

6 Course Tasting Menu

£34.95 pp

£59.95 pp with Drinks Pairing

FIRST COURSE

(Glass of Prosecco)

Pork Xiao Long Bao

or

Steamed Vegan Asian Greens Dumpling (V)

SECOND COURSE

(Pan Pacific Cocktail, light and refreshing)

House Platter

(Duck Samosa, Spring Roll, Filo Chicken, Wasabi King Prawn)

or

Vegetarian Basket (V)

(Pumpkin, Avocado Tempura and grill Padron Pepper)

THIRD COURSE

(Glass of White Wine 125ml)

Zhenjiang Meaty Ribs with Pine Nut

or

Breadcrumbs Chicken Breast (S)

or

Cauliflower with Chilli and Garlic (S) (V) (VGN)

FOURTH COURSE

(Glass of Red Wine 125ml)

Diced Beef Fillet in Truffle Teriyaki Sauce

or

Traditional Roasted Duckling in Orange Sauce

or

Aubergine and Tofu with Japanese Curry Sauce (V) (S)

All served with aromatic duck fried rice

FIFTH COURSE

(Glass of Dessert Wine 50ml)

Petit Fours

SIXTH COURSE

Coffee or Tea

Business Lunch

Monday - Friday 12pm - 2.45pm, Saturday and Sunday until 3.45pm

Choose any 2 dishes and 1 side

£16.95

*excludes item 26 in Signature Small Dishes section

Mix, Match & Drink

Mix and match 3 of our dishes with 1 side dish plus a cocktail/glass of wine.

£33.95 pp

*excludes item 26 in Signature Small Dishes section

Soup

- Thai Tom Yum Chicken Soup (S)** £5.60
Lemongrass, lime leaves, chilli, fish sauce and coconut milk.
- Thai Tom Yum Prawn Soup (S)** £5.90
Lemongrass, lime leaves, chilli, fish sauce and coconut milk.
- 'King' Crab Sweet Corn Soup** £5.90
Served with prawn crackers.
- Chicken Sweet Corn Soup** £5.60
Served with prawn crackers.
- Indonesian Prawn Crackers** (premium quality) £4.50
- Korean Spicy Pickled Cucumber (V) (S)** £4.50
- Teriyaki Glazed Peanut with crispy Parma Ham toasted with sesame** £4.50
- Crispy Rice Cracker (V) (VGN)** £3.50

Nibbles

Traditional Steamed/Pan-Fried Chinese Dumplings & Bun

Please allow 15 mins as our dumplings are freshly made. All Dumplings served with garlic, vinegar and soy sauce.

Mix & Match/Business Lunch £3 surcharge items 9 - 14

- Chicken & Mushroom** (8 pcs) £10.80
- Pork & Long Bean** (8 pcs) £10.80
- Minced Fillet Steak, Black Pepper & Onion (S)** (8 pcs) £11.80
- King Prawn & Celery** (8 pcs) £10.80
- Vegan Asian Greens (VGN)** (8 pcs) £9.80
- Rainbow Assorted Dumplings Platter** (10 pcs) £12.80
- Pork & Vegetable Bun** £8.20
- Chicken & Vegetable Bun** £8.20
- Assorted Vegetable Bun (V)** £8.20
- Golden Custard Bun** (Steamed) £8.20
- Xiao Long Bao Soup Dumplings** (Steamed, 6 pcs) £9.80
Pork or King Prawn with Pork.

Bao Bun (1 pc)

Your Bao Bun can be served steamed or slightly deep fried

- Honey Chilli Chicken BAO BUN (S)** £5.50
Shredded red cabbage, spring onion and chilli flakes.
- 'Char Siu' Pork BAO BUN** £5.50
Shredded carrot, lettuce and pickled ginger.
- Meat Free Chicken BAO BUN (V)** £5.50
Shredded red onion, cherry tomatoes and crispy onion.
- Smoked Beef Short Rib BAO BUN** £5.80
Lamb's lettuce, shredded onion and roasted sesame.
- Japanese 'Unagi' Sweet Water Eel BAO BUN** £6.00
Pickled radish, salad leaves and roasted sesame.
- Hoi Sin Duck BAO BUN** £5.80
Shredded cucumber, cherry tomatoes & Hoi Sin sauce.

