SNACKS $138
LAMB SAMOSA Crispy, mint yoghurt
CHICKEN WINGS Sweet chilli dip
SCOTCH EGG Tartar sauce
ONION RINGS Deep-fried, tomato chutney
COD Goujons, homemade tartar sauce
PANI PURI Fried bread puff, potato, mint and coriander soup

STARTERS
CHICKEN LIVER MOUSSE Pear chutney, fruit bread crouton $278
SMOKED SALMON Traditional condiments, gem salad $298
CRAB Devon brown crab with melba toast and avocado $318
ROASTED CAULIFLOWER Mint yoghurt, crispy quinoa, rocket leaves with Guinness vinegar reduction $238
TARTARE Prime tenderloin, special sauce, egg, capers, gherkin, parsley and white toast $328
COCKTAIL Lobster, avocado, Marie Rose sauce and baby gem lettuce $398
SOUP Jerusalem artichoke, truffle, chard, sourdough bread $188
OYSTERS Please check the daily specials with your server

MAIN, CURRIES AND CLASSICS
BANGERS AND MASH Homemade chicken sausage, mashed potato, minted pea, onion sauce $328
COTTAGE PIE Minced beef, peas, grilled gem lettuce, creamed potato $328
LAMB RACK Swiss chard, crépinette, pickled mushroom, parsnip $458
WICKS MANOR PORK BELLY Slow-cooked, mustard mash, crackling, apple cider sauce $338
DOVER SOLE Pan-seared with spinach, new potato and lemon butter sauce $688
RIB EYE STEAK Herb butter, onion ring, green salad $468
FISH & CHIPS Atlantic cod fillet fried in Boddingtons beer batter, tartar sauce and potato chips $338
COD FISH PIE Carrot, celery, peas, clams, lemon sauce $328
VEGETABLE MASALA Mixed vegetables cooked in onion, tomato sauce, Indian spices $288
TIKKA Chicken cooked with tomato, butter, yoghurt and aromatic spices, basmati rice $338
ROGAN JOSH Lamb shoulder, braised with basmati rice and spices $318
TANDOORI Sizzling organic chicken leg with yoghurt, spices and pickles $328
MADRAS COD Mustard, chilli, curry leaves and spices, coconut milk, coriander $338

SIDES $88
BUTTERED SPINACH, CREAMED POTATO, HAND-CUT CHIPS, BABY CARROT, PEAS
SAUTÉED MUSHROOMS, SAUTÉED FRENCH BEANS, NAAN (Garlic, Butter or Plain)

DESSERTS AND CHEESE $128
LEMON TRIFLE Yuzu compote, curd
TIPSY CAKE Caramel pineapple, rum ice cream
PEAR UPSIDE DOWN CHOCOLATE CAKE Cinnamon ice cream
STICKY TOFFEE PUDDING Caramel, date, whisky ice cream
CHEESE Selection, crackers and fruit bread

Prices are in Hong Kong dollars and subject to 10% service charge.
# Drinks Selection

### CHAMPAGNE

<table>
<thead>
<tr>
<th>Country</th>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>France</td>
<td>Ruinart, Blan de Blancs</td>
<td>$248</td>
<td>$1,240</td>
</tr>
<tr>
<td></td>
<td>Brut NV</td>
<td>$260</td>
<td>$1,298</td>
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<tr>
<td></td>
<td>Krug, Grande Cuveé</td>
<td>$498</td>
<td>$2,500</td>
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</tbody>
</table>

**France**
- Domaine d’Auspilhac, Lou Maset, 2019 $128 - $640

### WHITE WINE

<table>
<thead>
<tr>
<th>Country</th>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Italy</td>
<td>Pinot Grigio, Sodevo, Zaina Fidis, 2019</td>
<td>$118</td>
<td>$590</td>
</tr>
<tr>
<td>Austria</td>
<td>Gruner Veltliner, Trocken Weingurt Nigl Seflberg / Kremstal, 2018</td>
<td>$128</td>
<td>$640</td>
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<tr>
<td>Australia</td>
<td>Chardonnay, The Lackey Kilikanoon, South Australia 2015</td>
<td>$138</td>
<td>$690</td>
</tr>
<tr>
<td>New Zealand</td>
<td>Sauvignon Blanc, Churton Marlborough, 2018</td>
<td>$148</td>
<td>$740</td>
</tr>
<tr>
<td>France</td>
<td>Chablis Corinner &amp; Jean-Pierre Grossot Burgundy, 2017</td>
<td>$158</td>
<td>$790</td>
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</tbody>
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### RED WINE

