

WELCOME TO



The Fire Behind Every Flavour

THE CONCEPT

Our story begins with a shared love for flavours that bring people together. We're inspired by the bold spirit of Indo-Chinese cuisine and the delicate artistry of Japanese cooking – two traditions that, when combined, create something truly unique. Our passion lies in celebrating culture, respecting tradition, and embracing creativity on every plate.

The heart of Wok&Spice is our team of expert chefs. Each is a master of their craft, bringing years of experience, skill, and dedication to the kitchen. Our Indo-Chinese specialists draw on deep culinary roots, blending aromatic spices with time-honoured wok techniques, while our Japanese and pan-Asian chefs bring finesse, precision, and balance to every creation. Together, they craft dishes that are vibrant, authentic, and full of character.

Every detail – from the freshness of our ingredients to the care in our presentation – is guided by a belief that food should be more than a meal. It should be an experience that sparks conversation, stirs the senses, and leaves a lasting memory.

We're delighted to share our passion with you, and we look forward to making your time at Wok&Spice as special as the food we create.

DRINKS MENU



Champagne & Sparkling

125 ml Bottle

PROSECCO DOC / ROSE, BAROCCO (ITALY)

Delicately fruity with a slightly aromatic bouquet, honey, and wild apple. Well balanced with a light, refreshing body.

£9.35 £38.50

MARTINI ASTI D.O.C.G. (ITALY)

Sweet and aromatic with peach, apricot and floral hints. Soft mousse with a playful, lingering finish.

£38.50

LAURENT PERRIER (FRANCE)

Leaning towards a lighter house style, with Chardonnay flavours of crisp green apples and citrus. Excellent food compatibility and a refined, elegant mousse.

£105.00

MOËT & CHANDON (FRANCE)

Elegant and creamy with a fine mousse. A Champagne of unimpeachable quality, fresh and balanced.

£110.00

VEUVE CLICQUOT (FRANCE)

Dominated by Pinot Noir, showing summer fruit character with finesse and depth. Recognised worldwide as a stylish Champagne choice.

£115.00

BOLLINGER ROSÉ NV CHAMPAGNE (FRANCE)

A rich, full-bodied rosé Champagne with bold red berry character. Flavours of ripe strawberry, raspberry and cherry are layered with toasty brioche, baked peach and a hint of spice. Creamy mousse and a long, elegant finish with refreshing acidity.

£120.00

DOM PÉRIGNON BRUT (FRANCE)

Dom Pérignon contains grapes harvested in a single year, On the palate, Dom Pérignon is mineral-driven with notes of mature fruit.

£360.00

A discretionary 10% service charge will be added to your bill.

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DRINKS MENU



White Wines

175 ml 250ml Bottle

PINOT GRIGIO, CRESCENDO (AUSTRALIA)

£7.95 £10.95 £33.00

A clean, fresh and fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with a refreshing finish.

CHARDONNAY, WILD OCEAN (AUSTRALIA)

£7.95 £10.95 £33.00

Ripe tropical fruit with layers of richness present due to ageing in oak barrels. Good acidity provides an elegant balance to the wine.

WILD HOUSE CHENIN BLANC (SOUTH AFRICA)

£7.95 £10.95 £33.00

Ripe peach and tropical fruit on the nose with fresh citrus notes. Honeyed and textured on the palate with crisp acidity and hints of honeydew melon and lychee leading to a bright, zesty finish.

SAUVIGNON BLANC, VIGNOBLE DU SUD (AUSTRALIA)

£7.95 £10.95 £33.00

A great example of Sauvignon Blanc from the South of France. Classic flavours of refreshing citrus fruits and gooseberries are balanced with a delightful acidity.

PICPOUL DE PINET, L'ORMARINE DUC DE MORNAY (FRANCE)

£44.95

Gently aromatic, ripe melon fruit and fresh citrus on the nose. The palate is ripe but retains excellent freshness, balanced by a touch of white pepper spice, with a clean, mineral edge.

GAVI, LA LUCIANA (ITALY)

£44.95

Zesty citrus fruit and lightly floral characters, with hints of apple and pear. Fresh, steely acidity and underlying mineral characters, balanced by notes of melon and stone fruit.

CHABLIS, DOMAINE DE LA MOTTE (FRANCE)

£74.95

Restrained citrus and a touch of stone fruit with a chalky quality on the nose. Very balanced throughout, the palate is clear and linear with pleasing citrus underpinned by a fine minerality.

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Red Wines

175 ml 250ml Bottle

MERLOT, VIÑA CARRASCO (CALIFORNIA, USA)

Good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla.

£8.25 £10.95 £33.00

MALBEC, MONTANES (ARGENTINA)

A nose of spicy mocha underlines the open fruitiness of the Malbec grape. The taste is rich and vibrant with dark, red fruits.

£8.25 £10.50 £33.00

RIOJA, ARTESA CRIANZA (SPAIN)

An attractive, modern style of Crianza with lifted aromatics of bramble fruit, pepper and spice. Substantial on the palate with plummy fruit, ripe tannins and a gently savoury, fresh finish.

£37.50

SPECIAL RESERVE PORT (PORTUGAL)

Rich and full-bodied with dark cherry, plum and hints of spice. Smooth texture leading to a long, elegant finish.

£44.95



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DRINKS MENU



Rosé Wines

175 ml 250ml Bottle

PINOT GRIGIO ROSÉ (CALIFORNIA)

Light and refreshing with delicate strawberry and raspberry notes, crisp acidity, and a smooth finish.