Signature Small Dishes

- Diced Beef Fillet in Truffle Teriyaki Sauce** £13.80
With sweet potato chips.
- Breadcrumbs Chicken Breast (S)** £8.20
with Sichuan spicy peanut yogurt.
- Taiwanese Crispy Chicken** £8.20
Seaweed, basil and light plum sauce.
- DL Chicken Wings (S)** £8.20
Served in our chef's secret recipe marinade (worth trying!)
- Chicken Skewers Japanese Style** £8.20
Seaweed, carrot, Teriyaki and Japanese QP mayo.
- Kimchi Chicken with crispy rice crackers (S)** £8.20
Korean flavoured pickled radish and roasted sesame.
- Deep Fried Seabass Fillet** £8.80
with pickled shallot and Yuzu Miso mayo.
- Roasted Chinese Sweet Pork Sausage** £8.80
with sesame and teriyaki glaze.

Small Dishes

- 'Zhenjiang' meaty ribs with pine nut** £7.80
Shaoshing wine, soy sauce, honey and vinegar (super tasty).
- Salt and Chilli Shredded Duck (S)** £8.80
With crispy onion and chilli.
- Filo Chicken Strips** £7.80
Served with our homemade sweet chilli sauce.
- Deep Fried Spinach Wontons (V)** £7.20
Cream cheese, black pepper served with caramelised vinegar sauce.
- King Prawns & Avocado Tempura** £8.80
Served with Japanese Tempura sauce (Mirin & Fish Stock).
- Aromatic Duck Samosa** £8.80
Spring onion, carrot and Hoi Sin sauce.
- Soft Shell Crab Salad with Lychee & Pomelo** £8.80
Peanut, cherry tomatoes and served with an oil vinaigrette plum sauce.
- Deep Fried Chicken Dumplings** £7.80
Served with our homemade sweet chilli sauce.
- Korean Style Spring Rolls (V)** £7.20
Korean glass noodles, spinach, carrot and fungus.
- Wasabi King Prawn Taco (S)** £8.80
Crab roe, avocado and cucumber.
- Pumpkin & Avocado Tempura (V)** £7.20
Served with our homemade sweet chilli sauce.
- Deep Fried Curried Pepper Squid (S)** £8.20
with lime and lettuce.
- Sweet & Sour Pork Slices with Cashew Nut** £8.20
Crispy, orange flavour.
- Thai Salmon Fish Cakes (S)** £8.20
Made with lime, red curry, long bean and coriander.
- Crispy Duck with Crispy Pancake** £8.80
Layered with crispy duck, shredded lettuce, Hoisin sauce and pickled ginger.
- Roasted Takoyaki (Octopus Ball)** £8.80
With Japanese mayo and Bonito flakes and seaweed.
- Korean Spicy Seafood Tapas (S)** £9.20
With King Prawn, squid, salmon and mussels.
- Traditional Roasted Duckling** £9.80
With Gran Marnier orange sauce.

Vegetarian Small Dishes

- Edamame with Sea Salt (V) (VGN)** £6.20
- Grilled Padron Peppers with Japanese Ponzu (V)** £6.80
- Salt & Chilli Tofu (S) (V) (VGN)** £7.80
- Aubergine with Yellow Bean Sauce (V) (VGN)** £7.20
- Wok-Fried Long Beans with Shallot Oil (V) (VGN)** £6.80
- Cauliflower with Chilli & Garlic (S) (V) (VGN)** £7.20
- Deep fried Tofu Salad with pickled vegetables and Japanese sesame dressing (V)** £7.80
- Salt and Chilli Chips (S) (V) (VGN)** £4.20
- Japanese Curried Mushroom (V) (S)** £6.80

Rice & Noodles

Mix & Match/Business Lunch £4 surcharge items 61 - 70

- Bibimbap (Korean Stone Bowl Rice) (S)** £12.80
Minced beef, bean sprout, long beans, mushroom, celery, carrot and egg.
- Aromatic Diced Duck Fried Rice** £12.80
Long beans, carrot, spring onion, lettuce and egg.
- Pineapple Fried Rice (S)** £12.80
Bell pepper, prawn, duck, raisin, finished with fish floss.
- Japanese Chicken Katsu Curry (S)** £12.80
Cabbage, onion, carrot and boiled rice.
- 'Dan Dan' Minced Pork Soup Noodles (S)** £11.80
Minced pork, pork cracklings, cucumber, peanut, chilli and spring onion.
- Korean Style Cold Soup Noodles (S)** £11.80
Boiled egg, pickled veg, beef shin, cucumber, coriander and chilli oil. Note: This fresh dish is served chilled.
- Slow Braised Beef Brisket Soup Noodles** £11.80
Pak Choi, spring onion and beef broth.
- Sliced Beef Flat Rice Noodles** £12.80
Straw mushroom, baby corn, carrot and pak choi.
- Wanton Soup Noodles Hong Kong Style** £11.80
Prawn and Pork Wonton with coriander and spring onion.
- Singapore Curried Vermicelli (Thin Rice Noodles) (S)** £12.80
Prawns, char siu pork, egg, chilli, bean sprout and curry flavour.

