



ABERDEEN SEAFOOD

Asian Tapas | Coffee | Bar | Seaside Spirit

冰室 ● 咖啡 ● 酒吧

香 港 仔 魚 蝦 蟹

Aberdeen Seafood – From Hong Kong to King’s Road

Aberdeen isn’t just a name – it’s a story shared across seas. In Hong Kong, Aberdeen is a bustling harbour town known for its floating seafood markets and lively coastal spirit. Shaped by its history as a British colony, Hong Kong is full of familiar names – Aberdeen, Stanley, Queen’s Road – streets that, for those of us who grew up there, are more than just places. They’re part of our everyday lives, rich with memories of fresh seafood, late-night meals, and a rhythm that always felt alive.

That’s why setting up shop on King’s Road, Brighton felt like coming full circle. A familiar name, a new chapter – a little reminder of home, right here by the sea.

At Aberdeen Seafood, we bring that spirit to the table: Asian-inspired small plates, bold flavours, and a relaxed, social vibe. Think wok-fried bites, sharing dishes, cold beer, cocktails, and good company – all served with the energy of a Hong Kong night and the ease of a Brighton evening.

Aberdeen Seafood. Flavourful. Familiar. Made to share.

SOUPS



Comfort in a bowl – whether you fancy something light, rich, or just downright cosy.

Thai Tom Yum Seafood Soup

泰式冬蔭功海鮮湯 £9

Tangy, spicy, and packed with prawns, squid and mussels – a proper wake-up call in a bowl.

Allergens: Crustaceans

Lobster & Seafood broth with Crispy Rice

龍蝦海鮮湯泡飯 £36

Pouring hot seafood broth over crispy rice and half lobster- a sizzling, crunchy, comforting showstopper.

Allergens: Crustaceans, Fish, Gluten, Soy

Tofu & Fish Soup

豆腐魚湯 £9

Soft tofu, tender fish, and a gentle ginger broth. Feels like a warm hug.

Allergens: Fish, Soy

Crab Roe Seafood Tofu Soup

蟹黃海鮮豆腐羹 £10

Mixed Seafood with crab Roe and Tofu, egg white, gently seasoned with Sesame and Soy.

Allergens: Molluscs, Crustaceans, Fish, Soy Egg, Sesame

Japanese Miso Soup with Tofu VEGAN

日式味噌豆腐湯 £6

Simple and soothing – miso, tofu and spring onion done just right.

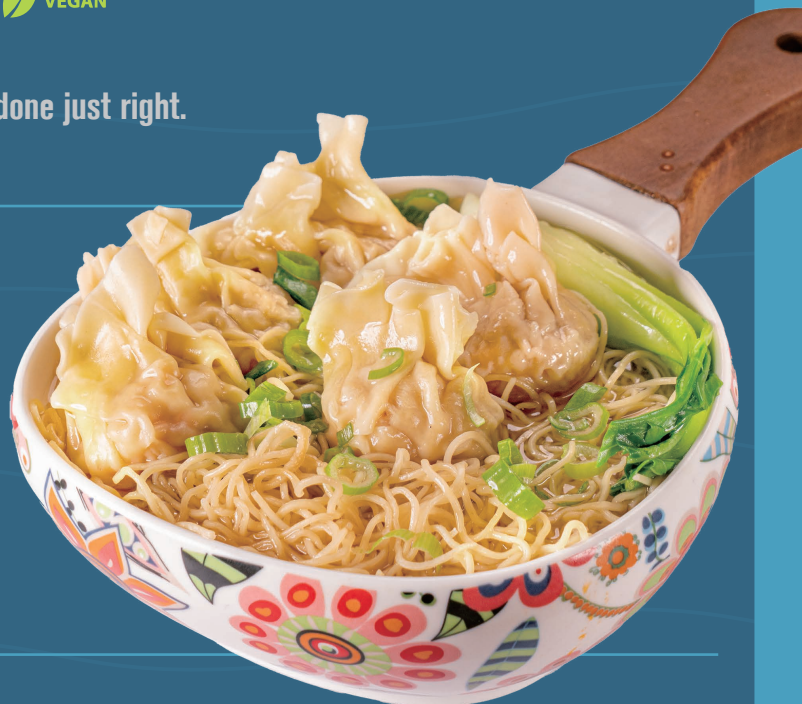
Allergens: Soy

HK-Style Shrimp Wonton Soup (with Noodles)

港式鮮蝦雲吞湯 (可配麵) £12.5

Juicy shrimp and pork dumplings in a rich flavour-packed broth. Add noodles if you're extra hungry.

Allergens: Crustaceans, Gluten, Egg, Soy, Sesame



If you have any allergies or dietary requirements, please speak to a member of staff before placing your order – we're happy to help.

SIGNATURE COLD STARTERS

特色冷盤

Cool, crisp and full of flavour – perfect for sharing (or not).

