Vegetarian feasting platter (V)

vegetable tempura, vegan satay skewers, veggie gyoza & edamame



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Feasting platter baby chilli squid, crispy chicken gyoza, duck rolls & vegetable spring rolls	£18.50
Niku platter chicken satay, pork baby ribs, smoked chicken	£18.50
Bao Bun platter (4 pcs) chicken bao bun, duck bao bun, fries & salad	£19.50
Steamed dumpling (12 pcs) prawn & scallops sui mai, spicy chicken, vegetable dumplings	£20.50
BAO BUNS, DUMPLINGS & SO	OHD
BAO BOINS, DOMI LINGS & SV	
Chicken wonton chicken dumpling, vegetables soup	£5.50
Chicken wonton	£5.50
Chicken wonton chicken dumpling, vegetables soup Handmade steamed dumplings (4pc Vegetable (V) Spicy chicken siu mai	£5.50 s) £7.25 £7.55

SMALL DISHES

£17.00

Edamame (VE) soy beans & sea salt	£4.80
Mushroom tempura with lemon leaf, garlic & jalapeño sauce	£7.00
Crispy pork belly served with black vinegar & chilli oil	£7.50
Vegetable spring rolls (V) sweet chilli sauce	£7.50
Duck rolls hoisin sauce	£7.50
Chicken satay skewers (3pcs) (GF) lemongrass & peanut sauce	£7.50
Baby chilli squid (GF) sweet chilli sauce	£7.50
Sesame prawn roll prawn tempura, sesame crust, yuzu sauce	£7.50
Vegetable / chicken gyoza	£7.80

BOUTIQUE BEDROOMS

We have 11 rooms upstairs.

Please ask the staff for details & special offers

MAINS DISHES

Spiced & crispy aubergine (V) (VI aubergine served with a Szechuai sauce & jasmine rice	
Crispy smoked chicken served with fries, mix vegetables & kimchi sauce	£13.50
'/4 Crispy aromatic duck cucumber, spring onions, carrots & pancakes	£13.50
Black pepper beef the beef sirloin, black pepper sauce, asparagus, shiitake mushrooms, water chestnuts & steamed rice	£13.50
Miso roasted pork belly served mixed vegetables & glass noodles	£14.50
Wok fried lamb shoulder served with rice & spring onion	£14.50
Teriyaki Salmon served with rice & seasonal vegeto	£14.50 ables

CURRYS

Thai green curry (GF) 🕻

served with steamed rice & vegetable Vegetable (V) Chicken Prawn	£11.20 £11.70 £12.20
Rendang Curry Coconut milk, 5 spices, sweet potato & steamed rice Vegetarian Chicken	£12.00 £12.30

RICE & NOODLES

Pad Thai noodles (GF) \(\) stir fried rice noodles, sweet Thai s fresh lime & peanuts	sauce,
Vegetarian (V)	£11.00
Chicken	£11.50
Prawn	£12.00
Egg fried rice (GF)	
stir fried rice, vegetables & egg	
Vegetarian (V)	£11.00
Chicken	£11.50
Beef	£11.80
Prawn	£12.00
Miso Udon soup served with tofu, egg, & Chinese of	abbage
Vegetables	£11.50
Chicken	£12.50
Prawn	£13.00
Kung Pao Prawn 🐧	£13.85
served with rice, vegetables, chillies & peanuts	

SIDE DISHES

Steamed jasmine rice (VE)(GF)	£2.50
Grafton kimchi (VE) 🐧	£2.95
Egg fried rice (V)	£3.15
Thai fries (V)	£4.50
DESSERT	
lce cream or sorbet one scoop	£2.50
Chocolate brownie vanilla ice cream	£4.65



