

Hors d'Oeuvres & Appetisers

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| 1. PEKING INN HORS D'OEUVRES (min. for 2 persons)
Seaweed, Spare Ribs, Sesame Prawn on Toast, Vegetable Rolls, Satay Chicken on skewer | Per Person |
| • MIXED | £9.90 |
| • VEGETARIAN | £8.90 |
| 2. CRISPY SEAWEED | £7.20 |
| Rich in protein, this is a favourite dish | |
| 3. DEEP FRIED SOFT SHELL CRAB | Each £10.90 |
| With spiced salt and chilli | |
| 5. SESAME PRAWNS ON TOAST | £9.90 |
| 6. SALT & PEPPER CHICKEN CHUNKS | £8.90 |
| 7. FRIED KING PRAWNS IN SPICY SALT | £9.90 |
| Peeled prawns with spiced salt and chilli | |
| 8. JAPANESE TEMPURA STYLE PRAWNS | £9.90 |
| Served with Japanese Soya Sauce | |
| 8(a). JAPANESE TEMPURA MIXED VEGETABLES | £8.90 |
| Served with Japanese Soy Sauce | |
| 9. KING PRAWNS IN GARLIC AND BUTTER | £9.90 |
| 10. HONEYDEW SPARE RIBS (DRY) | £9.50 |
| 11. SPARE RIBS IN PEKING SAUCE | £9.50 |
| Homemade Fruity Sauce | |
| 12. SALT & PEPPER SPARE RIBS | £9.50 |
| 13. SWEET CHILLI HONEY RIBS | £9.50 |
| 14. CRISPY PORK CHUNKS IN SPICY SALT | £9.50 |
| 15. CRISPY PORK CHUNKS IN PEKING SAUCE | £9.50 |
| 16. CRISPY PORK CHUNKS IN PLUM SAUCE | £9.50 |
| 17. SWEET & SOUR WAN TUN | £7.20 |
| Deep fried fine thin Chinese ravioli | |
| 18. MINI VEGETABLE ROLLS | £7.20 |
| 18(a) SALT & PEPPER FRIED BEAN CURDS | £8.90 |
| 19. LETTUCE WRAPPED | |
| • SEAFOOD | £14.90 |
| • CHICKEN | £9.50 |
| • VEGETARIAN | £8.90 |
| 20. CRISPY SMOKED CHICKEN | £9.90 |
| 21. SIZZLING SATAY CHICKEN ON SKEWER | £10.50 |
| Signature Dish! | |
| 22. SIZZLING SATAY PRAWN ON SKEWER (4) | £10.90 |
| 22(a). SIZZLING SATAY BEEF ON SKEWER (4) | £13.90 |
| 23. DEEP FRIED FRESH SQUID IN SPICY SALT | £15.90 |
| Fresh squid with spiced salt and chilli | |
| 26. SHALLOW FRIED DUMPLINGS - PORK | £8.90 |
| Served with Vinegar and Ginger) | |
| 26(a). SHALLOW FRIED GYOZA | £8.90 |
| Japanese chicken & vegetables dumplings | |
| 27. STEAMED DUMPLINGS - PORK | £8.90 |
| Served with Vinegar and Ginger (20 mins to prepare) | |
| 27(a). STEAMED VEGETABLE DUMPLING | £8.90 |
| 28. STEAMED PORK & SHRIMP DUMPLING (SIU MAI) | £8.90 |
| 20 mins to prepare | |
| 28(a). PRAWN CRACKERS | £2.90 |
| 29. CRISPY AROMATIC DUCK | Quarter £15.90
Half £29.00
Whole £58.00 |
| Served with Pancakes, Sliced Cucumber, Spring Onions and Hoisin Sauce | |
| 31. CRISPY VEGETARIAN MOCK DUCK | £10.90 |

