

## TO SHARE

01. Steamed dumplings (12 pcs);  
prawn har kau, pork siu mai, vegetable £14.50

02. Crispy platter;  
chilli salt squid, crispy chicken gyoza,  
duck & vegetable spring rolls £16.00

## SOUP

03. Traditional Thai tom yum (GF)  
shrimp paste, lemongrass,  
shiitake mushrooms & coriander

Vegetable £4.50  
Chicken £5.00  
Prawn £5.50

## SALADS

04. Marinated grilled chicken  
mango & mint salad £7.50

05. Duck & watermelon salad  
cucumber, cashews, lettuce  
& hoisin sauce £8.50

## DESSERT

## SMALL PLATES

06. Edamame (V)  
soy beans & sea salt £4.50

07. Vegetable spring rolls (V)  
with sweet chilli sauce £5.50

08. Chicken gyoza  
with black soy vinaigrette £6.50

09. Tiger prawn tempura  
with sriracha mayonnaise £7.50

10. Crispy soft shell crab  
with garlic, chilli, spring onion  
& yellow beans £7.50

11. Chilli salt squid (GF)  
with Thai sweet chilli sauce £7.50

12. Duck roti wrap  
iceberg lettuce, cucumber, spring onion,  
carrot & hoisin sauce £7.00

\* ASK ABOUT OUR \*  
DAILY SPECIAL

27. A selection of ice cream  
Please ask staff £4.00

## MAINS

13. Keaw wan gai (green curry) (GF)  
Served with steamed rice;

Vegetable (V) £10.00  
Chicken thigh £10.50  
Prawn £11.00

14. Pan fried sea bass  
with baby choy sum, enoki mushroom  
& spicy Thai rice powder salsa £10.50

15. Sweet & sour chicken  
red pepper, pineapple & onion  
with steamed rice £10.50

16. Sukiyaki sizzling seafood  
Japanese mushrooms & vegetables  
with steamed rice (medium spicy) £10.50

17. Sizzling beef  
shiitake mushrooms, beans, peppers  
& water chestnuts with steamed rice £10.50

18. Asian pork belly  
with steamed vegetables &  
spicy crab bisque £10.00

19. Crispy aromatic duck  
cucumber, spring onion & pancakes £10.50

28. Mango coco  
Mango sorbet, coconut ice cream £5.00

## RICE &amp; NOODLES

20. Aromatic duck fried rice  
with vegetables & spring onions £9.50

21. Singapore king prawn rice  
with vegetables, egg & chilli sauce £9.50

22. Pad Thai noodles (GF)

Vegetable (V) £9.00  
Chicken £9.50  
Prawn £10.00

23. Stir fried ramen noodles

Vegetable (V) £9.00  
Chicken £9.50  
Prawn £10.00

## SIDES

24. Steamed rice (V)(GF) £2.50

25. Steamed vegetables (V)(GF)  
bok choy, broccoli & green beans £3.50

26. Thai fries, sriracha mayo (V)(GF) £3.50

29. Coffee parfait  
Ice coffee mousse & caramelised nuts £5.00

(GF) = Gluten free (V) = Vegetarian

\*EIGHT BOUTIQUE ROOMS COMING SOON\*

Some of our dishes contain one or more of the 14 key allergens. Please ask a staff member for more detailed information. Our kitchen is open Mon-Fri: 12-4pm, 6-10pm, Sat 12-6pm.  
A discretionary service charge of 12.5% will be added where table service is given. All service charge collected is paid out in full to staff who work directly for The Grafton Arms

WHITE WINE	175ml	250ml	Bottle
Macabeo Sobre Lias, Spain	£5.10	£6.30	£18.50
Le Coste Trebbiano di Romagna, Italy	£5.25	£6.65	£20.00
Pinot Grigio, Terre del Noce, Italy	£5.50	£7.40	£22.00
Chardonnay, Les Mougeottes, France	£5.65	£7.50	£22.50
Sauvignon Blanc, Stoneburn, Marlborough, NZ	£6.75	£9.00	£27.00
Chenin Blanc, Stellenrust, South Africa			£29.00
Gruner Veltliner, Domaine Wachar, Austria			£31.00

