



THIRSTY THURSDAYS

TWO COURSES & BOTTLE OF HOUSE WINE EACH
£19.⁹⁵ PER PERSON

CHOOSE A STARTER AND A MAIN COURSE AND ENJOY A BOTTLE OF HOUSE RED *or* WHITE PER PERSON

STARTER: APPETISERS, GOURMET AND CLASSIC DIM SUM, FRESH SCALLOPS, RIBS + WINGS
MAIN COURSE: CHEF SUGGESTIONS, FRESH NOODLES, FROM THE SKY, FROM THE LAND, FROM THE SEA

*RIBEYE STEAK ADD £2.⁵⁰ / FILLET STEAK ADD £3.⁵⁰ / LOBSTER (WHOLE, TAIL, SURF + TURF) ADD £10.⁰⁰

WINE UPGRADE

RAMON BILBAO, EDICION LIMITADA RIOJA, SPAIN £2.⁵⁰

Intense ruby red with black cherry glints and a deep hue

SAUVIGNON BLANC, MENDOZA, ARGENTINA £2.⁵⁰

Pale lemon hue with refreshing citrus, stone fruit and grassy aromas on the nose
and a mouthwatering peach, lemon and goosberry flavour

VIA NOVA, PINOT GRIGIO BLUSH, ITALY £2.⁵⁰

A light and refreshing rose, with fresh cranberry and raspberry notes on the nose

AMARU, MALBEC, MENDOZA, ARGENTINA £5

Brooding, deep red in colour with black fruit aromas.

The palate is medium bodied and dry with soft, ripe blackcurrant flavours and balancing structure, finishing rounded and juicy

VIA NOVA, PINOT GRIGIO, ITALY £5

Lemony on the nose, with a delicious balance in the mouth.

This Pinot Grigio is a very easy-to-drink dry white with medium alcohol and a gorgeous lingering finish

VIGNETO SAN LORENZO, MONTEPULCIANO, ITALY £10

A rich, fruity and fully flavoured nose. On the palate it is smooth and mellow with a full, elegant, savoury character and a persistent,
finely grained array of well integrated tannins, excellent balance and a firm, persistent finish.