Lemongrass & Lemon Roast Chicken

香茅檸檬烤雞 £12

Golden roasted, infused with lemongrass and lemon aroma, tender and juicy

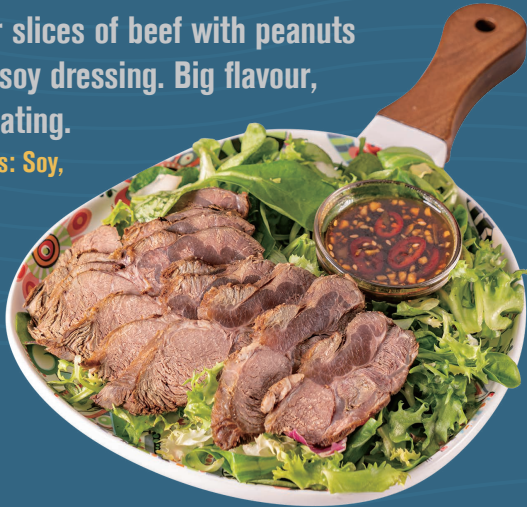
Allergens: Citrus ingredients

Braised Beef Shank Salad

醬牛肉沙律 £9

Tender slices of beef with peanuts and a soy dressing. Big flavour, easy eating.

Allergens: Soy, Peanuts

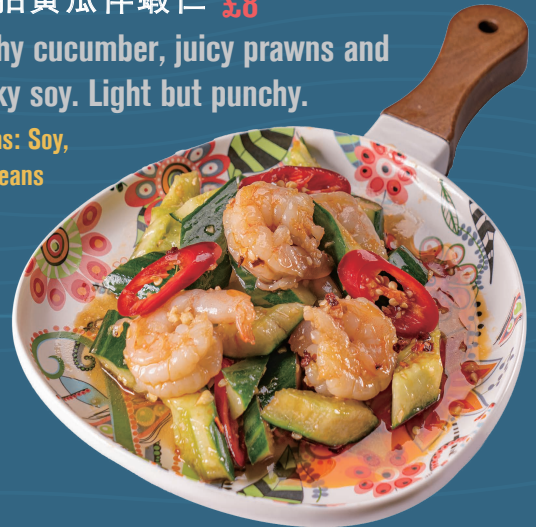


Garlic Cucumber with Prawns

蒜泥拍黃瓜伴蝦仁 £8

Crunchy cucumber, juicy prawns and garlicky soy. Light but punchy.

Allergens: Soy, Crustaceans



Black Fungus Salad with Garlic & Vinegar

涼拌木耳 £7

Crunchy mushrooms in a tangy, garlicky dressing. Surprisingly moreish.

Allergens: Soy

Garlic Pork Belly

蒜泥白肉 £8.5

Soft, chilled pork belly with a garlicky kick. You've been warned.

Allergens: Soy, Sesame

Sichuan Mouthwatering Chicken

口水雞 £10

Soft poached chicken in spicy chilli oil with garlic and peanuts. It's got bite.

Allergens: Peanuts, Soy, Sesame



Thai Yuzu Pepper Seafood Salad

泰式柚子胡椒海鮮沙律 £12

Fresh seafood complemented by yuzu pepper's tangy and mildly spicy kick

Allergens: Crustaceans, Soy, Sesame, shellfish

If you have any allergies or dietary requirements, please speak to a member of staff before placing your order – we're happy to help.

HOT DELICACIES

熱饌精選

Golden, crispy bites that bring the heat and the crunch.

Char Siu (Honey Glazed BBQ Pork)
蜜汁叉燒 £9.5

Tender slices of pork shoulder glazed with a sweet honey marinade, slow-roasted to perfection in classic Cantonese styles
Allergens: Soy, Gluten

Sweet and Sour Chicken
咕嚕雞 £9

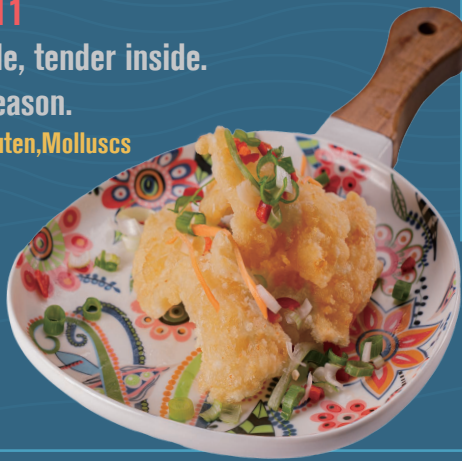
Tangy, sweet and super crispy. Yes, it comes with pineapple.
Allergens: Soy, Gluten

Salt & Pepper Squid 🍷

椒鹽鮮魷 £11

Crunchy outside, tender inside.
Classic for a reason.

Allergens: Soy, Gluten, Molluscs



Salt & Pepper Soft Shell Crab

椒鹽軟殼蟹 £11

Light, crispy and full of garlic-chilli goodness. Messy in the best way.

Allergens: Soy, Gluten, Molluscs



Salt and Pepper Pork Chop

椒鹽豬扒 £10

Juicy pork with a salty-spicy crust. No messing about.

Allergens: Soy, Gluten

Sichuan Chili Oil Dumplings 🍷

紅油抄手 £10

Prawn and pork dumplings in spicy oil. Slippery, spicy and totally worth it.

Allergens: Soy, Gluten, Sesame

Golden Salted Egg Chicken Wings 🍷

金沙雞翼 £9

Wings in a rich, creamy salted egg yolk sauce. Dangerously addictive.

Allergens: Egg, Gluten

Clams in Black Bean Sauce

豉汁炒蜆 £10

Sweet clams and punchy black bean sauce. Wok-tossed perfection.

