The Drapers Arms

BAO BUNS- *Add Asian Cajun fries £5*

OUTLAW
12-hour oak smoked brisket,
caramelised red onion, kimchi ketchup 9

PBJ
Korean fried cauliflower, katsu sauce,
sweet chilli jam, smashed nuts, slaw, lettuce (VG) 9

BAO MAC
Wagyu beef slider, American cheese, crispy onion,
lettuce, pickle, kimchi burger sauce, sesame 9

STICKY PIG
Smoked pork belly, char siu BBQ sauce,
pickled cucumber, spring onion, sesame 9

SHARING PLATES

Cheeseburger spring roll,
kimchi burger sauce, pickles 7

Corn ribs, XO sauce (VG) 6

Oak smoked sticky XL pork ribs,
char siu BBQ sauce 16

Southern fried squid, jalapeño mayo, lime 10

Crispy chicken gyoza, smoked truffle Ponzu 8

Steamed veggie gyoza,
black bean chilli soy (VG) 8

Satay chicken skewers, lime, coriander 12

Pan Asian Feast tray
(serves 2 hungry people OR 3 to 4 that want to share)
1/2 crispy duck, 10 pancakes, cucumber,
spring onions, plum sauce,
2 satay chicken skewers,
4 crispy chicken gyoza, 4 soy garlic wings,
southern fried squid, egg fried rice,
crackers, sweet chilli dip 60

Outlaw Pit Master tray
(serves 2 hungry people OR 3 to 4 that want to share)
4 slices of brisket, 2 XL pork ribs, 2 hot links,
4 pork belly slices, 2 Asian Cajun fries, slaw,
4 Bao buns, BBQ sauce, kimchi ketchup 60
Why not add a super XXL cave man beef rib *+ £13*

KOREAN FRIED CHICKEN WINGS

Our wings are soy brined for 24 hours for extra umami, coated in our secret batter, and double fried for that ultimate crunch sensation.

What's your flavour?
Hot Honey / Sweet & Spicy (VG) / Soy Garlic (VG) / PBJ (VG) / BBQ (VG) / Hot A.F (VG)

6 piece 10 | **12 piece** 17 | **18 piece** 24

Korean fried cauliflower (VG) 9
(Please pick a flavour from above)

BOWLS

Tonkotsu Ramen,
Smoked pork belly, pig bone broth,
noodles, pea shoots, beansprouts, egg,
black garlic oil, sesame, spring onion 17

Massaman,
Smoked beef short rib, potato, crispy shallots,
smashed nuts, sticky rice 23

Buddha bowl,
Mixed grains, baby gem, Asian slaw,
red pepper, edamame, cucumber,
peanut dressing (VG) 14

Smoked pork belly rice bowl,
Pickled veggies, char siu BBQ sauce,
sesame, spring onion 16



SIDES

Asian Cajun fries (VG) 5

Filthy fries,
Burnt ends, BBQ sauce,
melted pizza cheese, bacon bits,
sesame, spring onions 12

Kimchi (VG) 4

Asian slaw (VG) 4

Egg fried rice (V) 5

Spicy pork fried rice 6

Prawn crackers, sweet chilli dip 5

BRUNCH - *Served until 3pm*

Pit nachos,
Tortilla chips, hot honey burnt ends,
sweet & spicy sauce, melted cheese,
sour cream, avocado, coriander,
spring onion, chilli, lime 13

Hangover Hash,
Crushed potatoes, Iberico chorizo,
smoked piquillo peppers, parmesan, fried egg 14

Breakfast in BAO,
Sausage, bacon, fried egg, American cheese,
kimchi ketchup, hash browns 12

Smashed avocado sourdough,
Poached eggs, chilli, sesame, lime (V) 10
Add streaky bacon *+3*

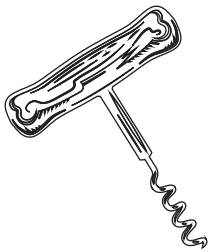
SWEETS

What would happen if a Bao bun
and a Doughnut had a baby?
White chocolate kinder bueno BAONUT (V) 8

Cookie dough S'mores 8

An optional 10% will be added to your bill. If you have any allergies, please let us know & we'll talk you through our allergen menu

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WHITE

	175ml	Bottle
La Campagne, Viognier *France, Languedoc* A classic peachy-apricot flavour.	5.7	23
Bodegas Verum Embrujo Verdejo (V) (Org) *Spain, La Mancha* Fruit-forward, bursting with citrus, fennel & pear.	6.5	27.5
Tooma River Reserve Chardonnay *Australia, New South Wales* Hints of citrus fruits, vanilla & oak.	6.65	26.5
Sartori Pinot Grigio delle Venezie (V) *Italy, Veneto* Light & delicate with pear, lemon & blossom.	6.9	29.5
Roquemolière Picpoul de Pinet (V) *France, Languedoc-Roussillon* Crisp & fresh with zingy citrus & white flowers.	8.2	33
De Martino Estate Sauvignon Blanc (V) *Chile, Isla de Maipo* Intense aromas of grapefruit, elderflower & tropical fruit.	8.2	33
Martín Códax "Alba Martín" Albariño (V) *Spain, Rias Baixas* Juicy peach & floral tones with a citrus backbone.	8.25	35

ROSÉ

	175ml	Bottle
Granfort, Rosé de Cinsault *France, Languedoc-Roussillon* This delicious, pale-coloured rosé is made using Cinsault grapes which are harvested in the cool of the early morning.	5.7	23
Ken Forrester Petit Rosé (V) *South Africa, Stellenbosch* Pale, dry & delicate rose packed with fresh strawberries, rose petals & a juicy finish.	7.15	30
Côtes de Provence Rosé Comte La Vidaubanaise *France, Provence* Packed full of strawberry & peach fruit character with a citric freshness.	8.4	36

RED

	175ml	Bottle
Le Bosq, Carignan/Shiraz *France, Languedoc* Showing strawberry and cherry notes with a hit of spice.	5.7	23
La Copa de Bobal Tinto *Spain, Utiel Requena* Rustic & fruit forward, packed with black cherries & juicy tannins.	6.15	24.25
Boheme Primitivo Salento(V) *Italy, Puglia* Aroma of plums & strawberry jam, beautifully balanced.	7.25	28.25
Pete's Pure Shiraz (V) *Australia, New South Wales* Bright fruit, packed full of mullberry & blackberry with hints of forest floor.	6.75	28.9
Les Mougeouttes Pinot Noir *France, Languedoc-Roussillon* Soft-textured, with gentle tannins & fresh acidity.	7.9	33.5
Rioja Heredad De Tejeda Tempranillo (V) *Spain, Rioja* Raspberry & liquorice, with a touch of herbaceousness on the nose.	8.2	34
Susana Balbo Crios Malbec *Argentina, Uco Valley* Silky smooth with plum & black cherry fruits. & a gentle spicy finish	8.2	35

SPARKLING

	125ml	Bottle
Galanti prosecco	7	32.5
Moët	-	75
Moët Rosé	-	84
Veuve Cliquot	-	80

