



Allergy Menu

Nut 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

3. Pla Mug Prik Gleau  £7.95
Calamari tempura with salt, red pepper, spring onion and served with a spicy Thai Sriracha sauce.
5. Thoong Tong £7.95
Parcels of thin crispy pastry, filled with exotic stuffing chicken, egg and prawns served with a sweet chilli sauce.
6. Kha Nom Pang Nha Gai £7.95
Marinated minced chicken, prawns and egg spread on toast, topped with sesame seed and deep fried. Served with a sweet chilli sauce.
7. Moo Ping  £7.95
Grilled Marinated pork with coriander roots, oyster sauce, soy sauce, black soy sauce and palm sugar on a bamboo stick and served with a mild spicy tamarind sauce.
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.
9. See Kroong Moo Ob £7.95
Spareribs marinated in garlic, coriander roots, oyster sauce, black pepper and soy sauce topped with a honey and tomato sauce.
11. Poh Pia Tord  £7.45
Home made spring rolls stuffed with cabbage, onion, carrots and glass noodles. Deep-fried and served with a sweet chilli sauce.
12. Tofu Prik Gleau   £7.45
Crispy tofu with salt, red pepper, spring onion and served with a spicy Thai Sriracha sauce.
13. Pak Tord  £7.45
A combination of mixed vegetables: carrots, onion, aubergine, mushroom and broccoli in a light batter, deep fried and served with sweet chilli sauce.

 Vegetarian

Spiciness

 Midly spicy





  Medium spicy


   Very spicy

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.

Thai Salads

21. Yum Neau Yang  £13.25
Thin slices of lightly grilled steak flavoured with cucumber, 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.

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.

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) A Traditional Thai Red curry with beef, cooked in coconut milk, bamboo shoots, courgette, aubergines and sweet basil.

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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.

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.

35. Choo Chee Pla  £15.95
(Dry curry) Crispy sea bream 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.

38. Gai Pad Prew Waan £12.75
Thai style battered chicken in our own home made sweet and sour sauce, pineapples, onions, lychees, spring onions, tomatoes, peppers and cucumber.

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.

42. Moo Pad Ped  £12.75
Stir fried pork with a red curry paste, coconut milk, young thai pepper corn, krachai (rhizome), courgette, fine bean, aubergine, mangetout and basil leaves.

Stir Fry Dishes

Beef

45. Neau Loaw Dang £12.75
Stir fried beef in our own recipe of red wine sauce with onion, carrot, and spring onion.

46. Neau Nam Mun Hoy £12.75
Stir fried beef with oyster sauce, garlic, green asparagus, broccoli, carrot and mushroom.

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

Duck

50. Ped Pad Sab Pa Rod £13.25
Stir fried roasted duck with pineapple, spring onion, onion, carrot and baby corn.

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

52. Ped Ma-kham £14.45
Slices roasted duck topped with a caramelised tamarind sauce and sprinkle with crispy red onion. On a bed of crispy noodle.

Prawns

54. Goong Pad Pried Waan £13.25
Thai style battered prawns in our home made sweet and sour sauce with Pineapples, Tomatoes, lychee, spring onion, peppers, onion, and cucumber.

55. Goong Nor Mai Farang £13.25
Stir fried prawns with green asparagus, mushroom and carrot in an oyster sauce.

56. Goong Ma Kham £16.95
Deep fried light battered king prawns with shell on, topped with a three flavour caramelised tamarind sauce and sprinkle with crispy red onion. On a bed of crispy noodle.

 Vegetarian

Spiciness

 Mildly spicy


 Medium spicy

 Very spicy

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Seafood

58. Pad Ped Talay  £17.25
Stir fried mixed prawn, squid and mussels in a red curry paste, coconut milk, krachai (rhizome), fine beans, young Thai peppercorns, courgettes, bamboo shoot and aubergines.


59. Talay Sam Rot  £16.75
Stir fried light battered mixed prawn, squid and mussels with a Thai Three flavoured sauce (sour, sweet and salty) dried chilli, baby corn, pineapple, onion, peppers, tomato and sweet basil leaves.


60. Pla Pried Waan £16.75
Deep fried battered red sea bream fish topped with our own home made sweet and sour sauce with pineapples, tomatoes, lychees, spring onion, onion, peppers and cucumber.

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.

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.

68. Tofu Pad Pried Waan  £10.75
Stir fried tofu in our own home made sweet and sour sauce with pineapples, tomatoes, cucumber, spring onion, peppers, onion and lychee.

70. Makau Sam Rod  £10.95
Deep fried aubergines in a light batter with a Thai Three flavoured sauce (sour, sweet and salty), dried chilli, peppers, onion and basil leaves. Garnished with crispy sweet basil leaves.

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

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

Vegetable Side Dishes

73. Pad Pak Ruam Mit £7.75
Stir fried mixed vegetables in an oyster sauce.

74. Pad Pak Kiew Fai Dang 🌶️ £7.75
Stir fried seasonal green vegetables with soya sauce, oyster sauce, chilli and garlic.

Rice & Noodles

75. Steamed Jasmine rice £3.55
76. Egg Fried Rice £3.95
77. Coconut Rice £3.95
78. Thai glutinous Sticky Rice £3.95

79. Plain Noodle £4.25
Boiled egg noodle topped with crispy garlic.

82. Pad Siew Gai £9.95
Stir fried flat rice noodles with chicken, egg and sweet cabbage in dark soy sauce.

83. Pad Mee £7.25
Stir fried egg noodle with egg, carrot, spring onion and bean sprout.

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Spiciness

 Midly spicy

 Medium spicy

 Very spicy