Sides

Mix & Match/Business Lunch £1.50 surcharge items 75 - 77

- Egg Fried Rice** £3.20
- Boiled Rice (V) (VGN)** £2.90
- Chips (V) (VGN)** £3.20
- Wok-fried Egg Noodles** £4.20
- DL Chips (Curry Flavoured) (S)** £5.80
- Sweet Potato Chips (S)** £5.80
with Sichuan spicy peanut yogurt.
- Skinny Chips** £5.80
with Truffle Mayo

(S) Spicy (V) Vegetarian (VGN) Vegan
There may be traces of nuts in many of our dishes.



DUMPLING LIBRARY

GLUTEN FREE MENU

- | | |
|---|---------------|
| G1. Steamed Minced Chicken Dumplings (8 pcs)
Minced Chicken & Mushroom | £10.80 |
| G2. Steamed Minced Pork Dumplings (8 pcs)
Minced Pork & Long Bean | £10.80 |
| G3. Steamed Minced Fillet Steak Dumplings (8 pcs)
Minced Fillet Steak, Black Pepper & Onion | £11.80 |
| G4. Steamed Asian Green Dumplings (VGN) (8 pcs)
Assorted Asian Greens | £9.80 |
| G5. Chicken & Vegetable Fried Rice | £12.80 |
| G6. Wok-fried King Prawn Rice Noodles | £12.80 |
| G7. Stir-Fried Chicken with Assorted Vegetable | £8.20 |
| G8. Stir-Fried King Prawn with Assorted Vegetable | £8.80 |
| G9. Stir-Fried Chicken with Plum Sauce | £8.20 |
| G10. Stir-Fried Assorted Seafood with Black Bean Sauce
King Prawn, Squid, Salmon & Mussel | £9.20 |
| G11. Garlic Smoked Chicken | £7.80 |
| G12. Deep Fried Chicken Rice Paper Rolls
with gluten free Hoi Sin sauce | £7.80 |

FOOD ALLERGIES AND INTOLERANCE

When making your order, please speak to our staff about the ingredients in your meal.

Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.

One of the finest Chinese dishes, **Xiao Long Bao** is famous for its delicate skin and scrumptious soupy filling.

Translating to “small basket buns” they originate from Jiangsu province, China.

Pork Xiao Long Bao

(Soup Dumplings) 6pcs

The classic soup dumpling comprising of pork and soup.

£9.80



£9.80

Prawn & Pork Xiao Long Bao

(Soup Dumplings) 6pcs

Our house special, fresh prawns to accompany the pork and soup filling.



DUMPLING LIBRARY

PREFACE



In Dumpling Library, there stands a mysterious gateway that beckons those seeking a fantastical journey.

Dumpling Library, a magical tavern, appears as an enchanting portal to an extraordinary adventure. Here, a mystical menu unveils itself, adorned with enigmatic cocktails, each with its own unique tale to tell.

The mixologists at Dumpling Library, akin to skilled sorcerers, meticulously conjure enchanting elixirs using locally sourced fruits and closely guarded recipes. Each sip offers an odyssey through uncharted flavour territories, a sojourn laden with surprises and revelations.

For those who couldn't find their desired elixir on the menu, the servers of Dumpling Library, like sagacious guides, eagerly offered to lead them on a voyage through taste sensations.

Hence, within the confines of Dumpling Library, every cocktail marked the inception of a fantastical expedition, with each guest assuming the role of the protagonist in their own unique narrative. Welcome to embark on this enchanting odyssey, where the mysteries of wisdom and happiness are unveiled through the yet-to-be-discovered flavours.



DELUXE COLLECTION



THE SAGA OF CARIBBEAN SUNSET

£13.95

Mayloag Whiskey, Pineapple, Passion Fruit,
Mango, Soda Water

In the heart of a remote island in the Caribbean, there lived a legendary potion-maker named Mayla. While the islanders were no strangers to whiskey, Mayla harboured a unique desire. She yearned to blend the tropical magic of the Caribbean with a distant land.