£7.95 £10.95 £33.00

WHITE ZINFANDEL (CALIFORNIA)

Medium-sweet style with ripe strawberry, watermelon, and soft red fruit flavours, rounded by a gentle sweetness.

£7.95 £10.95 £33.00

WHISPERING ANGEL (FRANCE)

Pretty and elegant with bright red fruit and lively mineral notes. Smooth and refined, a benchmark Provence rosé.

£55.95

PINK MOSCATO (CALIFORNIA, USA)

Sweet and vibrant with juicy peach and red berry notes. Smooth and playful with a soft finish.

£58.95

WHITE GRENACHE (CALIFORNIA, USA)

Light and refreshing with flavours of watermelon and ripe berries. Gentle sweetness with a clean, fruity finish.

£58.95

MAISON BOUTINOT EDALISE PROVENCE ROSÉ (FRANCE)

Delightfully crisp and refreshing, as Provence rosé should be. Pale salmon in colour with notes of white peaches, redcurrants and mandarin.

£58.95

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DRINKS MENU



Shots

£8.25 each

RAINFOREST RGB

Peach Schnapps, Baileys, Midori, Blue Curacao, Grenadine

B52

Coffee liqueur, Irish Cream, Grand Marnier

BUBBLEGUM

Irish Cream, Banana Liqueur, Blue Curacao

BRAIN HAEMORRHAGE

Peach Schnapps, Baileys, Grenadine

BABY GUINNESS

Coffee liqueur, Irish Cream

JÄGER BOMB

Jägermeister and Red Bull

Whiskeys

50ml Bottle

JACK DANIEL'S TENNESSEE

£8.95 £120

MAKER'S MARK BOURBON

£8.95 £120

JAMESON IRISH WHISKEY

£8.95 £120

JOHNNIE WALKER BLACK LABEL

£10.95 £130

CHIVAS REGAL 12 YEARS OLD

£10.95 £140

GLENMORANGIE THE ORIGINAL

£10.95 £140

GLENFIDDICH 12 YEARS OLD

£10.95 £140

TALISKER 10 YEARS OLD

£10.95 £150

WOODFORD RESERVE

£10.95 £150

Vodkas

50ml Bottle

ABSOLUT

£8.95 £90

ABSOLUT VANILLA

£8.95 £90

SMIRNOFF

£8.95 £90

CÎROC ORIGINAL

£10.95 £110

CÎROC RED BERRY

£10.95 £110

CÎROC APPLE

£10.95 £110

CÎROC PINEAPPLE

£10.95 £110

BELVEDERE

£10.95 £120

GREY GOOSE

£11.95 £130

Gins

50ml Bottle

BOMBAY SAPPHIRE

£8.95 £120

HENDRICK'S

£8.95 £130

TANQUERAY NO. TEN

£8.95 £130

MONKEY 47

£10.95 £140

DRINKS MENU



Rums

	<u>50ml</u>	<u>Bottle</u>
BACARDI CARTA BLANCA	£8.95	£110
CAPTAIN MORGAN SPICED GOLD	£8.95	£110
OLD MONK	£8.95	£110
KRAKEN BLACK SPICED	£8.95	£110

Tequilas

	<u>50ml</u>
JOSE CUERVO ESPECIAL SILVER	£8.95
JOSE CUERVO GOLD	£8.95
PATRÓN SILVER	£11.95
DON JULIO 1942	£45.95

Cognacs

	<u>50ml</u>	<u>Bottle</u>
COURVOISIER VS	£8.95	£110
HENNESSY VSOP	£10.95	£130
RÉMY MARTIN VSOP	£10.95	£130
HENNESSY XO	£27.95	£340

Bottle Beer & Cider

MORETTI (660ML)	£6.95
CORONA EXTRA (620ML)	£6.95
BUDWEISER (300ML)	£6.95
GUINNESS NIGERIA (660ML)	£6.95
TUSKER (500ML)	£6.95
KINGFISHER PREMIUM (650ML)	£6.95
COBRA (660ML)	£6.95
HEINEKEN (650ML)	£6.95
HEINEKEN ZERO (330ML)	£3.95
DESPERADOS (650ML)	£6.95
ASAHI (620ML)	£6.95
SAN MIGUEL (620ML)	£6.95
ORIGINAL CIDER BULMERS (500ML)	£6.95
STRAWBERRY & LIME CIDER (500ML)	£6.95
PASSION FRUIT CIDER (500ML)	£6.95

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Soft Drinks

£3.50 each

COKE CLASSIC

DIET COKE

PEPSI

SPRITE

7UP ZERO

FANTA ORANGE

RAMUNE CARBONATED SOFT DRINK
(Lychee / Original / Strawberry)

FEVER-TREE
(Ginger Beer / Lemonade / Mexican Lime Soda)

APPLETISER

LIMCA

MIRINDA

THUMS UP

FRANKLIN & SONS LIGHT TONIC

**FRANKLIN & SONS HIBISCUS & RHUBARB
TONIC**

**FRANKLIN & SONS ELDERFLOWER &
CUCUMBER TONIC**

FRANKLIN & SONS MALLORCAN TONIC

Juices / Water

WATER **£2.50**
(Still / Sparkling)

J2O **£3.50**
(Apple & Mango / Orange & Passionfruit)

FRUIT JUICE **£2.95**
(Mango / Exotic Tropical / Guava)

PASSIONFRUIT **£3.95**

NIMBU PANI **£2.95**

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