Soups

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| 32. TOM YUM GOONG - THAI SPICY PRAWN SOUP | £6.70 |
| 33. TOM YUM KAI - THAI SPICY CHICKEN SOUP | £5.90 |
| 34. WAN TUN SOUP | £5.90 |
| 35. HOT & SOUR SOUP | £5.90 |
| 36. CHICKEN & SWEETCORN SOUP | £5.90 |
| 37. CRABMEAT & SWEETCORN SOUP | £6.70 |
| 38. CHICKEN & MUSHROOM SOUP | £5.90 |
| 40. VEGETARIAN HOT & SOUR SOUP | £5.90 |
| 41. SWEETCORN SOUP | £5.90 |

Seafood Dishes

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| 42. STEAMED SEA BASS (DEBONED) | Half £14.90
Whole £29.00 |
| Please allow 15 mins to prepare | |
| • GINGER & SPRING ONION | |
| • BLACK BEAN SAUCE | |
| 43. THAI SCALLOPS WITH CHILLI & BASIL LEAF | Seasonal Price |
| 44. SEA SPICE SCALLOPS | Seasonal Price |
| Homemade Chilli Bean Sauce | |
| 45. STIR FRIED SCALLOPS WITH BROCCOLI | Seasonal Price |
| 45(a) STIR FRIED SCALLOPS WITH ASPARAGUS | Seasonal Price |
| 46. CHEF'S KING PRAWNS IN WINE SAUCE | £11.90 |
| 47. SWEET & SOUR FISH | £14.90 |
| 48. CHEF'S FISH IN WINE SAUCE | £14.90 |
| Fillet Fish in Ginger and Wine Sauce | |
| 49. SWEET & SOUR KING PRAWNS | £11.90 |
| 50. STIR FRIED KING PRAWNS WITH BROCCOLI | £11.90 |
| 50(a) STIR FRIED KING PRAWNS WITH ASPARAGUS | £11.90 |
| 51. KONG PO PRAWNS | £11.90 |
| Hot & Spicy Sauce | |
| 52. STIR FRIED KING PRAWNS WITH DRIED CHILLI IN SOYA SAUCE | £11.90 |
| 53. THAI GARLIC KING PRAWNS | £11.90 |
| 54. THAI KING PRAWNS WITH CHILLI & BASIL LEAF | £11.90 |
| 55. SI-CHUAN KING PRAWNS | £11.90 |
| 56. STIR FRIED KING PRAWNS WITH CASHEWNUTS | £11.90 |

Poultry

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| 57. STIR FRIED CHICKEN WITH BROCCOLI | £9.90 |
| 58. STIR FRIED CHICKEN WITH ASPARAGUS | £9.90 |
| 59. SEASPICE CHICKEN | £9.90 |
| Homemade Chilli Beans Sauce | |
| 60. SI-CHUAN CHICKEN | £9.90 |
| 61. CHICKEN WITH CASHEWNUTS IN YELLOW BEAN SAUCE | £9.90 |
| 62. STIR FRIED CHICKEN WITH DRIED CHILLI IN SOYA SAUCE | £9.90 |

Poultry

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| 63. SWEET & SOUR CHICKEN HONG KONG STYLE | £9.90 |
| Chicken in light Batter | |
| 64. SWEET & SOUR CHICKEN BALLS | £9.90 |
| Chicken Balls in thick Batter and served with Sweet & Sour sauce on the side | |
| 65. LEMON CHICKEN | £9.90 |
| 66. SWEET CHILLI CHICKEN WITH SWEET CASHEWNUTS | £9.90 |
| 67. THAI SPICY CHICKEN WITH CHILLI & BASIL LEAF | £9.90 |
| 68. KONG PO CHICKEN | £9.90 |
| 69. CHEF'S CHICKEN IN WINE SAUCE | £9.90 |
| 70. STIR FRIED CHICKEN WITH MUSHROOMS | £9.90 |