Mayla imported a bottle of the rarest Mayloag Irish whiskey from a far-off land, becoming her secret ingredient. Venturing deep into the lush Caribbean forests, she gathered the finest pineapples, passionfruit, and mangoes. Mayla expertly combined these tropical treasures with her precious Mayloag Irish whiskey. It was at this moment, just after adding a splash of soda water, that she served the concoction, enveloped in a mysterious smoky haze.

THE TALE OF GRAPEFRUIT BLOSSOM DREAM

£12.95

Copeland Rum, Creme de Cassis, Strawberry,
Grapefruit, Prosecco

In a forgotten grove of grapefruit trees, there dwelled a goddess named Cassia. She was known for her ability to transform the bitter into the sweet. One day, she plucked the juiciest grapefruits and combined them with the essence of her creme de cassis nectar.

To add complexity to her creation, she enlisted the help of a mischievous spirit, Rumaros, who infused the elixir with Copeland rum. Cassia, feeling generous, added a touch of strawberry syrup for sweetness and crowned the concoction with prosecco.

It is said that those who partake in the Grapefruit Blossom Dream experience the revitalizing power of Cassia's grove, where every sip is a reminder that even the bitterest moments can turn sweet. This drink is best enjoyed in a smoke-kissed glass. As you take a sip, the smoky aroma complements the revitalizing power of Cassia's grove.

Mix & Match £3 surcharge



ALICE IN WONDERLAND

£14.95

Azure Gin, Peach, Fresh Yuzu Juice, Soda Water

On a tranquil summer afternoon, Alice found herself at a mysterious tea party. She passed through an enchanted gate and entered a vibrant wonderland garden. Flowers shimmered in every colour imaginable, trees resembled sweet confections, and the sky was filled with whimsical bubbles.

Alice stumbled upon a mysterious mixologist preparing a unique cocktail. He poured colour-changing gin into a glass, and the drink began to shift hues before her eyes, like a rainbow in Wonderland. Next, the mixologist delicately poured peach liqueur, infusing the glass with the enticing aroma of peaches. Finally, he added fresh yuzu juice, infusing the cocktail with a refreshing zing.

As the cocktail blended harmoniously, the mixologist handed it to Alice. She sipped the intoxicating elixir slowly, and a sense of enchantment washed over her. Wonderful colours and sounds enveloped her, as if she had stepped into a breathtaking fantasy world.

This cocktail became a unique memory of her time in the Wonderland garden, a magical afternoon she would forever cherish. Alice deeply believed that this cocktail was not just a drink but a form of enchantment that had taken her on a journey of the heart into the depths of Wonderland.

THE LEGEND OF CHILLED BLUE MIRAGE

£12.95

Istill Vanilla Vodka, 1800 Coconut Tequila,
Blue Curacao, Egg White

In the realm of the gods, there lived a crafty deity named Vanius, the master of vanilla and ice. Vanius was known for his ability to create the most enchanting elixirs. One day, he decided to mix the essence of his prized vanilla orchids with the fiery spirit of tequila. This blend created a captivating potion known as the "Chilled Blue Mirage."

Vanius added a frothy egg white to the elixir, creating a velvety texture reminiscent of clouds. As he sipped his creation, he felt transported to a distant realm where the skies were perpetually blue. It is said that those who enjoy the Chilled Blue Mirage experience a taste of Vanius's heavenly paradise.

Mix & Match £3 surcharge

HOUSE SPECIAL



THE TOME OF WISDOM - LIBRARY SIGNATURE

£10.95

Mayloag Dragonfruit Gin, Passion Fruit, Strawberry,
Grapefruit, Pineapple

In ancient Eastern legends, there existed a magical tome known as the "Source of Knowledge." This book held the power to unveil the secrets of the world, bestowing wisdom upon those who sought it. In one such tale, a young scholar named Bright embarked on a quest to find this mystical book and save his village. He journeyed through lands unknown and eventually stumbled upon a mysterious library. Inside, he discovered the "Library Signature" cocktail, a refreshing and fruity delight that featured Mayloag Gin, passion fruit, pineapple juice, grapefruit juice, and strawberries. Each sip was like tasting the essence of wisdom, a tribute to exploration.