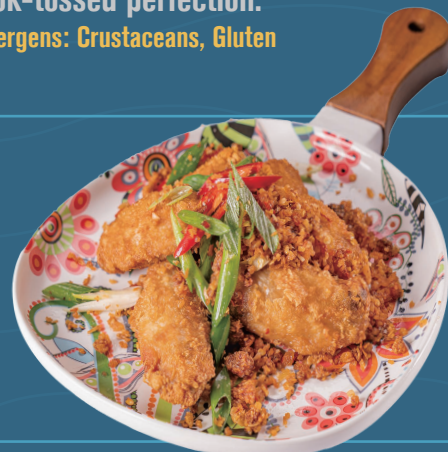
Allergens: Crustaceans, Gluten

Crispy Garlic Chilli Chicken Wings 🍷

避風塘雞翼 £9

Garlicky, crunchy, chilli-packed wings. A crowd favourite.

Allergens: Gluten



HOT SEAFOOD TAPAS

熱 辣 海 鮮 小 點

Small plates, big flavour. Mix, match and dive in.



Salt & Pepper Giant Tiger Prawns

椒鹽虎蝦 £9.5

Big, juicy prawns coated in a light crust, wok-fried with chilli, garlic and fragrant salt.

Allergens: Crustaceans, Gluten, Soy

Crispy Garlic Chilli Giant Tiger Prawns

避風塘虎蝦 £9.5

A fiery favourite – prawns fried golden, then tossed in crunchy garlic, chilli, and toasted crumbs.

Allergens: Crustaceans, Gluten, Soy

Golden Egg Yolk Giant Tiger Prawns

金沙虎蝦 £9.5

Crisp tiger prawns tossed in luscious salted egg yolk sauce – creamy, rich, and indulgently savoury.

Allergens: Crustaceans, Gluten, Soy, Egg

Steamed Razor Clams with Garlic Vermicelli

蒜蓉粉絲蒸蜆子 £9.5

Sweet, tender razor clams gently steamed with soft glass noodles and a hit of fragrant garlic.

Allergens: Molluscs, Soy

Crispy Garlic Chilli Razor Clams

避風塘炒蜆子 £9.5

Crunchy garlic, sizzling chilli, and razor clams stir-fried to create that classic Typhoon Shelter magic.

Allergens: Molluscs, Gluten, Soy

Lemongrass Chilli Razor Clams

香茅辣炒蜆子 £9.5

Wok-fried with lemongrass, garlic, and red chilli – this one brings the heat and the fragrance of Southeast Asia.

Allergens: Molluscs, Soy, Sesame

If you have any allergies or dietary requirements, please speak to a member of staff before placing your order – we're happy to help.

Spicy Thai-style Scallops

泰式香辣炒帶子 £9.5

Juicy scallops flash-fried in a tangy Thai lime and chilli sauce – sweet, spicy and bright.

Allergens: Molluscs, Gluten, Soy, Fish

Crispy Garlic Chilli Scallops

避風塘炒帶子 £9.5

Our signature crispy garlic and chilli topping meets golden-seared scallops – a crunchy, umami-packed hit.

Allergens: Molluscs, Gluten, Soy

Mussels in Black Bean Sauce

豉椒炒青口 £8

Tender mussels tossed in a bold, earthy black bean and garlic sauce – savoury and deeply satisfying.

Allergens: Molluscs, Gluten, Soy

Garlic & Onion Mussels

香蒜洋蔥青口 £8

A gentler stir-fry of juicy mussels, sweet onions, and mellow garlic – comforting and homely.

Allergens: Molluscs, Soy

Crispy Garlic Chilli Mussels

避風塘炒青口 £8

Fiery and addictive – wok-tossed with golden garlic, crushed chilli and a hint of wok hei.

Allergens: Molluscs, Gluten, Soy

Steamed Scallops with Garlic Vermicelli

蒜蓉粉絲蒸帶子 £9.5

Tender scallops steamed on a bed of vermicelli with aromatic garlic – delicate and full of natural sweetness.

Allergens: Molluscs, Soy



Crispy Garlic Chilli Giant Oyster

避風塘珍寶大蠔 £7

Crisp on top, juicy inside – these oysters are baked then crowned with golden garlic, fiery chilli, and a crunch that lingers.

(Allergens: Molluscs, Gluten, Soy)

Baked Giant Oyster (1 pc)

芝士焗珍寶蠔 £7

Rich, briny oysters smothered in golden, bubbling cheese – indulgent and irresistibly creamy.

(Allergens: Molluscs, Milk)

If you have any allergies or dietary requirements, please speak to a member of staff before placing your order – we're happy to help.

SIGNATURE SEAFOOD

招牌海鮮料理

The big hitters. Saucy, sizzling and built to share.

Thai-Style Chilled Lobster

泰式凍龍蝦 £55

Served chilled with Thai lime-chilli sauces – light, zesty, and made for warm evenings and cold drinks.

Allergens: Crustaceans, Soy, Fish

Ginger & Spring Onion Lobster

薑蔥龍蝦 £55

Tender crab stir-fried with ginger and spring onion – simple, classic, and comforting.

Allergens: Crustaceans, Soy

Steamed Lobster with Garlic Vermicelli

蒜蓉粉絲蒸龍蝦 £55

Our ultimate comfort dish – lobster steamed in fragrant garlic, resting on soft, flavour-soaked vermicelli.