Meat Dishes

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| 71. BEEF WITH CASHEW NUTS IN YELLOW BEAN SAUCE | £11.50 |
| 72. SI-CHUAN BEEF | £11.50 |
| 73. CRISPY CHILLI BEEF WITH CARROTS (Sweet) | £11.50 |
| 73(a). SI-CHUAN CRISPY BEEF (Spicy) | £11.50 |
| 74. STIR FRIED BEEF WITH MUSHROOMS | £11.50 |
| 75. STIR FRIED BEEF IN OYSTER SAUCE | £11.50 |
| 76. FRIED '3' WITH GINGER & SPRING ONIONS | £11.50 |
| Chicken, Beef and Char Siew (Pork) | |
| 77. DOUBLE COOKED PORK | £9.90 |
| 78. SEASPICE PORK | £9.90 |
| With homemade Chilli Beans sauce | |
| 79. SWEET & SOUR PORK | £9.90 |
| 80. HOT & SPICY | Homemade chilli oil |
| • CHICKEN | £9.90 |
| • BEEF | £11.50 |
| • KING PRAWNS | £11.90 |
| 81. SIZZLING WITH GINGER & SPRING ONIONS | |
| • CHICKEN | £10.90 |
| • BEEF | £12.90 |
| • KING PRAWN OR LAMB | £13.90/£15.90 |
| • MIXED SEAFOOD | £16.90 |
| • SCALLOPS | Seasonal Price |
| 82. SATAY SAUCE | |
| • CHICKEN | £9.90 |
| • FILLET STEAK | £14.90 |
| • KING PRAWNS | £11.90 |
| 83. SIZZLING IN BLACK PEPPER SAUCE | |
| • CHICKEN | £10.90 |
| • FILLET STEAK | £15.90 |
| • KING PRAWNS | £12.90 |
| 84. SIZZLING IN BLACK BEANS SAUCE | |
| • CHICKEN | £10.90 |
| • BEEF | £12.90 |
| • KING PRAWNS | £12.90 |
| 84(a) SIZZLING IN CANTONESE SAUCE (Fruity Sauce) | |
| • CHICKEN | £10.90 |
| • KING PRAWNS | £12.90 |
| • FILLET STEAK | £15.90 |

Curry Dishes

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| 85. THAI GREEN CURRY | |
| • CHICKEN | £9.90 |
| • BEEF / KING PRAWNS | £11.90 / £11.90 |
| • MIXED VEGETABLES | £8.50 |
| 86. THAI RED CURRY | |
| • CHICKEN | £9.90 |
| • BEEF / KING PRAWNS | £11.90 / £11.90 |
| • MIXED VEGETABLES | £8.50 |
| 87. CURRY | |
| • CHICKEN | £9.90 |
| • BEEF / KING PRAWNS | £11.90 / £11.90 |
| • MIXED VEGETABLES | £8.50 |

Vegetarian

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| 88. FRIED TOFU IN BLACK BEAN SAUCE | £8.90 |
| 89. SEASPICE TOFU | £8.90 |
| 89(a) FRIED TOFU IN SI-CHUAN SAUCE | £8.90 |
| 89(b) FRIED TOFU IN SWEET CHILLI SAUCE | £9.90 |
| With sweet cashew nuts | |
| 90. SEASPICE AUBERGINE | £8.90 |
| Homemade Chilli Beans Sauce | |
| 91. AUBERGINE IN BLACK BEAN SAUCE | £8.90 |
| 92. STIR FRIED BROCCOLI WITH GINGER | £7.90 |
| 93. VEGETARIAN MOCK CHICKEN WITH CASHEWNUTS | £10.90 |
| 94. QUICK FRIED CHINESE VEGETABLE (PAK CHOI) WITH OYSTER SAUCE | £8.90 |
| 95. QUICK FRIED CHINESE VEGETABLE (PAK CHOI) WITH GARLIC | £8.90 |
| 95(a) QUICK FRIED MANGE TOUT & FRENCH BEANS | £8.90 |
| 96. STIR FRIED MIXED VEGETABLES | £7.90 |
| 97. STIR FRIED BEAN SPROUTS | £7.90 |

