

### SHARING PLATTERS

Steamed dumplings (12pcs) <i>prawn har gau, chicken siu mai, jiaozi egg &amp; chives</i>	£16.30
Feasting platter <i>chilli salt squid, crispy chicken gyoza, duck &amp; vegetable rolls</i>	£17.50
Bao Bun club (4pcs) <i>2 pcs crispy duck &amp; 2 pcs crispy chicken, kimchi, sesame seeds, large Thai fries &amp; sriracha mayo</i>	£19.00

### SMALL DISHES

Edamame (PB) <i>soy beans &amp; sea salt</i>	£4.50
Spring rolls <i>Vegetable sweet chilli sauce (V)</i>	£5.95
Duck hoisin sauce	£6.45
Crispy cauliflower (PB) <i>Sesame seed, spring onion &amp; Jalapeño sauce</i>	£6.00
Grilled chicken satay skewers (GF) <i>lemongrass &amp; peanut sauce</i>	£6.50
Gyoza <i>Chicken / vegetable black rice vinegar</i>	£6.70
Korean chicken wings 🌿 <i>Kimchi spicy sauce</i>	£6.50
Chilli salt squid (GF) 🌿 <i>sweet chilli sauce</i>	£7.00

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PB - Plant Based / V - Vegetarian / GF - Gluten Friendly

### DIM SUM & BAO

Chicken siu mai	£5.20
Jiaozi egg & chives (V)	£5.80
Crispy Chicken Bao Bun (2pcs)	£8.30
Duck Bao Bun (2 pcs)	£8.50

### MAIN DISHES

Thai green curry (GF) 🌿 <i>Coconut milk &amp; spices with mixed vegetables &amp; sweet potato served with steamed rice</i>	£10.30
Vegetable (V)	£10.70
Chicken	£11.00
Prawn	£11.00
Classic rendang curry (GF) 🌿🌿 <i>slow cooked coconut milk &amp; spices with sweet potato &amp; roti flatbread</i>	£11.00
Vegetable (V)	£11.50
Chicken	£11.80
Lamb	£11.80
Chicken katsu curry <i>chicken with a creamy curry sauce, served on a bed of rice</i>	£11.50
Teriyaki chicken <i>mixed vegetables served with rice &amp; teriyaki sauce</i>	£12.50
Wok-fried spicy prawns 🌿🌿 <i>mixed vegetables, water chestnuts &amp; spicy chilli sauce</i>	£12.50
Black pepper beef 🌿 <i>beef sirloin with black pepper sauce, asparagus, shiitake mushrooms, water chestnuts &amp; steamed rice</i>	£12.50
Grilled sea bass fillet <i>mixed vegetables, rice &amp; teriyaki sauce</i>	£13.00
¼ Crispy aromatic duck <i>served with pancakes &amp; rice</i>	£13.00
Plant based "duck" (PB) <i>served with pancakes &amp; rice</i>	£12.50

### RICE & NOODLES

Poke bowl <i>Crispy chicken / prawn / tofu (PB) Sticky rice, soy &amp; sesame sauce, avocado, seasonings, fresh lime &amp; crispy onions</i>	£9.50
Pad Thai noodles (GF) <i>stir-fried flat rice noodles, sweet Thai sauce, fresh lime &amp; peanuts</i>	£10.00
Vegetable (V)	£10.30
Chicken	£10.50
Prawn	£10.50
Korean mixed rice 🌿 <i>mixed with vegetables &amp; egg</i>	£10.80
Chicken	£11.30
Prawn	£11.50
Duck	£11.50

### SIDE DISHES

Roti flatbread	£2.20
Steamed jasmine rice (V)(GF)	£3.00
Thai fries (GF)	£3.95
Steamed vegetables (V)(GF) <i>mangetout, broccoli, &amp; green beans</i>	£4.00

### DESSERT

Cheese cake <i>with vanilla ice cream</i>	£6.50
Chocolate Fondant (PB)	£6.50
Ice cream & sorbet <i>please ask for flavours</i>	per scoop: £2.00