Allergens: Crustaceans, Soy

Golden Seafood Fry Basket

黃金海鮮炸物籃 £26

A luxurious seafood basket with soft shell crab, tempura king prawns, salt & pepper squid, and shrimp & pork wontons, served with yuzu kosho and egg yolk sauces.

Allergens: Crustaceans, Molluscs, Pork, Gluten, Eggs, Soy (May contain traces of Sesame)

Crispy Garlic Chilli Lobster

避風塘龍蝦 £55

Wok-fried lobster tossed with crispy garlic, dried chillies, and our signature spice blend – bold, crunchy, and full of heat.

Allergens: Crustaceans, Gluten, Soy

Baked Lobster with Cheese on E-Fu Noodles

芝士焗龍蝦 (配伊麵) £58

Whole lobster baked in bubbling cheese and laid over chewy, savoury E-Fu noodles – indulgent and unmissable.

Allergens: Crustaceans, Milk, Gluten, Soy, Egg

Claypot Crab with Vermicelli

粉絲蟹煲 £23

Bubbling hot and packed with flavour – juicy crab simmered over soft glass noodles in a rich seafood broth.

Allergens: Crustaceans, Gluten, Soy, Fish

Stir-fried Crab with Ginger & Spring Onion

薑蔥炒蟹 £23

A Cantonese favourite – crab stir-fried with ginger and spring onion in a fragrant soy glaze.

Allergens: Crustaceans, Soy

Singapore Chilli Crab

新加坡辣椒螃蟹 £23

Crab in a sweet and spicy tomato-chilli sauce – big flavour, bigger napkins.

Allergens: Crustaceans, Gluten, Soy, Egg

Crispy Garlic Chilli Crab

避風塘炒蟹 £24

Crab wok-fried with toasted garlic, fiery chilli, and crispy crumbs – messy, bold, and absolutely worth it.

Allergens: Crustaceans, Gluten, Soy



SEAFOOD PLATTERS

海鮮至尊拼盤系列

Laid-back feasts for big appetites and good company.

Aromatic Garlic Vermicelli Platter

蒜香粉絲海鮮拼盤 **£72**

Everything steamed and soaked in garlicky goodness – seafood on soft vermicelli.

- Steamed Lobster with Garlic & Vermicelli 蒜蓉粉絲蒸龍蝦
 - Steamed Tiger Prawns (4 pcs) 蒸虎蝦
 - Steamed Mussels with Garlic + Clams 蒜蓉蒸青口及蒸蜆
 - Steamed Scallops (4 pcs) 蒸帶子
 - Vermicelli Base 粉絲鋪底
- Allergens: Crustaceans, Molluscs**

Spicy Garlic Seafood Platter (HK Style)

避風塘香辣拼盤 **£72**

A fiery mix of lobster, tiger prawns, mussels, clams and scallops in crispy garlic and Typhoon Shelter spice.

- Lobster 避風塘龍蝦
- Salt & Pepper Tiger Prawns 椒鹽虎蝦
- Garlic Stir-fried Mussels + Clams 蒜香炒青口 + 炒蜆
- Pan-Seared Scallops 煎香帶子

Allergens: Crustaceans, Molluscs

Thai Chilled Seafood Platter

泰式凍鮮拼盤 **£74**

Zesty, refreshing and made for summer – chilled seafood with lime, chilli and papaya salad.

- Thai-style Chilled Lobster (1 whole)
泰式凍龍蝦
- Chilled Tiger Prawns (4 pcs)
冰鎮虎蝦
- Mussels & Clams tossed in Lemon Dressing
香檸涼拌青口及蜆
- Chilled Scallops with Green Papaya Salad
涼拌帶子配青木瓜絲

*附泰式甜辣醬與檸檬辣汁

*Served with Thai sweet chilli sauce and zesty lemon chilli dip

Allergens: Crustaceans, Molluscs



If you have any allergies or dietary requirements, please speak to a member of staff before placing your order – we're happy to help.

FISH DISHES

魚類料理

Flaky, crispy, wok-fried wonders.

Crispy Yellow Croaker with Spiced Salt

椒鹽黃花魚 **£24**

Whole-fried with crunchy edges and loads of garlic.

Allergens: Fish, Gluten, Soy

Sichuan Fried Sardines

川香沙甸魚 **£18**

Crispy little firecrackers. Spicy and bold.

Allergens: Fish, Gluten, Soy

Wok-Fried Seabass with Minced Pork and Black Bean & Chilli

干燒鱸魚 **£28**

Hearty seabass with deep, earthy black bean flavour.

Allergens: Fish, Gluten, Soy



Pan-Fried Mackerel with Ginger Soy

香煎馬鮫魚 **£22**

Golden crispy skin, with that sweet-savoury glaze.

Allergens: Fish, Soy

Crispy Garlic Chilli Black Cod

避風塘銀雪魚 **£26**

Melt-in-the-mouth fish topped with crunchy garlic chilli.

Allergens: Fish, Gluten, Soy

If you have any allergies or dietary requirements, please speak to a member of staff before placing your order – we're happy to help.

HK STYLE RICE & NOODLE DISHES

港式炒粉麵飯

Laid-back feasts for big appetites and good company.

