

Starters

- 1. Bor Bia (crispy spring rolls) (V)** £5.95
Crispy spring rolls with shiitake mushroom, carrots, and noodles served with sweet chili sauce.
- 2. Satay Gai (grilled chicken satay)** £5.95
Chicken pieces marinated with spices and herbs on bamboo skewers served with cucumber relish and peanut sauce.
- 3. Gyo Noong (steamed dumplings)** £5.95
Steamed wonton dumplings stuffed with pork and prawn served with black vinegar.
- 4. Goong Hhom Pha (prawns in blankets)** £6.95
Large king prawns marinated with Thai herbs and wrapped in crispy spring roll pastry served with sweet chili sauce.
- 5. Tord Mun Pla (spicy fish cakes) (🔪)** £6.95
Marinated fish fillets with chili paste, kaffir lime leaves and green beans served with cucumber relish.
- 6. Larb Moo Tord (crispy spicy patties) (🔪)** £5.95
Marinated minced pork and glutinous rice with mint, coriander, shallots, ground roasted rice and chili served with fresh salad leaves.
- 7. Miang Kum Goong (crispy prawn salad) (🔪)** £7.50
Crispy prawns, salad leaves, cashew nuts, roasted shredded coconut, chili, ginger, shallots and lime with sticky sweet sauce.

Soups

- 8. Tom Yum Goong (spicy and sour soup with prawns) (🔪)** £6.95
Mushrooms (V) £5.50
A very popular spicy and sour soup with homemade paste.
- 9. Tom Kha Gai (coconut soup with chicken)** £6.50
Mushrooms (V) £5.50
Chicken breasts, galangal, lemongrass, kaffir lime, mushroom, onion, spring onion, coriander and tomatoes

Salads

- 10. Yum Gai Yang (grilled chicken salad) (🔪)** £6.95
Grilled chicken breast, lemongrass, kaffir lime leaves, chili, onion, coriander and tomatoes with a spicy lime dressing.
- 11. Yum Pla-Mouk Kroab (Thai spicy calamari salad) (🔪)** £6.50
Calamari, roasted ground rice, chili, coriander, mint, spring onions with a spicy lime dressing.
- 12. Tofu salad (N)(V)(🔪)** £6.50
Crispy tofu, chili, red onion, coriander, mint, salad and tomatoes with a spicy peanut dressing.

*** Please inform us of any food allergies. Not all ingredients are listed ***



Mains

13. **Gaeng Keaw Whan (green curry)** (🌶️)
Chicken/Tofu (V) £8.50
Prawns £10.00
14. **Gaeng Dang (red curry)** (🌶️)
Chicken/Tofu (V) £8.50
Prawns £10.00
15. **Gaeng Pha Gai (jungle curry with chicken)** (🌶️🌶️) £8.95
A spicy chicken curry with homemade paste – made without coconut milk.
16. **Panang Nuer (Thai beef curry)** (🌶️) £10.95
A coconut-based curry with slices of tender beef, red pepper, kaffir lime leaves and sweet basil. This dish is served traditionally – without much sauce.
17. **Pad Phed Pla Grob (crispy sea bass in curry sauce)** (🌶️) £13.95
Crispy sea bass pieces, green beans, red pepper, kaffir lime leaves in a spicy, sweet and salty curry paste sauce.
18. **Pad Kra-prouw Gai Tord (stir-fried crunchy chicken)**(🌶️) £8.95
Spicy stir-fried crunchy chicken with green beans, red chili, sweetcorn, onion and basil in a spicy chili and garlic sauce.
19. **Suer Roang Hai (weeping tiger)** £14.50
Grilled marinated sirloin steak served with ground roasted rice, chili and lime sauce.

20. **Stir-fried Mixed Seasonal Vegetables** (V) £6.50

Noodles

21. **Pad Thai** (N) £8.50
Chicken/prawns/tofu (V)
A popular Thai street food. Rice noodles with beansprouts, spring onions and carrots. Served with ground peanuts.
22. **Raad Nga Mee Krob (crispy egg noodles)** £8.50
Chicken/Prawns/Tofu (V)
Thai crispy egg noodle with mixed vegetables and Thai gravy.
23. **Pad Khee Mao (Thai drunken noodles)** (🌶️) £8.50
Chicken/Prawns/Tofu (V)
Spicy noodles with bamboo shoots, green beans, onions, sweet corn and red pepper in chili and garlic sauce.

Rice

24. **Egg-fried rice** £3.50
25. **Coconut rice** £3.50
26. **Steamed jasmine rice** £3.00

If you would like extra spicy food, please ask the waitress and we will provide you with extra chili sauce on the side.

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