Mocktails 5

Taste Social Light

orange, cranberry, lime and passionfruit puree

Mango Fizz

mango puree, lime, mint and ginger ale

Passion Delight

passionfruit puree, lemon, lemonade and mint

Jasmine Iced Tea

jasmine tea, lemon, elderflower and soda

Apple Ginger Beer

apple juice, lime and ginger beer

Spirits

Premium 5.3 House 4.3 Deluxe 4.8 Stolichnaya Stolichnaya Vanilla Fines Master Kirk & Sweeney Rum Bombay Sapphire Stolichnaya Citrus Hendricks Jin Dea Chairman's Reserve Puerto de Indias 2B Lemongrass Gin Bounty White Rum 2B Watermelon Gin Bounty Spiced Rum 2B Strawberry & Vanilla Gin Bounty Dark Rum Kraken Bounty Coconut Rum 2B Spiced Rum Jack Daniels Jack Daniels Honey Shackleton Makers Mark Disaronno Bulleit Kahlua Tia Maria Advocaat Tequila Cointreau Baileys Chambord Courvosier Sagatiba Cachaca Martini Dry / Rosso 2B Blackcurrant Vodka 2B Raspberry Vodka Doragon Sake

Bloom Gin

Beer & Cider

Cappuccino Flat White

Hot Chocolate

Mocha

Corona (330ml) **Mahou** (330ml) Rekorderlig Apple Cider (500ml) Doom Bar (500ml) **Rekorderlig Strawberry & Lime** (500ml) 5 Black Sheep (500ml) Ghost Ship Non Alco (500ml) 4.5 Beer of the Week 5.5 / 3 Soft Drinks Coke / Diet Coke (330ml) 2.8 Fever-Tree Tonic (200ml) 2.5 Fruit Juice (330ml) 2.8 2.5 Fever-Tree Light Tonic (200ml) Fever-Tree Mediterranean Tonic (200ml) 2.5 Lemonade (330ml) 2.8 Small Water (330ml) Fentimans Ginger Beer (275ml) 2.8 Large Water (750ml) 5.5 Fentimans Ginger Ale (200ml) 2.5 Coffee Tea Americano Chinese Tea 2.8 3.2 Espresso **English Tea** 2.8 Flora Flower Tea **Double Espresso** Latte 3.2

3.2

3.2

3.2

3.2



31 ST MARYS ROAD MARKET HARBOROUGH LE16 7DS 01858 440108



Small Bites Spicy Prawn Crackers 3.50

Grilled Little Gem 5.20

garlic, crispy shallots, sesame oil powder

(allergens: sesame*) Vegan

Enoki Rice Croquettes 5.80

panko, egg fried rice, Enoki, mushrooms, onions, parsley mayo filling (allergens: wheat, egg, butter, mustard)

Full Weight Parcel 6.20

crispy tofu, crunchy vegetables, crispy shallots (allergens: soy, wheat*) Vegan

Crispy Shiitake Balls 5.80

Shiitake mushrooms, sweet potato, potato, onions

(allergens: wheat, egg, butter, sauce*: soy, fish)

5-spice Veggie Crispy Ravioli 5.80

onions, potato, sweet potato, mango jam (allergens: wheat) Vegan

5-spice Beef Crispy Ravioli 5.80

beef, onions, mango jam (allergens: wheat, celery)

Kimchi BBQ Ribs 6.20

pork ribs, Korean pickled cabbage bbq sauce

(allergens: soy, wheat, may contain peanuts, sesame, fish, milk, eggs, mustard, crustaceans)

Beef Rissole 6.20

beef, potato, Japanese bbq sauce (allergens: celery, sauce*: molluscs)

Salt & Pepper Chicken Wings 5.50

onions, chilli flakes

Duck Spring Rolls 6.00

leek, onions, hoisin sauce

(allergens: wheat, sauce*: soy, wheat, sesame oil)

Mala Meat Balls 5.60 Sichuan **hot** pepper Swedish meat balls

(allergens: sauce*: soy, wheat, sesame oil, sulphite)

Crunchy Prawn Balls 6.20

prawns, croutons, mayo (allergens: wheat, , egg*, mustard*)

Butterfly King Prawn 6.20

king prawns coated in panko (Japanese breadcrumbs) served with our own mayonaise

(allergens: wheat, egg*, mustard*)

Classic Chicken Dumplings (3) 5.20

wok grilled

(allergens: wheat, soy, egg, sesame oil, milk)

Sticky Rice Parcel 6.20

steamed lotus leaf wrapped rice, pork, shiitaki mushroom, bamboo shoot (allergens: wheat, mollusc, sesame oil, egg, milk)

Har Gow (2) 4.50

steamed king prawn dumplings (allergens: wheat, soy, sesame oil)