Golden Baked Seafood Rice

招牌海鮮芝士焗飯 **£14.5**

Fresh seafood and wok-fried rice in a tomato sauce, topped with melted golden cheese and baked to perfection. Comfort food at its best.

Allergens: Crustaceans, Molluscs, Fish, Milk, Gluten, Soy



Crab Roe Sauce Seafood Fried Rice

蟹黃醬海鮮炒飯 **£13.5**

Our signature fried rice packed with prawns, squid, and scallops, all coated in a rich and savoury crab roe sauce. Properly tasty.

Allergens: Crustaceans, Molluscs, Fish, Egg, Soy, Gluten

Salted Fish & Chicken Fried Rice

咸魚雞粒炒飯 **£12.5**

Classic Cantonese-style fried rice with diced chicken and aromatic salted fish – a comforting favourite.

Allergens: Fish, Soy, Egg, Gluten

Spicy King Prawn Stir-Fry Udon

XO醬蝦球烏冬 **£13.5**

Thick udon noodles wok-fried with king prawns, tossed in premium Hong Kong XO chilli sauce. Just the right amount of spice.

Allergens: Crustaceans, Soy, Gluten, Sesame

Crispy Noodles with Mixed Seafood

三鮮煎麵 **£15**

Golden egg noodles, crisped up and topped with prawns, squid, and fish, all in a delicious stir-fry sauce. A lovely mix of textures and flavours.

Allergens: Crustaceans, Molluscs, Fish, Egg, Soy, Gluten

Malaysian Hainanese Chicken Rice

馬來海南雞飯 **£12**

Poached cold chicken served with fragrant rice, accompanied by chilli sauce, ginger paste, and dark soy sauce – simple, satisfying, and full of flavour.

Allergens: Soy, Gluten, Sesame



Golden Fried Rice with Seafood Gravy

福建炒飯 **£12**

Wok-fried rice topped with a savoury seafood gravy, pork, mushrooms, and vegetables. Hearty and satisfying.

Allergens: Crustaceans, Molluscs, Fish, Egg, Soy, Gluten

Salt & Pepper Pork Chop with Rice

椒鹽豬扒飯 **£12.5**

Crispy pork chop seasoned with spiced salt and chilli, served with steamed rice – full of flavour and very filling.

Allergens: **Gluten , Soy**

Claypot Satay Beef Ramen with Sunny Egg

沙嗲牛肉拉麵煲 **£10**

Instant-style noodles in a claypot with tender beef, rich satay sauce, and a sunny-side-up egg – nostalgic comfort food with a twist.

Allergens: **Gluten , Soy, Egg, Peanut**

Shredded Pork Fried Noodles

肉絲炒麵 **£12**

Thin egg noodles stir-fried with shredded pork and vegetables – a simple and satisfying dish.

Allergens: **Gluten , Soy**

Signature Yangzhou Fried Rice

揚州炒飯 **£10**

Classic Yangzhou fried rice with shrimp, BBQ pork, peas, and egg – light, colourful, and well-balanced.

Allergens: **Crustaceans, Egg , Soy**

Stir-fried Beef Flat Rice Noodles

干炒牛河 **£12.5**

Flat rice noodles wok-seared with tender beef, bean sprouts, and soy – a true Cantonese classic.

Allergens: **Gluten , Soy**



Satay Beef Flat Rice Noodles

沙嗲牛河 **£12.5**

Flat rice noodles stir-fried in creamy satay sauce with marinated beef – rich, spicy, and comforting.

Allergens: **Gluten , Soy, Peanut**

Chicken Fried Noodles

雞肉炒麵 **£11**

Egg noodles stir-fried with chicken and a mix of fresh vegetables – simple, tasty, and just right.

Allergens: **Gluten , Soy, Egg**

If you have any allergies or dietary requirements, please speak to a member of staff before placing your order – we're happy to help.

CHEF'S SPECIALS

主廚推薦

Golden Sesame Crispy Chicken 金香芝麻脆雞 £15

Crispy chicken pieces coated in a rich sesame glaze and finished with toasted sesame seeds. Sweet, savoury and fragrant with a delightful crunch.

Allergens: Sesame Gluten Egg Soy

Hong Kong Stir-fry Supreme

香港小炒皇 £12

A signature Hong Kong wok-fried dish with fresh prawns, dried shrimp, pork and garlic shoots - savoury, aromatic and full of smoky wok hei flavour.

Allergens: Crustaceans, Soy, Gluten

Stir-fried Water Spinach with Fermented Tofu and Chilli VEGAN

椒絲腐乳通菜 £12.5

A tender water spinach wok-fried with fermented redtofu and fresh chilli for rich umami flavour.

Allergens: Soy, Gluten, Sesame

Beef with Kai Lan

芥蘭牛肉 £15

Tender beef slices stir-fried with Chinese broccoli in savoury soy sauce - a Hong Kong classic.

Allergens: Soy, Gluten

Squid & Water Spinach with Shrimp Paste 蝦醬通菜鮮魷 £14.5

Squid and water spinach tossed in aromatic shrimp paste - full of umami and seaside flavour.

Allergens: Crustaceans, Soy

Spicy Boiled Beef

水煮牛肉 £24

Thin-sliced beef simmered in Sichuan-style chilli broth - bold, peppery and flavour-packed.

