



## MAIN MENU

The finest Thai

Authentic Thai food cooked in the traditional way.

### Opening Hours

**Evenings** from 6pm except Mondays

**Lunchtimes** 12 - 2.30pm Wednesday to Sunday

Classic dishes using the freshest ingredients. Thai food is served in the oriental way with each dish being part of the whole meal. Please select dishes with different styles and share them.



# STARTERS

'Home-made' starters served with our own-recipe dipping sauces.

## 1 Popia Tod Chicken £5.95

Thai spring rolls. Light and crispy wrappers surrounding a tasty mix of stir-fried vegetables, oriental mushrooms and rice noodles. Served with a sweet and sour plum sauce.

## 2 Gai Satay £5.95

Marinated strips of the chicken fillet, barbecue grilled and served with our own special peanut sauce.

## 3 Tod Mun Pla £6.50

Thai fishcakes made from our recipe of minced fish blended with green beans, lime leaves, chillies and other spices. Served with spicy sweet and sour cucumber sauce.

## 4 Kanom Pung Nah Moo £5.95

Deep-fried marinated pork on pieces of toast, served with sweet chilli dipping sauce.

## 5 Kradoog Moo Ob £5.95

Pork spare ribs coated with our own special marinade and cooked until meltingly tender.

## 7 Goong Shup Pang Tod £6.75

Tiger prawns in a light crispy batter. Served with a sweet chilli sauce.

## 9 Si Oua £5.95

A delicious pork sausage made by us from traditional Northern Thai recipes. We use only minced shoulder and belly pork together with authentic spices and herbs such as Lao ginger, red curry paste, chillies and lime leaves.

## 10 Yum Goong £6.95

Tiger prawns, salad leaves and herbs combined with a spicy dressing of lime juice, chillies and fresh coriander.

## 11 Sangthai Starter Selection for 2 £12.95 (for 3 persons £19.50)

A selection of starters (fishcakes, satay, spring rolls, and pork toast) with home made dipping sauces.

## 201 Khow Kreb Tod £2.75

Thai Prawn Crackers with sweet chilli sauce.

# THAI SOUPS

## 12 Tom Yum Goong £5.75

Prawns in a hot and sour soup flavoured with lemongrass, lime leaves and chillies. This is a traditional Thai soup that tastes best when authentically spicy. For a milder version you may prefer Tom Kha, No.15.

## 13 Tom Yum Gai £4.95

As above but made with chicken.

## 14 Tom Kha Gai £4.95

A rich and aromatic soup made from fresh chicken breast cooked in coconut milk and flavoured with lemongrass, lime leaves and kha (galanga, a type of ginger).

## 15 Tom Kha Goong £5.75

As Tom Kha Gai but using tiger prawns instead of chicken. Mushrooms and tomatoes are also included in this classic soup.

## 16 Tom Kha Talay £5.75

A mixed seafood version of tom kha with squid, shellfish, prawns and fish cooked in coconut milk flavoured with Thai herbs and garnished with fresh coriander.

## 17 Tom Yum Talay £5.75

The classic hot and sour soup made with mixed seafood. We like to serve this soup authentically spicy, those wanting something milder may prefer No.16

# MAIN COURSES

Thai food is eaten in the oriental style, so try ordering a variety of dishes and share them!

## GRILLED MEAT

**20 Sua Rong Hai Sizzling £13.75**

Translates as weeping tiger, this is a classic Thai dish of barbecue-grilled sirloin steak served with a pouring sauce flavoured with black pepper and sesame oil.

**S2 Phed Makahm Sizzling £12.95**

Marinated duck breast, barbecue-grilled and served with a sweet and sour tamarind sauce.

**S3 Gai Ob Gratiam Sizzling £12.95**

Marinated chicken breast, barbecue-grilled and served with a sauce made from garlic, black pepper, lemongrass and coriander.

## THAI SALADS

**23 Yum Sahm Rot Gai £9.75**

Crispy fried chicken in a special Thai salad with sweet, sour and chilli sauce

**24 Larb Gai/Moo £9.50**

A speciality of Northern Thailand, larb is served warm and is best eaten with sticky rice. Made with minced chicken or pork, this dish sparkles with the flavours of fresh chillies, lemon grass, coriander and shredded lime leaves.

