

TO SHARE

Vegetarian feasting platter (v)	£17.00
<i>vegan satay skewers, veggie gyoza & edamame</i>	
Feasting platter	£19.50
<i>crispy chicken gyoza, duck spring rolls, vegetable spring rolls & chicken satay</i>	
Bao Bun platter (4 pcs)	£19.50
<i>chicken bao bun, duck bao bun, Thai fries & salad</i>	

SMALL DISHES

Edamame (ve)	£5.50
<i>soybeans & sea salt</i>	
Vegetable spring rolls (v)	£7.50
<i>sweet chilli sauce</i>	
Crispy chicken bites	£7.90
<i>spicy mayo</i>	
Duck spring rolls	£7.90
<i>hoisin sauce</i>	
Chicken satay skewers (3pcs)	£7.90
<i>lemongrass & peanut sauce (vegan option available)</i>	
Prawn Rolls	£7.90
<i>sweet chilli sauce</i>	
Steamed gyoza (5pcs)	
<i>ponzu sauce</i>	
Vegetable (v)	£7.50
Chicken	£7.90
Sichuan Fried Pork	£8.00
<i>spicy mayo</i>	
Chilli salt squid	£8.50
<i>spicy mayo</i>	

BAO BUNS

Chicken bao buns (2pcs)	£7.80
<i>kimchi & fried shallot</i>	
Vegan duck bao buns (ve) (v)	£7.50
<i>cucumber & hoisin sauce</i>	
Duck bao buns (2pcs)	£7.90
<i>cucumber & hoisin sauce</i>	

CURRIES

Thai green curry	
<i>steamed rice & vegetables</i>	
Vegetable (v)	£12.00
Chicken	£12.50
Prawn	£13.00
Chicken Katsu curry	£12.50
<i>steamed rice & vegetables</i>	
Lamb Massaman curry	£14.50
<i>aubergine, shallots & rice</i>	

FIRST FLOOR
SUMMER TERRACE

Open now!

BOUTIQUE BEDROOMS

We have 11 rooms upstairs.
Please ask the staff for details & special offers

MAINS DISHES

Fried chilli tofu (ve)(v)	£12.00
<i>mixed vegetables, steamed jasmine rice & sriracha sauce</i>	
Poke Bowls	
<i>avocado, edamame, cucumber, red peppers, rice, sesame dressing</i>	
Tofu (ve)(v)	£12.50
Chicken	£12.80
Prawn	£13.00
Papaya & Green Mango Thai Salad	
Tofu (ve)(v)	£12.50
Beef	£13.50
Teriyaki Chicken	£13.50
<i>rice & mixed vegetables</i>	
Crispy smoked chicken	£13.90
<i>fries, mixed vegetables & kimchi sauce</i>	
Black pepper beef	£14.00
<i>beef sirloin, black pepper sauce, asparagus, shiitake mushrooms, water chestnuts & steamed rice</i>	
Pan Fried Duck Breast	£14.50
<i>curry sauce & rice</i>	
Korean beef burger	£16.00
<i>kimchi, spicy mayo & fries</i>	
Miso Salmon	£14.50
<i>rice & mixed vegetables</i>	

RICE & NOODLES

Pad Thai noodles	
<i>stir fried rice noodles, sweet Thai sauce, fresh lime & peanuts</i>	
Vegetarian (v)	£11.50
Chicken	£12.00
Prawn	£12.50
Egg fried rice	
<i>stir fried rice, vegetables & egg</i>	
Vegetarian (v)	£11.00
Chicken	£11.50
Beef	£12.00
Prawn	£12.50
Singapore Noodles	
<i>mixed vegetables, soya sauce & curry powder</i>	
Vegetarian (v)	£11.50
Chicken	£12.00
Prawn	£12.50

SIDE DISHES

Steamed jasmine rice (ve)	£2.50
Grafton kimchi (ve)	£2.95
Egg fried rice (v)	£3.15
Thai fries (v)	£4.50
Chopped mixed salad (ve)(v)	£4.50

DESSERT

Salted caramel brownie (ve)	£5.00
<i>vanilla ice cream</i>	
Ice cream or sorbet	£2.50
<i>one scoop</i>	

(v) - vegetarian (ve) - vegan

Please ask your server for gluten free information.

A discretionary service charge of 12.5% will be added where table service is given.



Please ask staff or scan for allergen and gluten free information.