Allergens: Soy, Sesame

Spicy Boiled Fish

水煮魚 £24

Tender fish fillet in hot Sichuan chilli oil - numbing, spicy and irresistible.

Allergens: Fish, Soy, Sesame

Fish Fillet in Pickled Mustard Soup 酸菜魚 £24

Sliced fish fillet in tangy pickled mustard broth - appetising, spicy and warming.

Allergens: Fish, Soy, Sulphites

Kung Po Chicken with Dried Chilli 辣子雞丁 £13

Crispy diced chicken stir-fried with dried chilli, garlic, and peanuts - sweet, spicy and crunchy.

Allergens: Soy, Peanuts, Gluten

Mapo Tofu with Mushrooms VEGAN 素麻婆豆腐 £10

Soft tofu and mushrooms simmered in spicy Sichuan-style sauce - rich, aromatic and 100% plant-based.

Allergens: Soy, Sesame

Braised Aubergine in Sweet Soy Sauce VEGAN 素燒茄子煲 £11.5

Tender aubergine braised with garlic, ginger and sweet soy glaze - silky texture and deep flavour.

Allergens: Soy, Gluten

Stir-fried Kai Lan with Ginger Sauce VEGAN 薑汁芥蘭 £14.5

Fresh Chinese broccoli-stir fried with ginger and soy - light, aromatic and healthy.

Allergens: Soy

Crab Meat with Sautéed Pea Shoots 蟹肉扒豆苗 £15

Tender pea shoots lightly sautéed with garlic, topped with sweet crab meat and a delicate crab reduction sauce. A light and refreshing seafood vegetable dish.

Allergens: Crustaceans, Soy, Egg, Gluten

If you have any allergies or dietary requirements, please speak to a member of staff before placing your order – we're happy to help.

SIDES

配 菜

Laid-back feasts for big appetites and good company.

Chips 薯條 VEGAN £4.5

Classic crispy fries - simple and satisfying.

Salt and Pepper Chips 椒鹽薯條 VEGAN £6

Crispy fries tossed with salt, pepper and chilli - aromatic and addictive.

Steam Rice 白飯 VEGAN £4

Plain steam rice - the perfect companion to any dish.

Egg Fried Rice 蛋炒飯 £6.5

Allergens: Egg, Gluten, Soy, Sesame

Chow mein with Soy Sauce 豉油皇炒麵 £9

Allergens: Gluten, Soy

Stir-fried seasonal vegetable with Garlic Sauce 蒜汁時菜 VEGAN £10

Allergens: Gluten, Soy

Thai-Style Cold Mixed Vegetables 泰式涼拌蔬菜 VEGAN £9

A refreshing salad with mixed vegetables, soy dressing and a hint of sesame.

Allergens: Soy, Sesame

Sichuan-style-dried fried Green Beans with Minced Pork 乾煸四季豆 £9

Allergens: Gluten, Soy, Sesame, Pork

DESSERT

甜 品

Sweet endings to round off the feast.

Hong Kong Pineapple Bun with Butter

菠蘿油 £7

Allergens: Gluten (Wheat), Milk Butter

A classic Hong Kong bakery favourite. Soft, fluffy bun with a sweet crumbly crust, served with thick butter. Despite its name, Pineapple Bun contains no pineapple - the name refers to the golden crackled topping resembling pineapple skin.

Hong Kong french Toast

港式蜜糖多士 £8

Golden fried sandwich with peanut butter filling, drizzled with syrup and butter - crispy outside, soft inside.

Allergens: Milk, Gluten, Egg, Peanuts

Affogato with Cookie

餅乾咖啡雪糕杯 £7

Vanilla ice cream served with a shot of espresso and house cookie - creamy, aromatic, and lightly bitter-sweet.

Allergens: Milk, Gluten, Egg

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DRINKS



BUBBLES

FAMIGLIA BOTTER PROSECCO

Italy / Vento (Vegan)

Pale light yellow colour with delicate bubbles. An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced, this is a perfect aperitif.

aperitif.

Btl £28.5 ~ 20cl Btl £9.5

LEONCE BOCQUET BOURGOGNE NV

France / Burgundy (Vegan)

Pale light yellow colour with delicate bubbles. An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced, this is a perfect aperitif.

aperitif.

Btl £34

HARLOT BRUT

England / Kent (Vegan)

Produced in Burgundy, this sparkling wine is very expressive with both fresh and dried fruit flavours, sweet pastry and zesty citrus.

pastry and zesty citrus.

Btl £38

HARLOT ROSE

England / Kent (Vegan)

This bright, refreshing English sparkling wine has flavours of elderflower, pear and ripe apricot. Delicate and easy drinking - perfect as an aperitif or paired with canapes.

Btl £39

CHAMPAGNE CASTELNAU BRUT NV

France / Champagne (Vegan)

The epitome of the Castelnau style. Our flagship champagne, the Brut showcases the prolonged ageing that defines the signature. Aged for a minimum five years in the cellars, to taste this Brut champagne is to appreciate refined bright Chardonnay character, around a core of ripe yellow-stone fruits, and the fleshy full-flavour of Pinot Noir. A blend of wines from the current harvest and 30% reserve wines.

reserve wines.