**25 Larb Goong £10.95**

A special version of larb made with chopped tiger prawns. A lovely Thai combination of spicy and aromatic flavours.

**26 Som Tam £8.75**

The traditional spicy salad of northern Thailand. Shredded vegetables, tomatoes, garlic and chillies are pounded in a stone mortar together with Thai preserves and spices.

## THAI CURRIES

Made from spices, garlic and chillies blended to a paste and cooked with meat in a rich stew of coconut milk and herbs. Curries are spicy dishes in Thai cuisine and should be eaten with milder stir-fries

**28 Gaeng Pet Gai/Nua £10.50**

Spicy Thai red curry with bamboo shoots and basil, made with either chicken or beef

**29 Gaeng Penang Gai/Nua £10.50**

A rich, aromatic curry made from coconut cream flavoured with lime leaves. Chicken or beef.

**30 Gaeng Keowan Gai/Nua £10.50**

Classic Thai green curry. Pieces of tender chicken breast or beef and Thai aubergines cooked in coconut milk flavoured with basil and lime leaves.

**31 Gaeng Massaman Gai/Nua £10.50**

A rich coconut curry with peanuts, potatoes and chicken or beef.

**32 Gaeng Karee Gai/Nua Moo £10.50**

Thai yellow curry. Chicken, Beef or Pork cooked in coconut milk flavoured with turmeric, coriander seeds, lemongrass and other aromatic spices.





## STIR-FRY DISHES

Usually less spicy than curries, but not always! However, any hotness is due to chillies you can see, rather than in a powder or paste. We can make these dishes milder by using less chillies. Dishes 34, 37 and 38 are relatively mild.

- |           |  |              |
|-----------|--|--------------|
| <b>33</b> | <b>Pad Prik Haeng Gai/Moo</b>  | <b>£9.95</b> |
|           | Stir-fried chicken or pork with onions, dried chillies and roasted cashew nuts for extra crunch and flavour. |              |
| <b>34</b> | <b>Pad Kratiam Gai/Nua/Moo</b>   | <b>£9.95</b> |
|           | A choice of stir-fried chicken, beef or pork with garlic and white pepper.                                   |              |
| <b>35</b> | <b>Pad Gaprao Gai/Nua/Moo</b>  | <b>£9.95</b> |
|           | Spicy and aromatic; minced chicken, beef or pork with fresh chillies, lime leaves and basil.                 |              |
| <b>36</b> | <b>Pad Khing Gai/Moo</b>   | <b>£9.95</b> |
|           | Chicken or Pork stir-fried with large fresh chillies, mushrooms and ginger.                                  |              |
| <b>37</b> | <b>Pad Num Mon Hoy Gai/Nua/Moo</b>   | <b>£9.95</b> |
|           | Chicken, Beef or pork stir fried with vegetables and flavoured with oyster sauce.                            |              |
| <b>38</b> | <b>Pad Pried Wan Gai/Moo</b>   | <b>£9.95</b> |
|           | Stir-fried chicken or pork with onions and peppers in our special 'home-made' sweet and sour sauce.          |              |



## SEAFOOD

Please note that whole fish dishes are cooked and served Thai-style - with bones intact!