ETERNAL PEAR - PEAR TREE

£10.95

Zubrowka Bison Grass Vodka, Lychee, Pear

In ancient Chinese lore, there was a miraculous pear tree, whose fruits were believed to symbolize longevity and happiness. It was said that whoever tasted the fruit of this tree would gain eternal life. Li Ming, a humble farmer, dreamt of this tree and embarked on an epic adventure to find it. After years of searching, he discovered the sacred pear tree and harvested its fruits to create the "Eternal Pear" cocktail. This delightful, fruity drink featured Zubrowka Bison Grass Polish vodka, sweet lychee, and juicy pear. Each glass of the Eternal Pear cocktail paid homage to Li Ming's courageous journey, offering the flavours of longevity and happiness, immersing one in the mystical legend.

MOONLIT BRAMBLE - BRAMBLE FIZZ

£10.95

Beefeater Gin, Creme de Cassis, Prosecco

In the highlands of Scotland, a mysterious forest known as the Bramble Grove is said to house the world's most delicious blackberries, which only bloom during the full moon. Legend tells of a young hunter who ventured into this forest on a moonlit night. He harvested these magical blackberries and crafted a unique cocktail known as the "Moonlit Bramble." This bubbly and delightful variation of the classic Bramble featured Beefeater Gin and rich blackcurrant sweetness from Creme de Cassis, topped up with Prosecco. Each Moonlit Bramble cocktail was a tribute to the hunter's brave tale, delivering the mystery and flavours of the Bramble Grove, as if one were stepping into a legend.

DRAGON'S GIFT - DEYANG DRAGON

£10.95

Mayloag Dragonfruit Gin, Hibiscus, Strawberry Tea,
Psychaud Bitters

Long ago, in the city of Deyang, Sichuan Province, China, a courageous fisherman heard of a mysterious dragon legend. The tale spoke of a dragon guarding a treasure-filled lake, accessible only to those with pure hearts. The fisherman endured countless challenges to locate this treasure lake and expressed his sincerity to the dragon. In response, the dragon bestowed upon him a bottle of a magical cocktail known as the "Dragon's Gift." This captivating choice for those seeking a unique and aromatic libation featured Mayloag Gin, strawberry and hibiscus syrups for delightful sweetness and floral complexity, strawberry tea for fruity notes, and Psychaud's bitters for a subtle, spicy accent. Each sip was filled with the mysterious power of the dragon, a joyful experience, much like embarking on an adventure with a dragon.

ANGEL'S LOVE - DL ANGEL

£10.95

Copeland Rum, Lychee, Watermelon, Egg White

In a distant land, there lived a young warrior named Eric. In a lifethreatening moment, he was saved by a mysterious angel named Alya, whose beauty and kindness deeply captivated him.

Day by day, Eric's feelings for Alya grew stronger, and he longed to spend his life with her. However, he understood that Alya was a guardian angel, burdened with a sacred mission that forbade romantic involvement with mortals.

Until one day, Eric heard a mysterious legend that claimed crafting a cocktail filled with love for his beloved angel would allow them to be together forever. This legend touched his heart deeply. He journeyed across the distant land, searching for sweet lychee from the East and watermelon cultivated through special means. Then, he ventured into a hidden cave where he encountered a wizard who gave him a potion called "Copeland rum," symbolizing his commitment to love.

To enhance the cocktail's silky texture, he added egg whites. This creative and meticulous touch made the cocktail even more perfect, symbolizing his sincere love.



CLASSIC COCKTAILS £ 10.95



MARTINI

Available in Green Apple, Passion Fruit, Pear, Lychee,
Mango, Watermelon, French

Martini is a cocktail primarily based on gin or vodka and it is said to have originated in the late 19th century in the United States. There are a couple of theories regarding its creation. One theory suggests that the Martini was first crafted by a bartender at the Martini & Rossi Hotel, while another theory connects it to the Martini family in New York City.

MOJITO

Available in Classic, Strawberry, Raspberry, Passion Fruit

The Mojito is a traditional Cuban cocktail made with white rum, mint leaves, sugar, and lime juice. The name "Mojito" is said to come from the Spanish word "mojo," which means "magic" or "spell." It's a refreshing and flavourful drink with a hint of sweetness and minty freshness.