Btl £72

NYETIMBER CLASSIC BRUT

England / Kent (Vegan)

The signature wine of Nyetimber is a classic blend of Chardonnay, Pinot Noir, and Pinot Meunier and is a perfect balance of elegance and intensity. The blend includes wines from all our vineyards and also from several vintages.

several vintages.

Btl £75

WHITE

DOMAINE DU PELLEHAUT BLANC VDP £25

France / Cotes de Gascogne

This is a blend of local grape varieties which produce a beautifully fresh white wine with flavours of citrus, green herbs and some riper tropical fruit.

175ml £7.5 ~ 250ml £9

I CASTELLI PINOT GRIGIO DOC £26

Italy

Straw yellow with gold reflections. Aromas of flowers and ripe peaches are joined by citrus and green apple on the palate. Well rounded and velvety.

175ml £7.5 ~ 250ml £9.5

VIA ALTA CHARDONNAY RESERVA £28

Chile

A fresh, tropical fruit flavoured Chardonnay. This wine displays lots of refreshing citrus acidity to give a great lift on the palate.

175ml £8 ~ 250ml £9.75

TE AKA MARLB SAUV BLANC £28

New Zealand / Marlborough (Vegetarian)

Shows all the hallmarks of Marlborough, ripe and fruity with aromas of guava and melon. Grapefruit on the palate supported by succulent, enticing and moreish acidity.

175ml £8.50 ~ 250ml £10.5

RECANTOS DE LISBOA WHITE £32

Portugal / Lisboa

Light yellow in colour with intense aromas of tropical fruits. The palate is rounded and harmonious with well balanced fruit character and zesty lemon on the finish.

DEGA LINE PECORINO ORGANIC £32

Italy / Abruzzo (Vegan/Organic)

Floral notes with scents of lemon zest, pear and freshly cut grass. On the palate it is fresh and savoury with a slight buttery note. Expressive and well balanced.

SWA BRONZE 2024

VILLA BLANCHE PICPOUL PINET £35

France / Pay D'oc (Vegetarian)

Nose of acacia flowers and broom with citrus notes emerging before finishing on mint, star anise and marine, iodized notes. Very fresh and smooth in the mouth, opening on exotic fruit and finishing with a lightly lemony, mineral, salinity.

ENTREFLORES ALBARINO £48.5

Spain / Rias Baixas

An intense and complex white wine with aromas of pineapple, lemon verbena and white flowers. On the palate, it is soft and rounded with ripe fruit flavours, zesty citrus and a fresh, intense finish.

BOLNEY LYCHGATE BACCHUS £55

England / Sussex (Vegan)

Fruity and zesty, made from the celebrated Bacchus grape. Ripe aromas and flavours of lychee and passionfruit with a crisp, refreshing finish.

RED

DOMAINE DU PELLEHAUT ROUGE £25

France / Cotes de Gascogne

Black fruits and violet dominates the nose of this wine, produced by blending local grape varieties. Medium bodied on the palate with ripe red fruit flavours and supple tannins.

175ml £7.5 ~ 250ml £8.5

DAGUET BERTICOT MERLOT £27

France

The wine has a ruby red colour. The nose reveals notes of red fruits and spice. The palate is full of smooth tannins.

175ml £7.5 ~ 250ml £9.5

CLUB DE CAMPO MALBEC £28

Argentina / Mendoza (Vegan)

Full of dark, ripe fruits and a rich, smooth damson like palate - unoaked, mellow and silky. Harmonious on the palate, well structured, fruity, balanced tannins and a very pleasant finish.

175ml £7.5 ~ 250ml £9.5 (SWA BRONZE 2024)

RECANTOS DE LISBOA RED £32

Portugal / Lisboa (Vegan)

Deep garnet coloured red wine, made from carefully selected grapes from the region of Lisbon, fresh red fruit aroma, good balance in the mouth and a perfect harmony between structure and volume in the mouth.

BALAURO PINOT NOIR £33

Romania / Banat (Vegan)

Gorgeous flavours, almost syrupy in its concentration. Dark, rich and potent, with layers of complex black cherry, raspberry and cinnamon. Deep, with pretty fruit cake and spicy aromatics.

175ml £8.00 ~ 250ml £10.00 (SWA BRONZE 2024)

MONTEPULCIANO DEGA ORGANIC £32

Italy / Abruzzo (Vegan)

Red fruits such as cherry, blueberry, blackcurrant and plum on the nose as well as some floral notes of rose and violet. On the palate it is dry and refreshing with soft tannins.

(SWA BRONZE 2024)

FRANSCHHOEK CELLARS CABERNET SAUVIGNON £32

South Africa / Western Cape (Vegan)

A deep crimson colour with sublime concentration of blackcurrant and violet leading in to a smooth palate of mulberry fruit with a lingering and juicy intensity.

MALASENDA ROBLE RIB DUERO £38

Spain / Duero (Vegan)

The nose is packed with fruity blackberry and blueberry, perfectly integrated with vanilla spice from oak ageing. Good structure and fruity expression on the palate, powerful with ripe tannins.

MUSAR JEUNE RED £49

Lebannon / Bekaa Valley (Vegan)

An unoaked blend of Syrah, Cinsault and Cabernet Sauvignon that produces an intense flavour of cherry, blackcurrant, blueberry and violet, finishing with a warm, spicy savoury note.