- |           |   |               |            |   |               |
|-----------|---|---------------|------------|---|---------------|
| <b>39</b> | <b>Gaeng Keowan Goong</b>   | <b>£11.95</b> | <b>47</b>  | <b>Pla Shu Shi</b>  | <b>£13.50</b> |
|           | Prawns cooked in green curry paste with coconut milk and sweet basil.   |               |            | Fillet of haddock, fried and topped with a spicy sauce made from red curry and coconut cream flavoured with lime leaves.                                |               |
| <b>40</b> | <b>Panang Goong</b>   | <b>£11.95</b> | <b>48</b>  | <b>Pla Pried Wan</b>  | <b>£13.50</b> |
|           | Prawns cooked in rich penang red curry paste with coconut milk and lime leaves.   |               |            | Fillet of haddock, fried and topped with our own special Thai sweet and sour sauce.   |               |
| <b>41</b> | <b>Gaeng Karee Goong</b>  | <b>£11.95</b> | <b>49</b>  | <b>Pla Sahm Rot</b>   | <b>£13.95</b> |
|           | Tiger prawns in Thai yellow curry. Fairly mild but rich with the flavours of coconut milk, coriander seeds, lemongrass and special aromatic spices. |               |            | Three-flavoured fish: fried whole sea bass in a sweet, sour and spicy sauce flavoured with tamarind, pickled garlic, shallots and large fresh chillies. |               |
| <b>42</b> | <b>Pad Prik Hang Goong</b>  | <b>£11.95</b> | <b>50</b>  | <b>Pla Jian Keowan</b>  | <b>£13.95</b> |
|           | Tiger prawns stir-fried with onions, dried chillies and roasted cashew nuts.  |               |            | Sea bass in green curry sauce made from coconut milk flavoured with basil and lime leaves.  |               |
| <b>43</b> | <b>Goong Pad Sapparot</b>   | <b>£11.95</b> | <b>51</b>  | <b>Pla Nung</b>   | <b>£13.95</b> |
|           | Tiger Prawns stir-fried with cashew nuts, pineapple and sweet peppers.  |               |            | Sea bass steamed with ginger, mushrooms and chillies, flavoured with oyster sauce.  |               |
| <b>44</b> | <b>Pla Muek Pad Pet</b>   | <b>£9.75</b>  |            |   |               |
|           | Squid, stir-fried with chillies, garlic, peppers and basil.   |               | <b>S.6</b> | <b>Pla Nung Manow</b>   | <b>£13.50</b> |
| <b>45</b> | <b>Pad King Pla</b>   | <b>£13.50</b> |            | Whole sea bass steamed with garlic, fresh chillies and coriander, served with a spicy lemon sauce.  |               |
|           | Whole Sea Bream, fried and topped with a spicy and aromatic mix of ginger, garlic, chillies and fresh herbs.  |               | <b>S.7</b> | <b>Talay Gata Sizzling</b>  | <b>£12.25</b> |
|           |   |               |            | Mixed seafood: tiger prawns, fish, green-lip mussels and squid are stir-fried with sweet peppers and onions.  |               |
|           |   |               | <b>S.8</b> | <b>Pla Song Mae Nam</b>   | <b>£12.50</b> |
|           |   |               |            | Whole sea bream with a combination of aromatic and spicy green and red curries.   |               |

## NOODLES AND RICE

- 52 Pad Thai Gai/Moo** £9.50  
One of the most famous Thai dishes. Stir-fried noodles with eggs, bean sprouts, ground peanuts and chicken or pork.
- 53 Pad Thai Goong** £10.75  
As above but with tiger prawns.
- 54 Bah Mee Pad Kai** £4.95  
Egg noodles, stir-fried with egg.
- 55 Khao Suey** £2.75  
Steamed Thai fragrant rice. We use the finest grade of Thai Jasmine rice because its taste and texture make it the best partner for spicier curries and stir-fries.
- 56 Khao Pad Kai** £3.50  
Fried rice with egg
- 57 Khao Pad Gai/Moo** £8.95  
Fried rice with egg and a choice of chicken or pork. This is more of a main course dish.
- 58 Khao Pad Goong** £10.25  
Fried rice with egg and prawns.
- 59 Khao Niew** £3.95  
Thai sticky rice, use your fingers to dip it into drier dishes and salads. Served in a traditional bamboo basket.
- 99 Khao Maprao** £3.75  
Coconut rice.

