

SILVER SET MENU

2 COURSES £23.95 PER PERSON 3 COURSES £27.95 PER PERSON

Minimum of 2 people

Mixed Starter

Chicken Satay [C,P,*]
Golden Sack [G,C,E,Mo,Se,S]
Chicken and Prawn On Toast [G,C,E,Se]
Vegetable Spring Rolls [G,S] (V)
Corn Cake [G] (V)

Soup

Tom Kha Gai [Ce,*C]

Coconut soup with chicken, spiced with fresh chillies, mushrooms, galangal and lemongrass, added with dry chillies to give it a smoky flavour.

Main Course

Choice of one dish per person from the following:

Beef Green Curry [C,F]

Green curry with beef cooked in coconut milk with aubergines, bamboo shoots, fresh chillies and sweet basil leaves.

Pork With Ginger [G,F,Mo,S]

Stir-fried pork with shredded ginger, mushrooms, spring onions and capsicums.

Chicken Cashew Nuts [G,F,Mo,N,S]

Stir-fried chicken with cashew nuts, spring onions, capsicums, and garnished with roasted chillies.

Spicy Tilapia [G,F]

Battered Tilapia fillets topped with Chef's aromatic special sweet chilli sauce.

Served with

Mixed Vegetables with Garlic and Soya Sauce [Ce,G,S,*]

Vegetarian Pad Thai [Ce,E,P,S,*]

Steamed Thai Jasmine Rice

Vegetarian option is available upon request.

Medium Hot Medium Hot

ALLERGY KEY: [P] Peanuts [G] Gluten [S] Soya [L] Lupin [F] Fish [Mo] Molluscs [Ce] Celery [N] Nuts [M] Milk [E] Eggs [SD] Sulphur dioxide [C] Crustaceans [Mu] Mustard [Se] Sesame seeds [*] May contain allergens

SURCHARGE OF 55P FOR CHILLI OIL [C], CHILLI SAUCE AND CHOPPED CHILLI

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers. Any guests with an allergy should be aware of this risk and should ask a member of the team for information on the allergen content of our food.

Prices are inclusive of VAT. A discretionary optional gratuity of 10% will be added to your bill.

GOLD SET MENU

2 COURSES £26.95 PER PERSON 3 COURSES £29.95 PER PERSON

Minimum of 2 people

MIXED STARTER

Chicken Satay [C,P,*]
Golden Sack [G,C,E,Mo,Se,S]
Chicken And Prawn On Toast [G,C,E,Se]
Chicken And Prawn Dumplings [G,C,E,Se,S]
Vegetable Spring Rolls [G,S] (V)
Corn Cake [G] (V)

SOUP

Tom Yum Goong [G,C,F] **≠ ≠**

The most popular hot and spicy prawn soup with mushrooms, lemongrass, and fresh chillies from Thailand.

MAIN COURSE

Choice of one dish per person from the following:

Roast Duck Curry [C,F]

Sliced roast duck breast cooked with lychee fruit, pineapples, aubergines, capsicums and Thai basil in red curry sauce.

Pad Poh Tak [C,Mo] 🖊 🖊

Pan fried mixed seafood flavoured with wild ginger, fresh peppercorns, lemongrass, garlic, chillies, and sweet basil leaves.

Garlic Tilapia [G,F,Mo,S]

A Tilapia fillet deep fried fillet until golden crispy brown and topped with Thai traditional garlic and pepper sauce.

Weeping Tiger [F,Mo,S] 🍎 🌶

Marinated sirloin of beef, char-grilled and served with Thai Square's secret recipe spicy chilli sauce.

Served with

Mixed Vegetables with Garlic and Soya Sauce [Ce,G,S,*]

Chicken Pad Thai [Ce,E,F,P,S,*]

Steamed Thai Jasmine Rice

Medium Hot Medium Hot

ALLERGY KEY: [P] Peanuts [G] Gluten [S] Soya [L] Lupin [F] Fish [Mo] Molluscs [Ce] Celery [N] Nuts [M] Milk [E] Eggs [SD] Sulphur dioxide [C] Crustaceans [Mu] Mustard [Se] Sesame seeds [*] May contain allergens

SURCHARGE OF 55P FOR CHILLI OIL [C], CHILLI SAUCE AND CHOPPED CHILLI

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HOUSE SPECIAL MENU

H1. Tamarind Duck [F,N]

£13.50

Pan fried marinated duck, topped with tamarind sauce.

H2. **Talay Prik Thai Dum** [Ce,G,F,Mo,S,*]

£14.50

A mixture of deep fried seafood topped with black pepper sauce.

H3. Chiang Mai Noodles [Ce,G,C,E,F,*] ✓

£11.50

This most popular egg noodle dish cooked in northern Thai style with chicken in aromatic red curry.

H4. Pad Thai Goong Yai [Ce,C,E,F,P,S,*]

£12.95

Thai fried rice noodles with Jumbo prawns, bean sprouts and crushed peanuts.