ROSÉ

DOMAINE DU PELLEHAUT ROSE £25

France / Cote de Gascogne (Vegetarian)

Bright pink in colour, this blend of local grape varieties provides wonderful freshness and remarkable balance with hints of cherries and white blossom.

175ml £7.5 ~ 250ml £8.5

I CASTELLI PINOT GRIGIO ROSÉ DOC £26

Italy / Veneto (Vegan)

Slightly mineral, soft and persistent with fruity notes and light .

175ml £7.5 ~ 250ml £9 (SWA BRONZE 2024)

SANTA JULIA MALBEC ROSÉ £36

Argentina / Mendoza (Vegan)

A soft and generous pale Rosé, made from 100% Malbec. Delicate cold skin maceration and then pressing and fermentation without the skins. Lovely balance of strawberry and raspberry followed by a dry crisp finish. Great for anytime of the year.

175ml £7.5 ~ 250ml £8.5

L'OASIS PROVENCE ROSÉ £38

France / Provence

Classic Provence Rosé, expressive and aromatic, blending fresh cherries and floral notes alongside more exotic fruits and finishing with a soft, round palate.

175ml £7.5 ~ 250ml £8.5

BEER & CIDER

DRAUGHT BEERS/CIDER

ASAHI SUPER DRY	£6.5
PERONI	£6.5
OLD MOUT BERRIES & CHERRIES	£6.5

BOTTLE BEER/CIDER

LUCKY BUDDHA	330ml	£5.5
TIGER BEER	330ml	£5.5
CHANG BEER	330ml	£5.5
ASAHI 0%	330ml	£5.5
SINGHA BEER	330ml	£5.5
GINGER BEER	330ml	£5.5
PERONI 0%	330ml	£5.5

COCKTAILS

MOJITO £11

Bacardi, lime juice, sugar syrup, fresh mint, soda water

ESPRESSO MARTINI £11

Vodka, Kahlua, vanilla syrup, fresh espresso

APEROL SPRITZ £9

Aperol, Prosecco, soda water, fresh orange

OLD FASHIONED £11

Bourbon whiskey, caramel sugar syrup, Angostura bitters

FRENCH MARTINI £11

Vodka, Chambord, pineapple juice

LYCHEE MARTINI £9

Vodka, lychee liqueur, dry vermouth

NEGRONI £11

Gin, Campari, sweet vermouth

COSMOPOLITAN £9

Vodka, Triple Sec, cranberry juice, fresh lime juice

MOCKTAILS

VIRGIN MOJITO £7.5

Lime juice, sugar syrup, mint, soda water

CUCUMBER & ELDERFLOWER COOLER £7.5

Elderflower cordial, cucumber, mint, lemon juice, soda water

TROPICAL SUNSET £7.5

Orange juice, pineapple juice, grenadine

LEMONGRASS GINGER FIZZ £7.5

Lemongrass syrup, ginger beer, lime juice

LIQUORS 25ml

ALL £4

FERNET BRANCA

BENEDICTINE

FRANGELICO

JÄGERMEISTER

AMARETTO

TUACA

COINTREAU

GRAND MARINER

LIMONCELLO

AVERNA

KAHLUA

TIA MARIA

BAILEYS

BRAMBUIE

STREGA

OUZO

PERNOD

SAMBUCA

GRAPPA

CAMPARI

SPIRITS 25ml

HENDRICKS £5.5

BRIGHTON GIN £5

TANQUERAY £4.5

GORDONS PINK £4.25

GORDONS PINK £4.25

BOMBAY SAPPHIRE £4.25

WARNER'S RHUBARB GIN £5

SMIRNOFF £4

ABSOLUT £5

GREY GOOSE £5.5

TALISKER £5.5

MAKERS MARK £5.5

CHIVAS £5.5

BLACK LABEL £5.5

CAPTAINS MORGAN £4.25

BACARDI £4.5

KRAKEN £4.5

TEQUILA SILVER £6

TEQUILA GOLD £6.5

TEQUILA ROSE £4.25

JAMESONS £4.25

REMY MARTIN VSOP £6

THREE BARRELS £4.5

SOFT DRINKS

COCA COLA 330ml £3.3

DIET COKE / COKE ZERO 330ml £3.3

LEMONADE 330ml £3.3

APPLETIZER £3.5

REDBULL £3.5

STILL WATER 330ml £3.3

SPARKLING WATER 330ml £3.3

TONIC WATER £3

ORANGE JUICE £3.3

PINEAPPLE JUICE £3.3

CRANBERRY JUICE £3.3

APPLE JUICE £3.3

RASPBERRY LEMONADE £3.5

ELDERFLOWER £3.5

FANTA £3.3

COFFEE & TEA

KONG KONG MILK TEA (Hot/ Cold) £4.2

KONG KONG LEMON TEA (Hot/ Cold) £4.2

DOUBLE ESPRESSO (Hot/ Cold) £3.8

SINGLE ESPRESSO (Hot/ Cold) £2.5

AMERICANO £4

TEA £4

LATTE £4.2

CAPPUCCINO £4.2

FLAT WHITE £4

TEA £4.2
(Breakfast/ Mint Green/ Chinese)

CHOCOLATE (Hot/ Cold) £4.5