## DISHES WITH DUCK

- 60 Yum Phed** £11.95  
Tender slices of duck breast in spicy Thai salad flavoured with lime juice, chillies and fresh coriander.
- 61 Larb Phed** £11.95  
A northern speciality made from minced duck breasts combined with chillies, lemon grass, lime juice, coriander and shredded lime leaves. This dish and the yum phed are best with sticky rice.
- 62 Gaeng Pet Phed Yang** £11.95  
Thai red duck curry, a rich and spicy dish made with coconut milk and red curry paste flavoured with pineapple and herbs.
- 63 Phed Pad Prik** £11.95  
Stir-fried duck breast with spring onions, basil and large fresh chillies.
- 65 Phed Pad Kratiam** £11.95  
Stir-fried duck with garlic and white pepper.
- 67 Phed Pad Khing** £11.95  
Slices of duck breast stir-fried with large fresh chillies, mushrooms and ginger
- 68 Phed Pad Num Mon Hoy** £11.95  
Stir-fried duck with vegetables in oyster sauce.
- 69 Gaeng Karee Phed** £11.95  
Thai yellow curry. Tender duck breasts cooked with potatoes in coconut milk flavoured with turmeric, coriander seeds, lemongrass and other aromatic spices.

The eggs we use in our dishes are all free-range from local farms



# VEGETARIAN MENU

## STARTERS

- 70 Popia Tod Jay** £5.95  
Home-made Thai spring rolls. Light and crispy wrappers surrounding a tasty mix of stir-fried vegetables, oriental mushrooms and rice noodles. Served with a sweet and sour plum sauce.
- 71 Pak Roun Tod** £6.95  
Mixed vegetables, battered and fried, served with a spicy sweet and sour sauce.
- 74 Tofu Tod** £5.95  
Golden chunks of fried bean curd, served with a sweet and spicy sauce made from tamarind and soy garnished with sesame seeds, ground peanuts and fresh coriander (we can use sweet chilli sauce if preferred).
- 77 Vegetarian Starter Selection** for 2 persons £12.95  
(for 3 persons £19.50)  
Satay Pak (barbecue-grilled vegetables on skewers), Popia Tod Jay (spring rolls) and Pak Roun Tod (vegetables in crispy batter). Served with home made dipping sauces

## SOUPS

Individual portions, which can be served as starters if required.

- 78 Tom Yum Hed** £4.95  
Mushrooms in hot & sour soup flavoured with lemon grass, lime leaves and chillies.
- 79 Tom Kha Hed** £4.95  
Mushrooms in a soup made with coconut milk and flavoured with lemon grass, lime leaves and galanga (kha, a type of ginger).

## MAIN COURSES

- 80 Pat Pak Roun** £9.95  
Stir-fried mixed vegetables in soy sauce.
- 81 Tofu Pat Khing** £9.95  
Stir-fried tofu with ginger, bean sprouts and soy sauce.
- 82 Prieu Wan Pak** £9.95  
Mixed vegetables in our special 'home-made' sweet and sour sauce.
- 84 Gaeng Penang Tofu** £9.95  
Tofu cooked in a rich Penang red curry flavoured with lime leaves.
- 85 Gaeng Keowan Pak Pasom** £9.95  
Thai green curry. Vegetables cooked in coconut milk with basil and lime leaves.
- 86 Gaeng Pet Pak Pasom** £9.95  
Vegetables in a rich and spicy red curry flavoured with basil.
- 87 Gaeng Karee Jay** £9.95  
A vegetarian version of our classic Thai yellow curry. Vegetables (yes, the potatoes are authentic) cooked in coconut milk flavoured with turmeric, coriander seeds, lemon grass and aromatic spices.
- 88 Tofu Shu Shi** £9.95  
Tofu, deep-fried and topped with a spicy sauce made from red curry paste and coconut cream flavoured with lime leaves.
- 89 Gaeng Massaman** £9.95  
A rich coconut curry with peanuts and potatoes in an aromatic sauce.
- 90 Pat Thai Jay** £9.50  
The classic Thai noodle dish with stir-fried vegetables





# SET MENUS

Menu A		For 2 persons or more <b>£19 per person</b>
<b>STARTERS</b>	<b>MAIN COURSES</b>	
Deep-fried pork on toast (4)	Chicken in Thai green curry (30)	
Chicken Satay (2)	Pork with ginger & mushrooms (36)	
	Stir-fried vegetables (80)	
	Thai Fragrant rice (55)	