BELLINI

Available in Strawberry, Raspberry, Mango, Lychee, Elderflower

The Bellini cocktail gets its name from the Italian Renaissance painter Giovanni Lorenzo Bellini because its pink colour resembled some of the hues in Bellini's artworks. It was originally created in the 1940s by Giuseppe Cipriani, who used fresh white peach juice and sparkling wine of the season to make this cocktail. It gained worldwide popularity due to its unique flavour and colour.

DAIQUIRI

Available in Strawberry, Watermelon, Raspberry,
Mango, Pineapple

The Daiquiri cocktail is named after Daiquirí, a town in eastern Cuba, particularly in the Santiago province. Its origin can be traced back to the late 19th and early 20th centuries. According to legend, the earliest version of the Daiquiri was created by American engineer Jennings Cox during his time in Daiquirí. The cocktail typically consists of white rum, lime juice, and sugar, creating a tangy and refreshing flavour.



SAKE

(Serve chilled)

SAKE PLATTER

Hakutsuru Umeshu Plum wine, Yuzu Sake,
Wakaze Sake (35ml each)

£11.00

WAKAZE SAKE (200ml)

£18.50

HAKUTSURU UMESHU PLUM WINE (200ML)

£15.00

YUZU SAKE (200ML)

£18.00

NON ALCOHOLIC COOLERS & QUENCHERS £ 7.95

(Please ask your server if you would like any
alcoholic cocktail to be made as a mocktail)

LIBRARY GARDEN

Passionfruit, apple juice, pineapple juice

SHANGHAI NIGHT

Mango puree, passionfruit, pineapple juice

LAZY BUDDHA

Watermelon juice, apple juice

KOWLOON FIZZ

Fresh red berries, hibiscus tea and topped with soda water

FIERY DRAGON

Strawberry, grapefruit juice, orange juice

FRESHLY PRESSED & SQUEEZED JUICES £6.75

Green Apple, Pineapple, Pear, Watermelon

FRESH FRUIT SMOOTHIES £7.45

(Choose up to three of the following flavours)

Strawberry, Raspberry, Lychee, Passion fruit, Mango, Pear

HOUSE WHITE WINES



BTL/GLS175ml

- 1. MACABEO** *Spain* **£23.95/£5.95**
Light fresh, full of tropical fruit, apple, white pears and a hint of honey at the end.
- 2. SAUVIGNON BLANC** *France* **£32.95/£8.25**
Delicate flavors of grapefruit, mango and white peach with as smooth round finish.
- 3. I LAURI LUME TREBBIANO** *Italy* **£33.95/£8.45**
Brilliant golden straw in colour, featuring a complex blend of apple and citrus notes that are gracefully complemented by oak spices on the nose. This wine boasts good structure and pleasant acidity, resulting in an illuminating and refreshing experience.
- 4. PINOT GRIGIO** *Italy* **£29.95/£7.50**
Refreshingly dry with nicely rounded citrus flavours, this wine offers a modern, easy-to-drink experience.
- 5. CHARDONNAY** *Australia* **£27.95/£6.95**
A soft full flavoured Chardonnay with smooth rich tropical fruits on the finish.
- 6. LEITZ RIESLING** *Germany* **£26.95/£6.75**
(Alcohol Free)
The taste is grateful and luscious with notes of citrus and yellow stone fruits.



PREMIUM WHITE WINES



7. **SALMON CLUB MARLBOROUGH SAUVIGNON BLANC** *New Zealand* £35.95

Alive with complex flavours of tropical fruit which zesty and fresh.

8. **PICPOUL DE PINE** *France* £38.95

Lemon and subtle floral notes with hints of ripe and juicy pear. Dry, crispy acidity, fruity and creamy.

9. **PAZO CILLEIRO ALBARINO** *Spain* £41.95

Fresh, elegant, and balance with citric and white fruits notes. Refreshing, persistent and very pleasant aftertaste.

10. **CHATEAU LANGLOIS SANCERRE** *France* £46.95

Lively romantic nose with notes of white blossom and citrus, leading to pure flavours of lemon and gooseberry, balance with refreshing acidity on the palate.

11. **AOC 'La Serenine' CHABLIS** *France* £71.95

On the nose, one can detect hints of white flowers, and with some aeration, subtle mineral notes emerge. The palate showcases a rich, slightly buttery texture, while the finish exudes a distinctly mineral, mildly chalky character, accompanied by a subtle hint of bitterness.



HOUSE RED WINES



BTL/GLS175ml

12. **TEMPRANILLO** *Spain* £24.95/£6.25

Rounded and well structured. This is an appealing wine in which the hints of red fruit stand out and persist on the palate.