Noodles & Rice

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| 98. PEKING INN CRISPY NOODLES WITH SAUCE | |
| • MIXED MEAT (Beef, Pork and Chicken) | £12.90 |
| • MIXED SEAFOOD (Squid and Prawn) | £15.90 |
| • MIXED VEGETABLES | £9.90 |
| 99. SINGAPORE RICE NOODLES | £8.90 |
| Shrimps and Pork | |
| 99(a). VEGETARIAN SINGAPORE RICE NOODLES | £8.90 |
| 100. BEANSPOUTS FRIED NOODLES | £7.90 |
| 100(a). MIXED VEGETABLES FRIED NOODLES | £8.90 |
| 101. SPECIAL FRIED NOODLES | £8.90 |
| Shrimps and Pork | |
| 102. CHICKEN/PORK CHOW MEIN | £8.90 |
| 102 (a). BEEF CHOW MEIN | £10.90 |
| 102 (b). PRAWN CHOW MEIN | £11.90 |
| 103. SINGAPORE FRIED RICE | £7.30 |
| Shrimps and pork in a curry flavoured fried rice | |
| 104. SPECIAL FRIED RICE | £7.30 |
| Shrimps and pork | |
| 104(a). MIXED VEGETABLES FRIED RICE | £7.30 |
| 104(b). PRAWN FRIED RICE | £10.90 |
| 104(c). CHICKEN/PORK FRIED RICE | £7.30 |
| 105. EGG FRIED RICE | £5.50 |
| 106. STEAMED RICE | £4.30 |
| 107. HOMEMADE SATAY SAUCE OR SWEET & SOUR SAUCE OR CHILLI OIL OR HOI SIN SAUCE | £2.00 |

All our dishes are 80% MSG Free If you have a food allergy, please inform the Restaurant Manager.
All food and drink shown in this menu are subject to a discretionary 12.5% charge to the final bill. All prices include VAT.

Suggested Banquet Menu

PEKING INN GOURMET DINNER
£35 PER PERSON
 (Minimum for Two or More)
 HOUSE SPECIAL MIXED HORS D'OEUVRES
 6 different starters, specially prepared by our Chef

CRISPY AROMATIC DUCK WITH TRIMMINGS

SIZZLING FILLET STEAK WITH BLACK PEPPER SAUCE
 STIR FRIED KING PRAWNS WITH BROCCOLI
 KUNG PO CHICKEN
 DOUBLE COOKED PORK
 SEASONAL MIXED VEGETABLES
 EGG FRIED RICE

TEA OR COFFEE

Recommended Set Menu A

£27.50 PER PERSON
 (Minimum for Two or More)
 HOUSE SPECIAL MIXED HORS D'OEUVRES
 Crispy seaweed, spare ribs, sesame prawn on toast,
 vegetable spring rolls, satay on skewers

CRISPY AROMATIC DUCK

THAI STYLE KING PRAWN
 SIZZLING BEEF IN BLACK BEAN SAUCE
 SWEET & SOUR CHICKEN
 SEASONAL MIXED VEGETABLES
 EGG FRIED RICE

Recommended Set Menu B

£29.50 PER PERSON
 (Minimum for Two or More)
 HOUSE SPECIAL MIXED HORS D'OEUVRES
 Crispy seaweed, spare ribs, sesame prawn on toast,
 vegetable spring rolls, satay on skewers

CRISPY AROMATIC DUCK

SIZZLING PRAWNS IN GINGER & SPRING ONIONS
 STIR FRIED BEEF WITH MUSHROOM
 CHICKEN IN BLACK BEAN SAUCE
 SWEET & SOUR PORK
 SEASONAL MIXED VEGETABLES
 EGG FRIED RICE

TEA OR COFFEE

Suggested Vegetarian Menu

£25.50 PER PERSON
 (Minimum for Two or More)
 HOUSE SPECIAL MIXED HORS D'OEUVRES
 Crispy seaweed, sweet and sour won tun,
 vegetarian spring rolls, tempura vegetables