Menu B		For 2 persons or more <b>£22 per person</b>
<b>STARTERS</b>	<b>MAIN COURSES</b>	
Homemade Spring rolls (1)	Stir-fried Chicken with dried chillies and cashews (33)	
Chicken Satay (2)	Stir-fried Pork with vegetables in oyster sauce (37)	
Pork spare ribs (5)	Beef in Penang red curry (29)	
	Thai Fragrant rice (55)	

Menu C		For 3 persons or more <b>£24 per person</b>
<b>STARTERS</b>	<b>MAIN COURSES</b>	
Si Oua pork sausage (9)	Chicken in massaman curry (31)	
Chicken satay (2)	Stir-fried pork & ginger (36)	
Thai fishcakes (3)	Stir-fried prawns with cashews, pineapple and peppers (43)	
Tom Kha, Tiger prawns in coconut soup (15)	Thai fragrant rice (55)	

Menu D		For 4 persons or more <b>£25 per person</b>
<b>STARTERS</b>	<b>MAIN COURSES</b>	
Seafood Tom Yum soup (17)	Stir-fried prawns with cashews, pineapple and peppers (43)	
Thai fishcakes (3)	Duck Thai yellow curry (69)	
Pork spare ribs (5)	Beef with garlic & white pepper (34)	
Spring rolls (1)	Thai fragrant rice (55)	

VEGETARIAN		For 2 persons or more <b>£20 per person</b>
<b>STARTERS</b>	<b>MAIN COURSES</b>	
Thai spring rolls (70)	Stir-fried tofu with fresh ginger, beansprouts and soy sauce (81)	
Tofu Tod (74)	Mixed vegetables in sweet and sour sauce (82)	
Mushrooms & coconut milk soup (79)	Thai green vegetable curry (85)	
	Thai fragrant rice (55)	

SEAFOOD		For 4 persons or more <b>£28 per person</b>
<b>STARTERS</b>	<b>MAIN COURSES</b>	
Thai fishcakes (3)	Squid stir-fried with chillies, garlic, sweet peppers & basil (44)	
Tiger prawns in a crispy batter (7)	Fillet of haddock, fried and topped with a red curry sauce (47)	
Seafood hot and sour tom yum soup (17)	Whole sea bass steamed with ginger, mushrooms & fresh chillies (51)	
	Thai fragrant rice (55)	

Dish numbers are shown in brackets, please see our main menu for more details.

Parties of 8 people or more are asked to choose one or (at the most) two set menus so we can serve the meal in the style of a Thai banquet.

# Some Like it HOT

Our menu has been spiced-up with a selection of very authentic **hot** and **spicy** specials.

*We dare you to try them!*

## Gaeng Par

Thai jungle curry. A non-coconut based curry of meat and vegetables cooked in stock with chilli paste and spices.

Chicken or Beef.

**SH1 £10.75**

## Pat Prik Nua Tuun

Beef, slowly cooked until tender and then stir-fried with basil and chillies to give a spicy and aromatic dry curry.

**SH2 £11.75**

## Phed Pat Nam Prik Pow

Slices of duck breast, stir-fried with spicy chilli paste, basil and sweet peppers

**SH3 £12.50**

## Goong Makham

Tiger prawns, stir-fried with tamarind paste and dried chillies.

**SH4 £11.95**



Please don't ask us to make these dishes milder!



Please see our dessert menu for **espresso coffees** and **speciality teas** to enjoy with or after your meal.



## ALLERGY ADVICE

Please tell us if you suffer from a food allergy or intolerance. The Food Information Regulations require that we state if our dishes contain ingredients that are considered to be allergenic. We have put this information on our website and written a fact sheet, which is available in the restaurant.

### Dishes to order if you cannot eat gluten

Most of our dishes that contain gluten do so because of oyster and soya sauces, where fermented wheat is a desirable and authentic constituent. We can prepare soups, salads, stir-fries, curries, noodles and rice dishes with no gluten-containing ingredients if requested. However, some starters must be avoided because we have no alternatives: 1, 4, 5, 7, 9, 11, 70, 71, 77 and the desserts: 100 and 107.

An optional service charge of 10% is only added to bills for parties of 8 people or more.

Any gratuities that are kindly offered will be collected and shared by the staff.