Mango & passion fruit mochi

£5.65

SPARKLING WINE		125	D = 441 -
			Bottle
Prosecco Brut, Veneto, Italy		£7.80	£40.00
Pierre Mignon Grande Reserve, France			£59.00
Moet & Chandon, Brut Imperial, France			£72.00
Veuve Clicquot Brut, France			£80.00
Bollinger, Special Cuvée, France			£87.00
WHITE WINE	I75ml	250ml	Bottle
Entero Old Vine Macabeo,			
Manchulea, Spain	£6.50	£8.40	£25.00
Pinot Grigio, Delle Venezie IGT, Italy	£7.40	£9.75	£29.00
Picpoul de Pinet, Cuvée Caroline, France	£8.60	£11.20	£33.00
Sauvignon Blanc, Wairau River, NZ	£8.60	£11.20	£33.00
Chardonnay, Hamilton Heights, Austral	ia		£36.00
Gavi, Olim Bauda, Italy			£43.00
Reisling, Weinhaus Ress, Alsace			£43.00
ROSÉ WINE	I75ml	250ml	Bottle
Pierre et Papa, France	£6.50	£8.40	£25.00
Recital Gavoty, France	£8.60	£11.40	£34.00
Sancerre Rosé, Le Petit Broux, France			£43.00
RED WINE	I75ml	250ml	Bottle
Sangiovese, Terre Allegre, Italy	£6.50	£8.40	£25.00
Pinot Noir, Sabta Macarena, Arg	£7.40	£9.75	£28.00
Malbec, Man Meets Mountain, Arg.	£7.60	£10.15	£30.00
Rioja Crianza, Puente de Salceda, Spain	£8.60	£11.40	£34.00
Primitivo Ruminat, Cantine Orsogna, Italy			
Secco-Bertani Original Vintage Edition, Italy			
Cabernet Sauvignon, Majella, Coonawarra,	Australi	a	£49.00

FIRST FLOOR WINTER LODGE

Now open!

SPECIAL OF THE DAY

Please ask a member of our staff

SIGNATURE COCKTAILS / ALL £12.00

The Grafton Sour

Dewar's White Label, Disaronno, orange, lime, fresh ginger, sugar syrup, egg white

Hazelnut Expresso Martini

Eristoff, Blend Coffee liquor, hazelnut, espresso

Cinnamon Old Fashion

Evan Williams, cinnamon syrup

Cranberry Gin Fizz

Bombay Citron, prosecco, cranberry, rosemary

Spiced Honey Margarita Cazcabel Honey, Blend Triple Sec, lime, chilli

All our classic cocktails are still available, please ask us

GIN & THINGS / ALL £11.00

Whitley Neil Rhubarb & Ginger

Ginger ale, fresh ginger, lemon

Roku Gin

Double Dutch Indian tonic, cranberries, rosemary

Ramsbury Gin

Double Dutch elderflower, lime, mint

Tanqueray Seville

Double Dutch skinny tonic, orange

Sapling Gin

Double Dutch watermelon & cucumber tonic, cucumber

SHOTS / 5 SHOTS FOR £20.00

Tequila rosé / Cazcabel coffee tequila / Baby Guinness / White sambuca

MOCKTAILS / ALL £9.00

Lyre's Italian Spritz

Lyre's 0.0% Italian spritz, lemonade, soda

Lyre's Pineapple Fizz

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

BEER & CIDER

<u>Draught</u>	I/2 Pint	Pint
Aspall Cider (5.5%)	£3.15	£6.10
Pravha (4.0%)	£3.35	£6.20
Staropramen (5%)	£3.45	£6.40
Guinness (4.1%)	£3.50	£6.60
Madri (4.6%)	£3.55	£6.80
Renegade Detour Pale Ale (4.1%) (GF)	£3.75	£7.10
Salt Huckaback NEIPA (5.5%)	£3.80	£7.20
Asahi Super Dry (5.2%)	£3.85	£7.40
Beavertown Neck Oil (4.3%)	£3.85	£7.40
Lucky Saint Beer (0.5%)	£3.10	£6.10
Real Ale & Bitter		
Good Old Boy (4%)	£3.10	£5.90
Real Guest Ale	£3.15	£6.10
<u>Bottles</u>		
Corona 330ml (4.5%)		£5.50
Peroni 300ml (5.1%)		£5.50
Daura Damm (GF) (5.4%)		£5.50
Desperados 330ml (5.9%)		£5.60
Rekorderlig Flavours 500ml (4%)		£6.50
Erdinger 500ml (5.3%)		£6.70
(3.3.7)		
Bavaria 330ml (0.0%)		£5.00
Peroni Libera (0.0%)		£5.30
Lucky Saint Hazy IPA 330ml (0.5%)		£5.50
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HAPPY HOUR COCKTAILS (2 FOR 1) - £12.00 MONDAY- TUESDAY - SATURDAY 3PM - 6PM

Negroni

Select Aperitivo, Martini Rosso, Bombay gin

Peach Bellini Fizz

White peach purée, prosecco, raspberry

Jamaican Mule

Spiced Bacardi rum, ginger beer, lime & angostura

Pornstar Martini

Eristoff vodka, Blend passion fruit liqueur, pineapple, vanilla syrup