



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

2. Gai Satay £7.95
Marinated chicken breast on bamboo skewers, brushed with coconut milk and charcoal grilled. Served with a rich peanut sauce and cucumber relish.

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    £8.45
Hot and sour Thai soups - prawns cooked with mushrooms, chilli, galangal, lemon grass, tomato, lemon juice, coriander and kaffir lime leaves.

18. Tom Kha Gai  £7.95
Chicken fillet in a coconut milk soup with mushroom, lemon grass, spring onion, tomato red onion, kaffir lime leaves, galangal, 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

 Mildly spicy

  Medium spicy

   Very spicy

Thai Salads

22. Yum Talay 🌶️🌶️🌶️ £13.95
Seafood salad. A mixed of squid, prawns & 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 🌶️🌶️🌶️ £11.95
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 iceberg lettuce.

25. Som Tam Thai 🌶️🌶️🌶️🌿 £8.95
Thai style spicy papaya salad with chilli, carrot, crushed peanut, tomato, garlic, fine bean and lime juice.

26. Larb Tofu 🌶️🌶️🌶️🌿 £9.45
Crispy Tofu 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.

**Thai Salads are usually spicy hot - 🌶️
but we can serve milder versions.
Please let a staff know.**

🌿 Vegetarian

Spiciness

🌶️ Midly spicy

🌶️🌶️ Medium spicy

🌶️🌶️🌶️ Very spicy

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Curries

28. Gaeng Kiew Waan Gai 🌶️🌶️ £13.45
(Chicken Green Curry) A very popular Traditional Green curry cooked in coconut milk, bamboo shoots, aubergines, courgette, peppers and sweet basil.

29. Gaeng Daeng Neau 🌶️🌶️ £13.45
(Beef Red Curry) A Traditional Thai Red curry, cooked in coconut milk, bamboo shoots, courgette, aubergines, peppers and sweet basil.

30. Gaeng Garee Gai 🌶️ £13.45
(Chicken Yellow Curry) An aromatic mild yellow curry cooked in coconut milk, onion and potatoes. Sprinkled with crispy red onion.

31. Gaeng Massaman Neau 🌶️ £13.45
(Beef Peanut Curry) A typical Southern Thai dish - Mild and slightly sweet curry with peanut, potatoes and flavoured with cinnamon, cloves, nutmeg, cumin and onion, sprinkled with crispy red onion.

32. Gaeng Pa Gai 🌶️🌶️🌶️ £13.45
(Chicken Jungle Curry) — (No coconut milk)
A north-eastern hot and spicy curry with fresh chilli, fish sauce, bamboo shoots, mushroom, krachai (rhizome), broccoli, courgette, fine bean, aubergine and sweet basil.

Dry Curry

33. Panaeng Moo 🌶️🌶️ £12.95
(Pork Dry curry) A rich and aromatic dry curry with pork fried in red curry paste, coconut milk flavoured with lime leaves.

34. Choo Chee Goong 🌶️🌶️ £16.95
(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


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Chicken

37. Gai Sab Pad Kra-Pao  £12.95
Stir fried mince chicken with basil leaves, chilli, garlic and green beans.
39. Gai Pad Kao Poad On £12.95
Stir fried chicken with baby corn, mushrooms, onion, carrot and spring onion.
40. Gai Pad Gra-tiem Prik Tai £12.95
Stir fried chicken with garlic, ground pepper, on a bed of crisp iceberg lettuce.

Pork

41. Moo Pad Khing £12.95
Stir fried Pork with ginger, onion, peppers, mushroom and spring onions.
44. Moo Pad Cha  £12.95
Stir fried pork with chilli, garlic, red pepper, krachai (rhizome), fine bean, curry powder and sweet basil leaves.

Beef

47. Neau Pad Prik Tai Dam  £12.95
Stir fried beef with black pepper, chilli, garlic, onion, peppers and spring onion.
48. Neau Pad Prik Gaeng  £12.95
Stir fried beef with a red curry paste, coconut milk, red pepper, fine bean and finely sliced kaffir lime leaves.

Duck

51. Ped Pad Khing £13.95
Stir fried roasted duck with ginger, mushroom, onion, peppers and spring onion.

Seafood

53. Goong Pad Bai Horapa  £16.95
Stir fried king prawns, shell on with sweet basil leaves, fine bean, mushroom, mangetout, chilli, onion, peppers and garlic.
55. Goong Pad Nor Mai Farang £14.50
Stir fried prawns with green asparagus, mushroom and carrot in an oyster sauce.
62. Pla Nung Manow  £20.50
Steamed sea bass fish with a specially prepared chilli, garlic & lemon juice dressing. Served on a bed of Chinese leaves.
65. Goong Paow £14.95
Grilled marinated king prawns (shell on) brushed with peanut sauce, coconut milk and charcoal grilled.

Vegetarian Dishes

66. Tofu Pad Khing  £11.25
Stir fried tofu with ginger, mushroom, spring onion, onion and peppers.
70. Panaeng Tofu  £11.25
A rich and aromatic dry curry with tofu fried in red curry paste, coconut milk, flavoured with lime leaves.
71. Gaeang Garee Pak  £11.95
An aromatic mild yellow curry with mixed vegetables, coconut milk, onion and potatoes. Sprinkled with crispy red onion.

Rice & Noodles

74. Steamed Jasmine Rice £3.60
76. Coconut Rice £3.95
77. Thai glutinous Sticky Rice £3.95

 Vegetarian

Spiciness

 Mildly spicy

 Medium spicy

 Very spicy