H5. Kao Pad Rod Fai [Ce,G,C,F,Mo,S,*] ► ►

£10.95

An exotic traditional Thai fried rice dish, stir fried jasmine rice with mixed seafood, tomato, egg, onions, spring onions and dark soy sauce.

H6. Ba-mee Heng Ped [Ce,G,E,Mo,S,*]

£11.50

A classic dry egg noodles with the traditional Thai roasted duck, served with bean sprouts and green vegetables topped with crispy wanton.

H7. Chu Chi Salmon [G,C,F] * *

£14.50

Battered fillet of salmon topped with Chu Chi curry garnished with chillies and shredded lime leaves.

H8. Sweet & Sour Salmon [Ce,G,F]

£14.50

Battered fillet of salmon with Thai sweet & sour sauce, tomatoes, pineapple, peppers, onions and cucumbers.

Medium Hot
Hot
Very hot

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STARTERS

PC Prawn Crackers [C] • £2.75

1 Mixed Starter (Minimum of 2 people) [Ce,C,P,G,E,F,Se,S,Mo*]

£14.95

This is a selection of our favourite starters.

2 Aromatic Duck (Minimum of 2 people) [Ce,G,Se,S]

£14.95

Do-it-yourself style starter. Marinated duck stewed in herbs, accompanied with steamed pancakes, cucumber and spring onions, served with our house special mixed Hoisin sauce. Roll it and enjoy!

3 Chicken Satay [C,P,*]

£6.75

Char grilled marinated chicken on skewers, served with peanut sauce.

4 Duck Spring Rolls [Ce,G,Se,S]

£6.75

Deep fried shredded duck spring rolls, stuffed with cabbage, spring onions, carrots and vermicelli rolled with pastry skins and served with Hoisin sauce.

5 Fish Cake [Ce,C,E,F,*]

£6.95

Marinated fish meat and prawns with chilli paste and herbs deep fried, served with sweet chilli sauce.

6 Thai Dumplings [G,C,E,Se,S]

£6.75

Marinated minced chicken, prawns and water chestnuts wrapped in wanton leaves, steamed and served alongside with sweet soya sauce.

7 Golden Sacks [G,C,E,Mo,Se,S]

£6.95

Minced chicken and prawns mixed with herbs wrapped in pastry skin and deep fried until golden brown, served with sweet chilli sauce.

8 Chicken and Prawns on Toast [G,C,E,Se]

£6.75

Minced chicken and prawns mixed with garlic, ground pepper and coriander root spread on a baguette and deep fried, served with sweet chilli sauce.

9 Prawns in Blankets [Ce,G,C,Se,S,*]

£6.75

Marinated prawns wrapped in pastry skins, deep fried and served with plum sauce.

10 Thai Spare Ribs [Ce]

£6.75

Grilled stewed pork spare ribs with honey and mixed herbs.

11 Salt & Pepper Squid [Ce,G,Mo,*]

£7.25

Deep fried squid, sprinkled with spring onions, fresh chillies, garlic, salt and pepper. Goes well with Thai beer!

Medium Hot Medium Hot Medium Hot Medium Hot

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SOUP

20 Tom Yum Goong [G,Ce,C,F,*]

£6.95

King prawn soup cooked with lime leaves, lemongrass, galangal, mushrooms and fresh chillies.

21 Tom Kha Gai [Ce,C,*]

£6.50

Coconut soup with chicken, spiced with fresh chillies, mushrooms, galangal and lemongrass, with added dry chillies to give it a smoky flavour.

22 Gang Jerd [Ce,C,S,*]

£6.50

A non-spicy clear vegetable soup with chicken. Suitable for children.

Poh Tak Soup [G,Ce,C,F,Mo,*] * *

£7.50

A traditional spicy mixed seafood soup with lemongrass, fresh lime leaves, Thai basil and crushed Thai fresh chillies.

SALAD

30 Yum Woon Sen [Ce,G,C,F,*]

£8.95

Spicy vermicelli salad with prawns and minced chicken, chopped shallots, dried mushrooms and fresh Thai chilli dressing.

31 Yum Nau [Ce,G,F,*] • •

£9.95

Thinly sliced sirloin of beef, and then lightly cooked, served with our house spicy dressing.

32 Laab Gai [Ce,G,F,*]

£8.95

North Eastern style minced chicken salad, cooked with Thai herbs, ground rice, chilli powder, fish sauce and lime juice.

33 Yum Talay [Ce,G,C,F,Mo,*]

£11.95

Spicy mixed seafood salad, with tomatoes, onions and fresh Thai chilli dressing.

Plar Goong [Ce,G,C,F,*]

£9.75

Char grilled king prawns mixed with fresh chillies, chilli oil, chopped lime leaves, lemongrass and our chef's special sauce, served with fresh green salad.

35 Som Tum [F,N] **∮ ∮**

£8.95

This famous papaya salad, shredded green papaya, carrot, long beans and tomatoes mixed with chillies, lime juice, garlic and cashew nuts. Light and healthy!

