



EVENING MENU

LIGHTER BITES

£6.95 EACH OR PLATTER OF 3 FOR £18

1. **SATAY CHICKEN (GF)**
Marinated skewers of tender chicken, grilled and served with our own special peanut sauce
2. **CHILLI SQUID • (GF)**
Strips of tender calamari, seasoned and dusted with shichimi spice and served with Sriracha chilli mayonnaise
3. **CHICKEN-PRAWN TOASTS**
Deep fried sesame chicken and prawn on toasts served with sweet chilli dip
4. **KOREAN WINGS •**
Crispy and tender fried chicken, smothered in a sticky, spicy Korean sauce and sprinkled with Sesame seeds
5. **DUMPLINGS**
Steamed Thai dumplings stuffed with minced pork and served with a dark sweet soy dip
6. **PRAWN TEMPURA**
Deep-fried marinated prawns in batter and breadcrumbs served with a sweet chilli sauce

MAINS YOUR WAY

Please order any rice or sides separately

HOT WOK & CURRY

Choose one of the following:

A: Tofu (v) B: Fresh Vegetables (v) £9.25
C: Chicken £9.50
D: Prawns E: Beef £9.95

14. **Pad Nam-Mun Hoi**
Stir fried in oyster sauce with mixed peppers, carrots, broccoli, mushrooms and spring onions
15. **Pad Khing**
If you like the pungent warmth of ginger, try this dish, made with sliced fresh ginger root and spring onions
16. **Pad Krapow ••**
Thais love this fiery dish with chilli, onions, peppers, holy basil and long green beans
17. **Pad Prew Wan**
Pineapple, peppers, tomatoes and spring onions, tossed in a Thai-style sweet and sour sauce

7. **POH PIA TOD (V)**
Mixed vegetable spring rolls deep-fried until golden brown, served with sweet chilli sauce
8. **GYOZA (V)(VG)**
These Japanese half-moon shaped dumplings are filled with fresh vegetables, steamed and then lightly pan-fried, served with sweet soy sauce
9. **SAMOSAS (V)**
Peas, carrots and potatoes in classic Indian curry spices, folded into wonton wrappers and fried until golden brown, served with a sweet chilli dip
10. **SALT-PEPPER POTATOES • (V)(VG)**
Deep-fried, salted potatoes with peanuts, spring onions and roasted chillies, served with Sriracha sauce
11. **TEMPURA VEGETABLES (V)(VG)**
A selection of fresh vegetables in a light batter, served with sweet chilli sauce
12. **EDAMAME BEANS (V)(VG)(GF) £4**
13. **THAI PRAWN CRACKERS • £3.5**

18. **Pad Med Ma Muang •**
Flash-fried with toasted cashew nuts, roasted dry chilli, spring onion, bell peppers and mushrooms in a blend of oyster and Sriracha sauce
19. **Gaeng Keow Wan •• (GF)**
A classic green Thai curry made with aubergine, broccoli, carrot, peppers and green beans, flavoured with coconut, kaffir lime leaves and sweet basil
20. **Gaeng Daeng •• (GF)**
Less spicy than our green curry, this authentic Thai curry is made with red curry paste, coconut milk and a selection of fresh vegetables and herbs
21. **Gaeng Panang • (GF)**
A thicker, creamy and nutty curry made with coconut milk, peppers, carrots and finely sliced lime leaves
22. **Gaeng Paa •• (VG, GF)**
This distinctive 'jungle curry' is made with mixed vegetables, red hot chilli paste, wild ginger and herbs and is one of the few Thai curries which doesn't contain coconut milk
23. **Gaeng Massaman (GF)**
A mild curry with potatoes, carrots, onion, peanuts, spiced with cumin, cinnamon and star anise and topped with fried shallots

MAINS YOUR WAY

NOODLES & RICE

Choose one of the following:

A: Tofu (v) B: Fresh Vegetables (v) £9.25
C: Chicken £9.50
D: Prawns E: Beef £9.95

24. **Pad Thai**
Eaten everywhere from the Khao San Road in Bangkok to the Night Markets of Chiang Mai, this ever-popular dish combines stir-fried rice noodles with egg, tamarind pulp, palm sugar and peanuts
25. **Chow Mein**
Stir fried egg noodle with carrots, bean sprouts, spring onion and broccoli
26. **Khao Pad (GF on request)**
Served from shop-houses and carts across Thailand, this traditional fried-rice contains egg, onion, carrot, spring onion and tomato and is seasoned with soy sauce
27. **Kee Mao Fried Rice ••**
A spicy, stir fried rice dish with holy basil, chilli, garlic, onion and vegetables

SIDES

34. **Sugarsnap Peas and Green Beans (V)(GF) £4.50**
Steamed Fresh Green Vegetables tossed in a peanut and sesame seed dressing
35. **Pad Puk Ruam Mit £6.95**
Stir fried mixed vegetable with Oyster sauce
36. **Plain Noodles (V) £4.50**
Stir fried rice noodles with light soya sauce and vegetables
37. **Steamed Rice £3.10**
38. **Egg Fried Rice £3.70**
39. **Coconut Rice £3.70**
40. **Skin-on-Fries (V)(VG) £3.50**
41. **Sweet Potato Fries (V)(VG) £4.50**
42. **Extra Sauce and others £1.20**

Dietary Advice

Our kitchen does process allergenic ingredients, so we can never guarantee a dish is completely free from allergens. However, we want to do all we can to meet your needs so, if you have an allergy or intolerance, please ask before placing your order.

***Most of our dishes can be made gluten-free, vegetarian or vegan, on request**

Spice Level • Mild •• Medium ••• Spicy

Most dishes can be cooked to your desired spice level. Please inform a member of staff.

(V) = Vegetarian (VG) = Vegan (GF) = Gluten Free



SPECIALS

28. **JACKFRUIT YELLOW CURRY (V)(VG) £10.95**
Authentic yellow curry with jackfruit, young bamboo, broccoli, long bean, carrot and potatoes
29. **SUPER GREEN CURRY •• (V) (GF) £10.50**
A delicious vegan Green Curry, packed with healthy green vegetables, including tender stem broccoli, edamame beans, sugar snaps, courgette, broccoli, green beans, and garden peas
30. **TAMARIND DUCK £12.95**
Sliced deep fried crispy roast duck drizzled with house special tamarind sauce, fried shallots and mixed vegetables on the side
31. **STICKY RIBS £13.50**
A full rack of ribs marinated with our special blend of herbs and coated in a warming tamarind and sriracha glaze served with skins-on fries
32. **CHU CHEE SEABASS • £11.95**
Seabass in crispy batter with a creamy, medium spiced Thai curry sauce and garnished with kaffir lime leaves and vegetables
33. **KAENG PHED • £11.95**
The world famous 'Thai Queen Curry' with roasted duck, aubergines, pineapple and tomato