Siu Mai (2) 4.50

steamed king prawn and pork in egg pastry

(allergens: wheat, egg, prawns, sesame oil)

Pork Rind 4.50 in Sichuan sauce

Superfood for collagen (allergens: wheat, soy, sesame, shrimp, may contain mustard)

Bao

Chicken 6.80 lemon, mayo (allergens: wheat, barley, traces: milk, nuts, peanuts, sauce*: egg, mustard)

Pulled Pork 6.80

slow cooked, pickled vegetable mayo (allergens: wheat*, sauce*: egg, mustard)

Duck Confit 7.00

pulled, duck crackling, hoisin sauce, cucumber (allergens: wheat*, sauce*: soy, wheat, sesame oil)

Salt and Pepper Beef Burger 6.80

onions, wasabi mayo, chilli (allergens: wheat*, sauce*: egg, mustard)

homemade steamed bun

Comfort Crispy Seeweed 5.00 Vegan

Spring Rolls 5.00

Vegetable Chow Mein 5.90 (allergens: wheat*, sesame oil, celery*) Vegan

Chicken Chow Mein 6.50

(allergens: wheat*, sesame oil)

Sweet and Sour Chicken Balls 6.10

Chilli Beef 6.80

(allergens: wheat, barley, fish)

Sides Boiled Rice 3.90 Vegan

Egg Fried Rice 4.40

Chips and Wasabi Mayo 5.10

(allergens: sauce: egg, mustard)

Curry and Chips 5.10

(allergens: sauce: wheat, mustard, may contain sesame, peanut)

Golden Custard Bun 4.50

deep fried, sweetened condensed milk (allergens: wheat, milk, coconut milk egg, butter)

Youtiao & Chocolate Sauce 5.20

chinese style churros, cinnamon sugar (allergens: wheat, sauce: milk, may contain nuts, soy, coconut, sesame)

Affogato 5.20

(allergens: milk, may contain nuts, soy, coconut, sesame)

dipping / soy / chilli sauce - small 60p large 1.20

*can be modified / omitted Vegetarian dishes in Green please speak to our staff if you have a food allergy when ordering

whilst we try our best, food is prepared in areas where allergenic ingredients are present so we cannot guarantee that dishes are 100% free of these ingredients

Wines

	175ml	250ml	Bottle
White			
Mont Rocher Viognier	5.35	7.3	21
Bella Modella Pinot Grigio	5.55	7.6	22
La Leyenda de La Cruces Sauvignon Blanc	5.8	7.8	23.5
Red			
Listening Station Malbec	5.35	7.3	21
Vega Peidra Rioja	5.55	7.6	22
Le Fou Pinot Noir	5.8	7.8	23.5
Pink			
White Zinfandel	5.35	7.3	21
Pinot Noir Rose	5.55	7.6	22
Fizz			
Lunetta Prosecco	6.5		27
Lunetta Rose Extra Dry	6.5		27

Something delightful and not the norm

try a wine that we think works amazingly with our food:

Funkstille Riesling

Riesling works so well with Asian spice, the white peach and apricot notes are a delight but don't think

Mabis Biscardo Oropasso

Mainly the Garganega grape, that gives a wine that is delicate with floral notes and hints of citrus fruits and

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Prisma Organic Monastrell Ripe, opulent, classic southern Spanish Monastrell from organic vineyards, super smooth

27 Novas Gran Reserva Carmenere Cab Sauv

Black cherry red with intense blackcurrant and typical green capsicum notes, that give way to hints of black pepper spice

37 Domaine J Laurens Cremant

Cremant, proper french fizz from Limoux, dry, gravelly, delicious

House Cocktails

Add another layer of flavour to your meal with one of our house cocktails

Taste Social Punch spiced rum, passionfruit, orange, cranberry and lime

OMG & T 8.8 gin, elderflower, lime & tonic, garnished with blueberries

Strawberry Cosmopolitan

fresh strawberries, citrus vodka, cointreau, cranberry and a dash of lime

French Martini 8.8 vanilla vodka, chambord, pineapple and cranberry Mango & Elderflower Bellini 8.8 mango puree and elderflower topped with prosecco

Espresso Martini vodka, kahlua, sugar and espresso

9.9 Pornstar Martini vanilla vodka, passionfruit liqueur, passionfruit puree, orange with a shot of prosecco

Long Island Iced Tea gin, vodka, white rum, tequila, cointreau, lemon and coke

Local Tastes

Keep it local with our bespoke Two Birds cocktail menu

Watermelon & Lychee Martini 9.5 two birds watermelon gin, lychee liqueur, lemon and apple

Short but Spiced

two birds spiced rum, lime, sugar and mint

9.5 Wings of Passion two birds passionfruit vodka, apple, mint and elderflower

Salted Caramel Espresso Martini 9.5 Upgrade your Espresso Martini with