VEGETARIAN CRISPY MOCK DUCK
 Served with pancakes, sliced cucumber,
 spring onion and hoisin sauce

SEASONAL MIXED VEGETABLES
 VEGETARIAN MOCK CHICKEN WITH CASHEW NUTS
 AUBERGINE IN BLACK BEAN SAUCE
 STEAMED RICE

Aperitifs

	25ml	50ml
	Single	Double
MARTINI, CINZANO, PIMMS	£4.90	£9.00
PERNOD, CAMPARI, DUBONNET, ARCHERS		

Cognac

WITH MIXER 50P EXTRA

REMY MARTIN - VSOP	£8.00	£13.00
REMY MARTIN - XO	£15.00	£28.00

Spirits

VODKA, GIN, BACARDI	£4.90	£9.00
SOUTHERN COMFORT, DARK RUM		

Whisky (Blended)

BELLS, JAMESON (IRISH)	£4.90	£9.00
FAMOUS GROUSE		

Deluxe Whisky

GLENMORANGIE, JACK DANIELS	£5.50	£10.00
CANADIAN CLUB, GLENFIDDICH, JOHNNIE WALKER "BLACK LABEL"		

WITH MIXER 50P EXTRA

Beers

CARLSBERG EXPORT (4.8%)	1/2 Pint	Pint
	£3.50	£6.20
BOTTLED CHINESE LAGER	bottle (330ml)	£4.40
NON ALCOHOLIC BEER	bottle (330ml)	£4.20

Mineral Water

SAN PELLEGRINO (SPARKLING)	25cl	£2.20	75cl	£4.20
STILL WATER	25cl	£2.00	75cl	£3.90

Soft Drinks

COCA COLA	£2.90
DIET COKE. LEMONADE, SQUASHES	£2.70
FRUIT JUICES, BABY MINERALS	£2.70
SPARKLING ELDERFLOWER	£3.60
J20 (BOTTLE)	£2.90

Wines By The Glass

All wines by the glass are also available in 125ml size

White	175ml	250ml
LA CADENCE - BLANC (France)	£4.90	£6.90
SAUVIGNON BLANC (Chile)	£5.70	£7.90
Rose		
PINOT GRIGIO "BLUSH" - Il Sospiro (Italy)	£5.90	£8.20
Red		
LA CADENCE - ROUGE (France)	£4.90	£6.90
CABERNET/SHIRAZ - Mullygrubber (Australian)	£5.70	£7.90
Sparkling		
BELLINI COCKTAIL (Prosecco and Peach Nectar)		£9.80
PROSECCO DOC TREVISO - NV	20cl bottle	£9.20

Champagne

1. JM. GOBILLARD & FILS	bottle	£43.00
House selection		
2. MOET & CHANDON NV		£69.00
A fine, elegant bubbly with style		
3. LAURENT PERRIER ROSE NV		£110.00
Elegant with soft, consistent bubbles, ripe red fruits such as raspberries and strawberries and a creamy textured, soft finish		
4. DOM PERIGNON "VINTAGE"		£220.00
Aromas of acacia honey and fresh almonds, dried apricots and toasted brioche finishing long and elegant		

Sparkling Wine

5. PROSECCO ARGEO - Ruggeri NV		£31.90
A classic elegant Prosecco with tiny bubbles, a palate of fresh green apple and a long, crisp finish		

House Wines

French Bottled

6. LA CADENCE - BLANC		£18.90
An attractive glossy, pale yellow with crispy, fresh citrus and floral aromas. The palate is lively with flavours of herb and apple		
7. LA CADENCE - ROUGE		£18.90
A bright cherry red colour packed with red berry aromas and hint of nutmeg. The palate is full-bodied and fruity		