13. **FRAPPATO MANDRAROSSA** *Italy* £34.95/£8.55
(Serve chilled)

A fresh wine that captivates for its marked fruity hints of black cherry and pomegranate.

14. **VINUVA PRIMITIVO SALENTO** *Italy* £29.95/£7.55
(Organic)

Cherries and spice and all thing nice, with warm boiled fruits, this is a joy to drink.

15. **MERLOT** *France* £31.95/£8.25

The Merlot varietal brings elegance and roundness. A fruity wine, easy to appreciate. The finish displays freshness and aromatic hints.

16. **SHIRAZ** *Australia* £30.95/£7.75

Elegant, rich, and full flavoured. The palate shows some initial fruit sweetness with nuances of dark chocolate.

17. **CABERNET SAUVIGNON RESERVE** £34.95/£8.75
France

Silky in the mouth and delivers fresh and spicy aromas. Black fruit and spicy notes on the palate.

13. **LEITZ PINOT NOIR** *Germany* £25.50/£6.25
(Alcohol Free)

It offers very appealing notes of red currants, cherries, and a nicely embedded tannic structure.



PREMIUM RED WINES



19. **HEREFORD MALBEC RESERVE** £38.95
Argentina
Blackberry, plum, and black cherry aromas, rounded off by other fruity nuances. Impresses with its elegant dry taste.
20. **BODEGAS SALENTEIN PINOT NOIR BARREL SELECTION** £49.95
Argentina
Bright cherry red in colour has a fragrant nose of raspberry, candied cherry with touches of sweet vanilla, mild, sweet and rounded with silky tannins offers flavours of strawberry, cherry and redcurrants.
21. **BERONIA RIOJA GRAN RESERVA** £59.95
Spain
Full-bodied, smooth & well balanced tannins. Stone fruit, red berries & floral notes.
22. **POLLEN DE CORBIN MICHOTTE SAINT EMILION GRAN CRU** £62.95
Bordeaux, France
A full, elegant balance of ripe fruits, minerality and structure, a rich blackberry core and supple feel.
23. **CHATEAU SMITH HAUT LAFITTE LE PETIT HAUT LAFFITTE** £89.95
Spain
Produced mainly from young Cabernet Sauvignon vines on the Chateau Smith Haut Lafitte vineyard, this is a solid, dark and dense wine. It has rich black-currant flavours that are cut by acidity and firm tannins.



SPARKLING WINES



BTL/GLS175ml

24. **PROSECCO GLERA** *Italy*

£35.95/£8.95

A classic prosecco with an abundance of fizz and a wonderful palate of fresh apple, pear and just a hint of white peach.

25. **CHAMPAGNE PANNIER BRUT** *France*

£77.00

Fresh and pure attack, very supple with a round body with full structures. Mature aromas of fully ripened fruit. Good length persistent with fresh aftertaste.

26. **BOLLINGER SPECIAL CUVÉE BRUT**

£98.00

France

Rich and full in style with lots of rich yeasty brioche flavour and balanced by refreshing apple and pear fruit.

ROSÉ WINE



BTL/GLS175ml

27. **MARGUIS DE LA LIGNE ROSE**

£32.95/£8.75

France

A very exquisite rosé, featuring a heady and fragrant profile, with luscious fruity aromas and flavours complemented by hints of pomegranate and grenadine, showcasing a pronounced aromatic purity. It delivers a sensual and juicy experience on the palate.



DRAUGHT BEER



DUMPLING LIBRARY CRAFT LAGER (485ml) £5.95

BOTTLED BEER



TIGER (330ml) *Singapore* £4.95
ASAHI (330ml) *Japan* £4.95
CORONA (330ml) *Mexico* £4.95
MAGNERS (330ml) *Ireland* £4.95
HEINEKEN 0.0% (330ml) *Netherlands* £4.95

MINERALS & MIXERS



MINERALS £2.80
Pepsi, Pepsi max, Club Orange, 7UP
Still Water (glass) or Sparkling Water (glass)

AQUA PANNA STILL WATER (750ml) £4.55

**SAN PELLEGRINO
SPARKLING WATER** (750ml) £4.55

THE LONDON ESSENCE £3.15
Soda Water, Tonic, Light Tonic, Elderflower Tonic,
Ginger Ale, White Peach and Jasmine soda, Pink Grapefruit soda