<table>
<thead>
<tr>
<th>Country</th>
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<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>Australia</td>
<td>Shiraz, Handpicked Wines Barossa Valley, 2016</td>
<td>$118</td>
<td>$590</td>
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<tr>
<td></td>
<td>Dolcetto d’ Alba, Elio Altare Piedmont, 2018</td>
<td>$128</td>
<td>$640</td>
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<tr>
<td>Argentina</td>
<td>Malbec, Finca Sophenia Uco Valley, 2018</td>
<td>$138</td>
<td>$690</td>
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<tr>
<td>New Zealand</td>
<td>Pinot Noir, Spy Valley Marlborough, 2017</td>
<td>$148</td>
<td>$740</td>
</tr>
<tr>
<td>France</td>
<td>Château Puymouraud, France - Côtes de Bordeaux Bordeaux 2016</td>
<td>$158</td>
<td>$790</td>
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</tbody>
</table>

### DESSERT WINE

<table>
<thead>
<tr>
<th>Country</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Hungary</td>
<td>Tokaji Aszu 5 Puttonyos Diiznako, 2010</td>
<td>$265</td>
<td>$1,200</td>
</tr>
<tr>
<td>France</td>
<td>Monbazillac, Moelleux Domaine Francois Chidaine Loire Valley, 2016</td>
<td>$220</td>
<td>$1,040</td>
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</tbody>
</table>

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### SIGNATURE COCKTAILS

- **Breakfast Martini $158**
  - Tanqueray gin, Cointreau, orange marmalade, lemon juice

- **Chinny Bramble $158**
  - Old Tom gin, lemon juice, jalapeno agave, crème de mûre

- **Vesper Martini $158**
  - Bombay Sapphire gin, Ketel One vodka, Lillet

### CLASSIC COCKTAILS

- **Manhattan $148**
  - Bourbon whisky, Maraschino, angostura bitters

- **Dubonnet Cocktail $148**
  - Dubonnet, No. 3 London dry gin, Peychaud’s bitters

- **Rusty Nail $148**
  - Singleton whisky 17 years old, Drambuie, orange bitters

- **Champagne Cocktail $208**
  - Champagne, Cognac, angostura bitters

### BOTTLE BEER

- **Boddingtons Draught (in can)**
  - Guinness, Asahi, Young Master Pale Ale $8

### DRAUGHT BEER

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>1/2 pint</td>
<td>$85</td>
</tr>
<tr>
<td>1 pint</td>
<td>$108</td>
</tr>
<tr>
<td>(250ml)</td>
<td></td>
</tr>
<tr>
<td>(550ml)</td>
<td></td>
</tr>
</tbody>
</table>

### GIN

- **Bombay Sapphire, Tanqueray $148**

- **No. 3 London Dry Gin $158**
  - Hendricks $168
  - Monkey 47 $298

### VODKA

- **Ketel One $138**
  - Absolut Elyx, Belvedere, Chopin, Grey Goose $158

### PORT

- **Warre’s 1983 Vintage Port $378**
- **Graham’s 1985 Vintage Port $298**
- **Dow’s Late Bottled Vintage $98**

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### SCOTCH WHISKY

- J & B Rare, Famous Grouse, Chivas Regal $138
- Johnnie Walker Black Label $138
- Johnnie Walker Blue Label $38

### IRISH WHISKEY

- Jameson $138
- Bushmills Black Bush $138
- Egan Irish 10 years Single Malt $168

### AMERICAN WHISKEY

- Whistle Pig Rye 10 years $328

### RUM

- Myer’s $138
- Havana Club 3 years $138
- Havana Club 7 years $148

### COGNAC

- Hennessy V.S.O.P $148
- Hennessy X.O $348
- Remy Martin V.S.O.P $138
- Remy Martin X.O $288

### SOFT DRINK

- Coca Cola, Coke Zero $68
- Fever Tree Soda Water, Tonic Water, Ginger Ale, Ginger Beer, Lemonade $85
- Fresh Lime Soda, Fruit Punch, Lemon-Lime and Bitters, Silver Gunner $98

### MINERAL WATER

- Evian, Perrier $68
- Acqua Panna, San Pellegrino $68
- Acqua Panna, Evian, Perrier $68

### TEA

- English Breakfast, Earl Grey, Chamomile, Moroccan Mint, Po Li, Sencha, Jasmine $82

### COFFEE

- Coffee, Decaf Coffee, Espresso, Decaf Espresso $80
- Cappuccino, Double Espresso, Latte $82

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