SPARKLING WINE	125ml	Bottle
Prosecco Brut, Veneto, Italy	£8.00	£41.00
Pierre Mignon Grande Reserve, France		£61.00
Moet & Chandon, Brut Imperial, France		£77.00
Veuve Clicquot Brut, France		£85.00
Bollinger, Special Cuvée, France		£92.00

WHITE WINE	175ml	250ml	Bottle
Entero Old Vine Macabeo, Manchulea, Spain	£6.60	£8.50	£25.00
Pinot Grigio, Delle Venezie IGT, Italy	£7.60	£9.80	£29.00
Picpoul de Pinet, Cuvée Caroline, France	£8.50	£11.20	£33.00
Sauvignon Blanc, Havelock, Marlborough, NZ	£8.75	£11.50	£34.00
Chardonnay, Hamilton Heights, Australia	£10.00	£12.50	£37.00
Gavi, Olim Bauda, Italy			£43.00

ROSÉ WINE	175ml	250ml	Bottle
Pierre et Papa, France	£6.70	£8.85	£26.00
Pinot Grigio, Bella Modella, Italy	£7.60	£9.80	£29.00
Domaine Fredavelle, Provence, France			£39.00

RED WINE	175ml	250ml	Bottle
Sangiovese, Terre Allegre, Italy	£6.60	£8.50	£25.00
Pinot Noir, Les Esperons, Languedoc, Fr.	£7.60	£9.80	£29.00
Malbec, Man Meets Mountain, Arg.	£7.75	£10.20	£30.00
Rioja Crianza, Puente de Salceda, Spain	£8.50	£11.20	£33.00
Primitivo Ruminat, Cantine Orsogna, Italy			£37.00
Secco-Bertani Original Vintage Edition, Italy			£46.00
Cabernet Sauvignon, Majella, Coonawarra, Australia			£49.00

SIGNATURE COCKTAILS / ALL £12.00

Spicy Patron Margarita
Espolon tequila, orange liquor, agave, fresh lime, chillies

Cucumber basil smash
Bombay, cucumber, basil, fresh lime, sugar syrup

Lychee Martini
Grey Goose vodka, lychee liquor, lime juice, lychees

Wild Manhattan
Wild Turkey 81, martini rosso, bitters, maraschino cherry

VS Espresso Martini
Courvoisier VS, coffee liquor, espresso, sugar syrup

All our classic cocktails are still available, please ask us

SPRITZERS / ALL £11.50

Aperol
Aperol, prosecco, soda, orange

Hugo
Mondoro elderflower, prosecco, soda, mint

Sarti Rosa
Passion fruit, blood orange & mango sarti, prosecco, soda

Campari
Campari, prosecco, soda, orange

Martini Bianco Peach
Martini Bianco, prosecco, peach purée, lemonade

Raspberry Elderflower Spritz
St Germain, prosecco, rhubarb & raspberry tonic

MOCKTAILS / ALL £9.00

Crodino Italian Spritz
Crodino 0.0% Italian spritz served over ice (perfect for Aperol spritz lovers)

Lyre's Pineapple Fizz
Lyre's 0.0% spirit, pineapple, orange, lime, lemonade

BEER & CIDER

<u>Draught</u>	1/2 Pint	Pint
Aspall Cider (5.5%)	£3.40	£6.50
Pravha (4.0%)	£3.45	£6.60
Staropramen (5%)	£3.55	£6.70
Madri (4.6%)	£3.65	£7.00
Guinness (4.1%)	£3.70	£7.10
Harbour Pale Ale (GF) (3.4%)	£3.75	£7.30
Jubel Peach (GF) (4%)	£3.80	£7.40
Two Tribes Dream Pale Ale (4.4%)	£3.80	£7.40
Salt Huckaback NEIPA (5.5%)	£3.85	£7.50
Asahi Super Dry (5.2%)	£3.95	£7.70

Real Ale & Bitter

Guest Real Ales	£3.30	£6.30
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Bottles

Corona 330ml (4.5%)	£5.60
Peroni 330ml (5.1%)	£5.60
Peroni 330ml (GF) (5.5%)	£5.60
Desperados 330ml (5.9%)	£5.70
Rekorderlig v.flavours 500ml (4%)	£6.60
Erdinger 500ml (5.3%)	£6.70
Peroni Libera 330ml (0.0%)	£5.40
Lucky Saint Beer 330ml (0.5%)	£5.50
Rekorderlig 500ml (0.0%)	£6.20
Guinness 538ml (0.0%)	£6.80

HAPPY HOUR COCKTAILS (2 FOR 1) - £12.00 EVERYDAY 3PM - 6PM

Negroni
Campari, Martini Rosso, Bombay gin

Peach Bellini Fizz
White peach purée, prosecco, raspberry

Jamaican Mule
Spiced Bacardi rum, ginger beer, lime & angostura

Margarita
Espolon blanco, triple sec, lime, sugar syrup