RED BULL £3.15

CORDIALS (50ml) £1.20
Classic Lime, Orange, Blackcurrant



SPIRITS



VODKA

ZUBROWKA BISON GRASS	£4.95
ISTILL VANILLA VODKA	£5.45
BELVEDERE	£6.25
GREY GOOSE	£6.35
ABSOLUT BLUE	£4.95

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MAYLOAG DRAGONFRUIT GIN	£4.95
BOMBAY SAPPHIRE	£4.95
BEEFEATER PINK	£4.95
JAWBOX PINEAPPLE / RHUBARB & GINGER	£5.25
OLD CARRICK MILL	£5.35
HENDRICKS	£5.55
GLENDALOUGH ROSE GIN	£5.55
JINZU <i>Japan</i>	£7.15

WHISKEY

JACK DANIEL'S	£4.95
JOHNNIE WALKER	£5.35
GLENDALOUGH DOUBLE BARRELL	£5.65
HINCH 5 YEAR OLD	£5.90
WOODFORD RESERVE	£6.35
REDBREAST 12 YEAR	£8.35
NIKKA FROM THE BARREL <i>Japan</i>	£11.35
HIBIKI HARMAY <i>Japan</i>	£15.15

RUM

BACARDI BLANC	£4.95
COPELAND SMUGGLERS RESERVE 40%	£5.35
HAVANA CLUB 7 YEAR	£5.65
HAVANA CLUB 3 YEAR	£5.35
WRAY & NEPHEW 63%	£5.65
KRACKEN RUM	£5.75

BRANDY

HENNESSY	£5.95
REMY MARTIN	£6.20
HENNESSY XO	£17.95



DESSERT MENU

MISS SAIGON £7.20

Vanilla ice-cream, alphonso mango sauce with pomelo, sago, strawberries, mango and meringue.

LEMON CHEESECAKE (V) (Gluten Free) £7.20

A sweet vegan biscuit base, topped with vegan lemon cream and swirled with a white glaze.

DESSERT OF THE WEEK £7.20

Please ask our server for details.

ASSORTED ICE-CREAM (3 SCOOPS) £6.20

Selection of premium ice-cream.

HOT DRINKS

ENGLISH TEA £3.10

EARL GREY TEA £3.10

PEPPERMINT TEA £3.30

YULAN FLOWER JASMINE TEA £3.80

GREEN TEA £3.50

COFFEE £3.10

ESPRESSO £2.70

DOUBLE ESPRESSO £3.50

CAPPUCCINO £3.50

FLAVOURED CAPPUCCINO £3.80

(vanilla/hazelnut/cinnamon/caramel/toffee nut)

AMERICANO £3.10

ESPRESSO MACCHIATO £3.10

CAFÉ LATTE £3.30

HOT CHOCOLATE £4.50

BAILEYS COFFEE £7.50

CALYPSO COFFEE £7.50

IRISH COFFEE £7.50

RUSSIAN COFFEE £7.50

ITALIAN COFFEE £7.50

COFFEE ROYAL £7.50

DESSERT COCKTAILS £10.95

VIETNAMESE COFFEE

Still vanilla vodka, vietnamese coffee, condensed milk.

ST. ANNE'S SOUR

Dunville's 1808 Whiskey, Regal Rogue Bold Red, lemon juice, sugar, egg white.

WHITE JADE

Midori, Coole Swan, lychee, pineapple juice.

ZENPRESSO

Baileys, Butterscotch Liqueur, nutmeg and espresso.

ESPRESSO MARTINI

Still vanilla vodka, Kahlua, espresso.

AFTER DINNER PERFECT SERVE £9.25

COCO T'N'T

1800 Coconut Tequila served with White Peach and Jasmine soda and coconut flakes. Naturally infused coconut flavour meets the double distilled 1800 silver for a sweet, tropical taste.

RUM PUNCH

Copeland Rum and Sicilian lemonade with a dash of Angostura bitters, garnished with dried orange, lime, and a cinnamon stick. It's a delightful and refreshing way to conclude your meal.

ROSE GARDEN

Glendalough Rose Gin served with elderflower tonic. A soft and floral gin with wild roses giving an intense flavour and aroma.

LONDON WEATHER

Azure gin served with London Essence Pink Grapefruit Crafted Soda conjures the idea of a drink with a blend of elements, much like the ever-changing weather in London.

WHISKEY TALK

Mayloag Peated whiskey served with orange bitters and ginger ale.