White Wines

Italy

8. PINOT GRIGIO - Puiattino		£30.50
Fresh and steely with a touch of honeyed richness		
9. PECORINO		£32.00
Fresh aromas of lemons with flavours of pear skins and a backbone of mineral acidity. Pairs very nicely with fish		
10. GAVI DI GAVI - Nicola Bergaglio		£34.90
Full and delicate, with an elegant bouquet of flowers and fruit		
France		
11. MACON-VILLAGES LES PRELUDES		£33.50
Vignerons des Terres Sechetes		
Nicely balanced Chardonnay from southern Burgundy, perfumed with white flowers, brimming with juicy yellow peach and finishing on a fine, refreshing mist of citrus		
12. SANCERRE - Le Petit Broux		£42.90
The wine has an intensely aromatic nose of leaves, herbs and minerals. Freshly acidity, dry and fruity with a flinty quality		
13. CHABLIS - Drouhin		£43.00
Elegant Chablis, herbaceous on the nose, fresh-washed with citrus, particularly lemon and grapefruit, in the mouth, all emphasised by a sprinkling of salt		
14. CHABLIS 1ER CRU - Montmain		£59.00
Well balanced with an intricate combination of fruit and acidity. This is classic Chablis of an unusually high quality		
15. PULIGNY MONTRACHET		£89.00
Domaine Alain Chavy		
Exotic, beguiling white Burgundy, bursting with ripe tropical fruit, including pineapple and guava, balanced by a concentrated jet of lime-flavoured acidity and a fragrance of spicy oak.		
16. GEWURZTRAMINER - Trimbach		£41.90
Dry, showing classic restraint, without any loss of the Gewurztraminer's exotic and spicy feature		

White Wines

Japan	1/4 bottle	bottle
17. SAKE	£10.50	£32.50
New Zealand		
18. SAUVIGNON BLANC - Mohua		£30.50
Medium to full bodied with crisp fruits and a long finish		
Australia		
19. RESERVE CHARDONNAY - Tooma River		£21.50
Grapefruit, lime and melon flavours, all bound up with a zesty, crispy citrus balance which cuts through to the finish		
South Africa		
20. CHENIN BLANC - Stormy Cape		£20.90
Packed with up-front tropical fruit. The nose and palate charms with an abundance of guava and gooseberries		
Chile		
21. SAUVIGNON BLANC		£21.90
Dry with herbaceous characters alongside gooseberry, lychee and lemon, which are encouraged by a crisp structure		

Red Wines

Italy

22. CHIANTI DOCG - Castellani		£24.90
Full and rich, characterised by hints of violets		
France		
23. COTE DU RHONE - Domaine Brusset		£28.90
Red berry fruit aromas precede subtle flavours of raspberries and well balanced, smooth tannins		
24. CHATEAUNEUF-DU-PAPE		£55.00
Spicy and blackcurrant, fine tannins and good acidity		
25. CHATEAU HAUT PEZAT, GRAND CRU		£48.00
St. Emilion 14/15		
Hints of ripe plums and damsons on the nose and palate. Rich and velvety, with soft tannins and a long elegant finish		
Australia		
26. RESERVE SHIRAZ - Tooma River		£21.90
Blackberry and cherry flavours with hints of spice		
Chile		
27. MERLOT ESTATE, DE MARTINO		£25.50
Fleshy fruit and oaky flavours, with notes on mint		
Spain		
28. RIOJA CRIANZA - Ramon Bilbao '16/17		£29.90
Medium bodied with crunchy red berry and hedgerow fruit		
Argentina		
29. MALBEC RESERVA - Bodegas Santa Ana		£26.50
A stylish balance of dense black fruit flavours, tightly knit fine grained tannins and a judicious use of oak		
Rosé		
Italy		
30. PINOT GRIGIO "BLUSH: - Il Sospiro		£24.90
Light, dry and crisp with citrus and fruity red berry flavours		
France		
31. COTE DE PROVENCE - La Vidaubanaise		£27.90
A light nose of wild strawberries with a refreshing, smooth palate		