeric, star anise, cardamom & chillies, and sweet from cinnamon and coconut milk.

GAENG GA REE JAY แกงกะหรื่เจ **BUTTERNUT SQUASH & TOFU** IN YELLOW CURRY @

£15.00 Made from a rich turmeric-flavoured base that contains coconut cream as well as coconut milk, this curry contains butternut squash and deep-fried tofu cooked with baby potatoes, butternut squash, garlic and onions, topped with fried shallots. (Mild)

GAENG PANANG 1AY แกงพะแนงเจ

PANANG CURRY WITH BUTTERNUT SQUASH TEMPURA 4 18.00 Tender butternut squash deep-fried in tempura batter and simmered in a rich Panang curry sauce that is made from a red curry base and coconut milk - savoury and sweet with a nutty peanut flavour, garnished with shredded kaffir lime leaves, red chillies

and sweet basil. (Medium Hot)

CHOO CHEE TAO HU ฉูลีเตาหู FRIED TOFU IN

CHOO CHEE CURRY SAUCE £17.50 Deep-fried tofu in a savoury sweet, creamy Choo Chee curry sauce made from a spicy red curry paste and coconut milk, finished with freshly shredded kaffir lime leaves. (Medium Hot)

HED GROB PAD MED MAMUANG เห็ดกรอบผัดเม็ดมะมวง

CRISPY FRIED MUSHROOMS WITH CASHEW NUTS 6 VP N Hinting subtle tones of sweet and spicy, crispy mushrooms are stir fried with crunchy cashew nuts, onions, peppers, mushroom, carrots, pineapple, and roasted chillies. (Medium Hot)

Mouth-watering deep fried tofu pieces stir-fried with fresh

chillies, garlic, green beans and holy basil leaves. (Hot)

Simple and delicious. Seasonal mixed vegetables in a

£15.00

£14.00

TAO HU PAD GA PRAOW เต้าหูผัดกะเพรา STIR FRIED TOFU WITH CHILLI

PAD PAK RUAM **ผัดผักรวม** SEASONAL MIXED VEGETABLE

SIDE DISHES

AND BASIL 100 GD

STIR FRY VE

savoury Thai sauce.

JASMINE RICE	£3.50
THAI STICKY RICE	£4.50
COCONUT RICE	. £4.50
EGG FRIED RICE	.£5.00
EGG NOODLES	£5.00
POTATO CHIPS	£3.50
THAI PRAWN CRACKERS	£3.50



PLEASE NOTE

All of our dishes are authentically Thai, but we will make every effort to accommodate your specific requests, such as a mild taste, extra spicy, or dietary restrictions. Feel free to ask our staff for assistance.

For parties of 4 or more, we suggest the Mantra set menus, found overleaf, so all of your guests will be served together, for a more enjoyable experience.

For diners unfamiliar with Thai Cuisine,

Mantra set menus are created to give

a well-balanced introduction to our exotic Thai flavours.

Mantra Thai recommendation

N This dish contains nuts G Gluten-free option available

Suitable for Vegans

We do not add MSG to our dishes. Due to the presence of nuts in the restaurant, there is a possibility that small traces of nuts may be found in any of our dishes.

full listing of food related allergens used in our meals. There can sometimes be issues with

Please ask a member of staffs for a

substituted. All prices include VAT. A discretionary 10% service will be added to your bill. Both service charge and tips are gratefully received and are passed directly to our staffs.

supply chains so ingredients can be