ROSÉ WINE	175ml	250ml	Bottle
Pierre et Papa, France	£4.95	£6.20	£18.50
Pinot Grigio Rosé, Italy	£5.50	£7.35	£22.00
Chateau d'Astros, Cotes de Provence, France			£29.00

RED WINE	175ml	250ml	Bottle
Tempranillo Petit Verdot, Spain	£5.10	£6.30	£18.50
Carignan Grenache, La Lande, France	£5.25	£6.65	£20.00
Malbec, Tilia, Mendoza, Argentina	£5.90	£7.85	£23.50
Rioja Crianza, Finca Manzanos, Spain	£6.30	£8.35	£25.00
Pinot Noir, Humberto Canale, Argentina			£30.00
Bordeaux, Chateau Lamothe-Cissac, France			£36.00
Valpolicella Ripassa, Bertani, Italy			£54.00

## COCKTAILS all £9.00

### Grafton Gimlet

*Sipsmith Dry Gin with lime juice & gomme*

### Graftonfruit Margarita

*Tequila, Saint Germain liqueur,  
grapefruit & lime juice served on the rocks*

### Thai Porn Star

*Vodka, Passoa liqueur, passion fruit, gomme,  
ginger & chilli (optional) served with a shot of Prosecco*

### Grafton Old Fashioned

*Woodford reserve with angostura bitters,  
sugar & maraschino cherry*

### GA Espresso Martini

*Havana 7 yr old rum, Khalua,  
dark roasted espresso & gomme*

## KINGSDOWN SPARKLE (non alcoholic)

Elderflower / Apple / Rhubarb / Orange £2.95

## SPARKLING

	125ml	Bottle
Prosecco Brut, Veneto, Italy	£6.50	£32.00
Pierre Mignon Grande Reserve, Brut NV, France		£44.00
Veuve Cliquot, Yellow label, NV, France		£69.00
Bollinger, Special Cuvée NV France		£75.00
Laurent-Perrier, Cuvee Rose Brut NV France		£86.00

## BEER & CIDER

### Draught

	1/2 Pint	Pint
By the Horns Stiff Upper Lip (3.8%)	£2.70	£5.35
By the Horns Byson (4.8%)	£2.80	£5.45
Chieftan IPA (5.5%)	£2.80	£5.55
Cobra (4.5%)	£2.45	£4.75
Doombar (4%)	£2.30	£4.45
Estrella (4.6%)	£2.85	£5.55
Grafton Arms Ale (3.6%)	£2.30	£4.45
Guinness (4.1%)	£2.50	£4.95
Guest Ale	£2.30	£4.65
Pravha (4%)	£2.45	£4.75
Sharps Orchard Cider (4.5%)	£2.40	£4.65
Staropramen (5%)	£2.65	£5.15
The Grafton Grappler Craft Lager (4%)	£2.45	£4.85

### Bottles & Cans

Cobra 330ml btl (alcohol free)	£2.35
Beyond the Pale 330ml can (4.2%)	£4.95
Corona 330ml btl (4.5%)	£4.25
Crabbie's 500ml btl (4.5%)	£5.75
Desperados 330ml btl (5.9%)	£4.45
Erdinger 500ml btl (5.3%)	£5.35
Koppar Pear 500ml btl (4.5%)	£5.25
London Bohemia Lager 330ml can (5%)	£4.95
Peroni 330ml btl (5.1%)	£4.35
Rekordeling Passion Fruit 500ml btl (4%)	£5.50
Rekordeling Strawberry & Lime 500ml btl (4%)	£5.50
Rekordeling Wild Berries 500ml btl (4%)	£5.50
Tailgate Grapefruit IPA 330ml can (6.2%)	£5.95
Tailgate Peanut Butter Milk Stout 330ml can (5.8%)	£5.95
Tailgate Watermelon Wheat 330ml can (4.9%)	£5.95

**\*\*STUDENT SPECIAL:** 25% off total bill when dining Sat - Wed ~ **DINNER SPECIAL:** Main course plus a pint/gls house wine £12 all week!\*\*

We have a full selection of coffee & tea available from 11am. All wine is also served in 125ml measures.

[www.pubandrooms.com](http://www.pubandrooms.com)