<b>SPARKLING WINE</b>	125ml Bottle
Prosecco Brut, Veneto, Italy	£7.25 £36.00
Pierre Mignon Grande Reserve, Brut NV, France	£52.00
Veuve Cliquot, Yellow label, NV, France	£74.00
Laurent-Perrier, Cuvee Rosé Brut NV, France	£86.00

<b>WHITE WINE</b>	175ml 250ml Bottle
Verdejo Pegasom, Bodegas Manzano, Spain	£5.65 £7.40 £22.00
Pinot Grigio, Delle Venezie IGT, Italy	£6.50 £8.35 £25.00

Chardonnay, The Googly, South Australia £26.00

Sauvignon Blanc, Wairau River, NZ £7.50 £10.00 £30.00

Picpoul de Pinet, Caroline, France £7.50 £10.00 £30.00

Chenin Blanc Reserve, Ken Forester, South Africa £34.00

<b>ROSÉ WINE</b>	175ml 250ml Bottle
Pinot Grigio Rosé, Italy	£6.50 £8.35 £25.00

Melopée de Gavoty, Cotes de Provence, France £8.00 £10.65 £32.00

<b>RED WINE</b>	175ml 250ml Bottle
Sangiovese, Terre Allegre, Italy	£5.65 £7.40 £22.00
Malbec, Punto Alto, Arg.	£6.55 £8.65 £26.00
Rioja Crianza, Ramon Bilbao, Spain	£7.25 £9.35 £28.00
Pinot Noir, Humberto Canale, Arg.	£33.00
Primitivo, Di Salento, Casa Botter, Italy	£36.00
Bordeaux, Chateau Lamothe-Cissac, France	£40.00

**SIGNATURE COCKTAILS**  
ALL £10.00

**The Rico**  
*Malibu, Cut Spice, coconut syrup, Pineapple juice*

**Spiced honey margarita**  
*Cazcabel honey tequila, Cointreau & lime juice*

**Porn Star Martini**  
*Eristoff vodka, blend passion fruit, pineapple juice, Passion fruit puree*

**Old Fashioned**  
*Woodford Reserve bourbon, angostura bitters, brown sugar, orange twist*

**French Martini**  
*Eristoff vodka, Chambord, pineapple juice*

**Mint Julep**  
*Slane Irish whiskey, Angostura, sugar syrup, mint*

**GIN & THINGS**  
ALL £10.00

**Slingsby Rhubarb**  
*Fever-Tree ginger ale, mint & raspberries*

**Stranger & Sons**  
*Fever-Tree light tonic, apple & blueberries*

**Hendricks**  
*Cucumber Fever-Tree, blueberries & mint*

**Tanqueray Sevilla Blood Orange**  
*Fever-Tree Aromatic tonic, mint & orange*

**Fords Gin**  
*Aromatic tonic, lime wedge & mint*

**Roku Gin**  
*Indian Fever-Tree, ginger and lime*

*A double measure of gin served with Fever-Tree tonic*

**BEER & CIDER**

	1/2 Pint	Pint
<b>Draught</b>		
Doombar (4%)	£2.60	£5.00
Guest Ale	£2.60	£5.00
Pravha (4%)	£2.80	£5.30
Aspall Cyder (4.5%)	£2.80	£5.40
Guinness (4.1%)	£2.90	£5.70
Staropramen (5%)	£3.00	£5.80
Madri (4.6%)	£3.20	£6.10
Camden Hells (4.4%)	£3.30	£6.30
Meantime London Pale Ale (4.3%)	£3.20	£6.20
Peroni (5.1%)	£3.40	£6.50
Neck Oil (Session IPA 4.3%)	£3.40	£6.50

**Bottles**

Corona 330ml (4.5%)	£5.00
Desperados 330ml (5.9%)	£5.00
Peroni 330ml (5.1%)	£5.00
Rekorderlig S/L 500ml (4%)	£6.00
Rekorderlig W/B 500ml (4%)	£6.00

**Low ABV + Alcohol Free**

Lucky Saint 0.5 ABV	£4.50
Heineken 0.0 (alcohol free)	£4.00
Rekorderlig strawberry & lime 0.0 (alcohol free)	£5.00

**KINGSDOWN SPARKLE - £3.50**  
Elderflower / Apple / Rhubarb / Orange