

### 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 Vegetable <i>sweet chilli sauce (V)</i>	£5.95
Duck <i>hoisin sauce</i>	£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 Chicken / vegetable <i>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
Gao Choi prawns	£6.90
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>	
Vegetable (V)	£10.30
Chicken	£10.70
Prawn	£11.00
Classic rendang curry (GF) 🌿🌿 <i>slow cooked coconut milk &amp; spices with sweet potato &amp; roti flatbread</i>	
Vegetable (V)	£11.00
Chicken	£11.50
Lamb	£11.80
Chick-en katsu curry (PB) <i>Plant-based katsu with a creamy curry sauce, served on a bed of rice</i>	£11.50
Crispy smoked chicken 🌿 <i>sautéed beans &amp; kimchee sauce</i>	£12.00
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 fish fillet (ask your server) <i>mixed vegetables, rice &amp; teriyaki sauce</i>	£13.00
¼ Crispy aromatic duck <i>served with pancakes &amp; rice</i>	£13.00

### RICE & NOODLES

Poke bowl Crispy chicken / prawn / tofu (PB) <i>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>	
Vegetable (V)	£10.00
Chicken	£10.30
Prawn	£10.50
Korean mixed fried rice 🌿 <i>mixed with vegetables &amp; egg</i>	
Chicken	£10.80
Prawn	£11.30
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

One Tun sundae <i>chocolate, vanilla &amp; gingerbread ice cream, chocolate sauce</i>	£6.00
Chocolate Fondant (PB)	£6.50
Ice cream & sorbet <i>please ask for flavours</i>	per scoop: £2.00

SPARKLING WINE	125ml	Bottle
Prosecco Brut, Veneto, Italy	£6.95	£34.00
Pierre Mignon Grande Reserve, Brut NV, France	£49.00	
Veuve Cliquot, Yellow label, NV, France	£74.00	
Bollinger, Special Cuvée NV France	£82.00	
Laurent-Perrier, Cuvee Rosé Brut NV, France	£86.00	

WHITE WINE	175ml	250ml	Bottle
Verdejo Pegasom, Bodegas Manzano, Spain	£5.45	£6.70	£19.80
Pinot Grigio, Delle Venezie IGT, Italy	£6.20	£7.95	£23.90
Chardonnay, The Googly, South Australia			£24.00
Sauvignon Blanc, Stoneburn, NZ	£7.10	£9.40	£28.00
Picpoul de Pinet, Caroline, France	£7.35	£9.70	£29.00
Chenin Blanc Reserve, Ken Forester, South Africa			£32.00

ROSÉ WINE	175ml	250ml	Bottle
Pinot Grigio Rosé, Italy	£5.95	£7.85	£23.50
Melopée de Gavoty, Cotes de Provence, France	£7.35	£9.70	£29.00

RED WINE	175ml	250ml	Bottle
Sangiovese, Terre Allegre, Italy	£5.45	£6.70	£19.80
Malbec, Man Meets Mountain, Arg.	£6.45	£8.20	£24.00
Rioja Crianza, Ramon Bilbao, Spain	£7.00	£9.00	£27.00
Pinot Noir, Humberto Canale, Arg.			£33.00
Primitivo, Tenute Rubino, Italy			£36.00
Bordeaux, Chateau Lamothe-Cissac, France			£40.00

### SIGNATURE COCKTAILS ALL £9.50

**Apertun Spritz**  
*Aperol, aromatic Fever-Tree, prosecco & orange wedge*

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

**Fords Bramble**  
*Fords gin, Chambord liqueur, lemon juice*

**Akashi Old Fashioned**  
*Woodford Reserve bourbon, Akashi liqueur, angostura bitters & orange twist*

**Martini Brew**  
*Slane whiskey, coffee liqueur, espresso & maple syrup*

### GIN & THINGS ALL £9.50

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

**Gooseberry Harrogate**  
*Fever-Tree light tonic, apple & blueberries*

**Hendrick's Lunar**  
*Indian Fever-Tree, blueberries & mint*

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

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

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

### BEER & CIDER

	1/2 Pint	Pint
Draught		
Doombar (4%)	£2.50	£4.90
Guest Ale	£2.50	£4.90
Pravha (4%)	£2.70	£5.20
Aspall Cyder (4.5%)	£2.70	£5.30
Guinness (4.1%)	£2.80	£5.50
Staropramen (5%)	£2.90	£5.70
Madri (4.6%)	£3.10	£6.00
Camden Hells (4.4%)	£3.10	£6.00
Meantime London Pale Ale (4.3%)	£3.10	£6.00
Peroni (5.1%)	£3.15	£6.20
Craft Tap (ask your server)	£3.20	£6.30

### Bottles

Heineken 0.0 (alcohol free)	£3.40
Rekorderlig strawberry & lime 0.0 (alcohol free)	£4.95
Corona 330ml (4.5%)	£4.80
Desperados 330ml (5.9%)	£4.80
Peroni 330ml (5.1%)	£4.75
Peroni Gluten Free 300ml (5.1%)	£4.85
Goose IPA 330ml (4.2%)	£4.90
Lefe Blonde (6.6%)	£5.00
Crabbies Ginger Beer 500ml (4.5%)	£5.20
Rekorderlig Flavours 500ml (4%)	£5.90

**KINGSDOWN SPARKLE - £3.40**  
Elderflower / Apple / Rhubarb / Orange