



Allergy Menu

Wheat & Gluten Free

CUSTOMER NOTICE

Some dishes may contain Nuts, Wheat, Gluten or other ingredients that may cause allergic reactions,

Please notify a member of staff before you order so we can ensure that your dish is safe for you to eat.


Whilst we do not use any MSG in any of our dishes we can not guarantee that there are not trace amounts in some of the ingredients we use.

Decorative items - such as crafted fruit/vegetable or banana leaf, orchid flower - should not be eaten.

Please note, our dishes are prepared in areas where allergenic ingredients are present, so we cannot guarantee that dishes are 100% free of these ingredients.

Starters





8. Peek Gai Tord £7.95
Deep-Fried chicken wing has a crispy skin marinated with seasoning sauce, salt, ground pepper. Served with spicy Thai Sriracha sauce.

14. Pak Satay  £7.45
Thai style marinated vegetables: carrots, tomato, mushroom, broccoli, onion on bamboo skewers, brushed with coconut milk and charcoal grilled. Served with a peanut sauce and cucumber relish.

Soups

17. Tom Yum Goong    £8.25
One of the most famous spicy and sour Thai soups - prawns cooked with mushrooms, chilli, galangal, lemon grass, spring onion, tomato, lemon juice and kaffir lime leaves, topped with coriander.

18. Tom Kha Gai  £7.95
A traditional Thai chicken fillet in a coconut milk soup, flavoured with mushroom, lemon grass, spring onion, red onion, kaffir lime leaves, galangal, tomato, topped with chilli oil and coriander.

19. Tom Yum Hed     £7.45
Spicy and sour Thai soups - with mushrooms, chilli, galangal, lemon grass, spring onion, tomato, lemon juice and kaffir lime leaves, topped with coriander.

20. Tom kha Kao Poad On   £7.45
Baby corn, mushroom and wood ear mushroom in light coconut milk soup, flavoured with chilli, galangal, red onion, spring onion, kaffir lime leaves, lemon grass, tomato, lemon juice and fresh coriander.

 Vegetarian






Spiciness

 Midly spicy

  Medium spicy

   Very spicy

Thai Salads

22. Yum Talay  £13.25
Seafood salad. A mixed of squid, prawns and mussels with onion, spring onions, tomato, celery, red onion and chilli, garlic and lemon juice dressing, on a bed of crisp iceberg lettuce.
24. Larb Gai  £11.25
A popular North-Eastern style salad served with mince chicken flavoured with ground pan-tossed rice, chilli powder, red onion, kaffir lime leave, lime juice and mint leaves, on a bed of crisp iceberg lettuce.
25. Som Tam Thai  £8.95
Thai style spicy papaya salad with carrot, crushed peanut, tomato, chilli, garlic, fine bean and lime juice.
26. Larb Tofu  £8.95
Crispy bean curd and mushroom salad, flavoured with ground pan-tossed rice, chilli powder, mushroom, red onion, kaffir lime leaves, lime juice and mint leaves, on a bed of crisp iceberg lettuce.
27. Yum Apple  £7.95
Our chefs homemade fresh green apple salad in roasted cashew nuts, red onion, spring onion and chilli, garlic and lemon juice dressing.

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 Midly spicy

 Medium spicy

 Very spicy

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Curries

28. Gaeng Kiew Waan Gai  £12.75
(Green Curry) A very popular Traditional dish. A medium spicy green curry with chicken in coconut milk, bamboo shoots, aubergines, courgette and sweet basil.
29. Gaeng Daeng Neau  £12.75
(Red Curry with beef) A Traditional Thai Red curry with beef, cooked in coconut milk, bamboo shoots, courgette, aubergines and sweet basil.
30. Gaeng Garee Gai  £12.75
(Yellow Curry) An aromatic mild yellow curry with chicken, coconut milk, onion and potatoes. Sprinkled with crispy red onion.
31. Gaeng Massaman Neau  £12.75
(Peanut Curry) A typical Southern Thai dish - Mild and slightly sweet beef curry with peanut, potatoes and flavoured with cinnamon, cloves, nutmeg, cumin and onion, sprinkled with crispy red onion.
32. Gaeng Pa Gai  £12.75
(Jungle Curry) A Traditional north-eastern hot and spicy curry with chicken, fresh chilli, Fish Sauce, bamboo shoots, mushroom, young Thai peppercorns, krachai (rhizome), broccoli, courgette, fine bean, aubergine and sweet basil. (No coconut milk)

Dry Curry

33. Gaeng Panaeng Moo  £12.75
(Dry curry) A rich and aromatic dry curry with pork fried in red curry paste, coconut milk flavoured with lime leaves and peanuts.
34. Choo Chee Goong  £15.95
(Dry curry) King prawns topped with a thick red curry sauce cooked in coconut milk with finely sliced kaffir lime leaves, desiccated coconut. Garnished with coriander and red pepper.

Stir Fry Dishes

Chicken

37. Gai Sab Pad Kra-Pao  £12.75
Stir fried mince chicken (Thai street style) with chilli, garlic, green beans and basil leaves.

39. Gai Pad Kao Poad On £12.75
Stir fried chicken with baby corn, mushrooms, onion, carrot and spring onion.

40. Gai Pad Gra-tiem Prik Tai £12.75
Stir fried chicken with garlic, ground pepper, on a bed of crisp iceberg lettuce.

Pork

41. Moo Pad Khing £12.75
Stir fried Pork with ginger, onion, pepper, mushroom, wood ear mushroom, and spring onions.

44. Moo Pad Cha  £12.75
Stir fired pork with garlic, red pepper, chilli, krachai (rhizome), fine bean, young Thai pepper corns and sweet basil leaves.

Beef

47. Neau Pad Prik Tai Dam  £12.75
Stir fried beef with black pepper, chilli, garlic, onion, peppers and spring onion.

48. Neau Pad Prik Gaeng  £12.75
Stir fried beef with a red curry paste, coconut milk, red chilli pepper, fine bean, finely sliced kaffir lime leaves and fish sauce.

Duck

51. Ped Pad Khing £13.25
Stir fried roasted duck with ginger, mushroom, peppers, onion, wood ear mushroom and spring onion.

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 Mildly spicy


 Medium spicy

 Very spicy

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Seafood

53. Goong Pad Bai Horapa  £16.75
Stir fried king prawns, shell on with sweet basil leaves, fine bean, mushroom, mangetout, chilli, onion, peppers and garlic.

63. Pla Nung Manow  £19.95
Steamed sea bass fish with a specially prepared chilli, garlic and lemon juice dressing. Served on a bed of Chinese leaves.

66. Goong Paow  £14.45
Grilled marinated king prawns with shell on, on a bed of crisp iceberg lettuce and served with a chilli, garlic and lemon juice dip.

Vegetarian Dishes

67. Tofu Pad Khing  £10.75
Stir fried tofu with ginger, mushroom, wood ear mushroom, spring onion, onion, peppers, fermented soya beans and cauliflower.

71. Panaeng Tofu  £10.75
A rich and aromatic dry curry with tofu fried in red curry paste, coconut milk, flavoured with lime leaves and peanuts.

72. Gaeang Garee Pak  £10.75
An aromatic mild yellow curry with mixed vegetables, coconut milk, onion and potatoes. Sprinkled with crispy red onion.

Rice & Noodles

75. Steamed Jasmine Rice £3.55
77. Coconut Rice £3.95
78. Thai glutinous Sticky Rice £3.95