Medium Hot
Hot
Very hot

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STIR FRIED DISHES

40	Stir Fried with Cashew Nuts [Ce,G,F,Mo,N,S,*]		
	Stir-fried with cashew nuts cooked in dry sweet oyster sauce and garnish	ed with roast chill	ies, a very
	popular dish!	Chicken	£9.25
		Beef	£9.95
		Prawn	£11.25
41	Chin Fuind with Cingon (Co. C. F. M. C*)		
41	Stir Fried with Ginger [Ce,G,F,Mo,S*] Lightly stir- fried with shredded ginger, onions and black fungus mushroo	ame	
	Lightly Stil-Tiled with Silledded gillger, Offions and black fullgus musifiod	Chicken	£9.25
		Beef	£9.95
		Prawn	£11.25
		TTAWII	111.25
42	Sweet & Sour [Ce]		
	Cooked with Thai sweet & sour sauce, pineapple, and cucumbers. Kids lo	ve it!	
		Pork	£9.25
		Prawn	£11.25
43	Stir Fried with Chillies and Basil Leaves [Ce,G,F,Mo,S,*]		
	A favourite traditional Thai dish for spice lovers. Stir-fried with fresh chill		-
	and basil leaves.	Beef	£9.95
		Prawn	£11.25
44	Chin Fried with Overton Course (C. C. F.M. C.*)		
44	Stir Fried with Oyster Sauce [Ce,G,F,Mo,S,*] Stir-fried with mushrooms, capsicums and spring onions in oyster sauce.		
	stil-fried with mushi doms, capsicums and spring officins in dyster sauce.	Beef	£9.95
		Prawn	£11.25
		riawii	111.25
45	Garlic Prawns [Ce,G,C,F,Mo,S,*]		£11.25
	Stir fried king prawns with capsicums and vegetables in special garlic and	pepper sauce.	
46	Asparagus with Prawns [Ce,G,C,F,Mo,S,*]		£12.25
	Stir fried king prawns with asparagus, mushrooms, carrots in house speci	ial sauce.	
47	Drunken Duck [Ce,G,C,F,Mo,S,*]		£10.95
	Roasted duck breast with chillies, long beans, aubergines, and mixed Tha	i herbs.	

48	Pineapple Duck [Ce,G,F,N.Mo,N, S,*]		£10.95
	Stir fried duck with cashew nuts, garnished with roast chillies and pineap	pie.	



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CURRY

60 Green Curry [C,F] ► ►

Green curry paste, coconut milk, aubergines, bamboo shoots and basil leaves.

Chicken	£9.25
Beef	£9.95
Prawn	£11.25

61 Red Curry [C,F] **▶ ▶**

Red curry paste, coconut milk, aubergines, bamboo shoots and sweet basil leaves.

Chicken	£9.25
Beef	£9.95
Prawn	£11.25

62 Jungle Curry [Ce,C,F,*] • • •

The spiciest curry in the house. Cooked with mixed Thai herbs, aubergines, bamboo shoots, long beans and vegetables. Unlike other curries, it does not contain coconut milk.

Chicken	£9.25
Beef	£9.95
Prawn	£11.25

63 Panang Curry [C,F]

This curry has a rich taste spicy and relatively dry. Panang curry paste cooked with coconut milk and garnished with shredded lime leaves.

Chicken	£9.25
Beef	£9.95
Prawn	£11.25

64 Massaman Curry [C,P,*]

Traditional Muslim inspired style of cooking from the South of Thailand, tender meat cooked in a rich coconut milk and Massaman curry paste, onions, nuts and potatoes, very mild.

Chicken	£9.25	
Lamb	£11.25	

65 Duck Curry [C,F] /

£11.25

Roast duck cooked in red curry paste, coconut milk with lychees, tomatoes and pineapples, slightly sweet.



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CHEF'S RECOMMENDED DISHES

70 Weeping Tiger [F,Mo,S] * *

Chargrilled marinated sirloin of beef, served with Thai Square's secret recipe chilli sauce.

- **Goong Manow** [Ce,G,C,F,*] **£13.95**Grilled jumbo prawns topped with Thai spicy dressing. This dish is very popular in Thailand as it has the exotic combination of three tastes—very spicy, sweet and bitter.
- **Goong Ob Mor Din** [Ce,G,C,F,Mo,Se,S,*] **£12.95**Steamed jumbo prawns cooked with glass noodles, dried mushroom, ginger, garlic and coriander root in a light soya sauce.
- 73 Chu Chi Goong [C,F] fallow fallow filed jumbo prawns, topped with spicy red dry curry, garnished with shredded lime leaves.
- 74 Crispy Spicy Tilapia [G,F] • £13.50

 Deep fried Tilapia fillet in batter topped with sweet chilli and garlic sauce.
- 75 Garlic Tilapia [Ce,G,F,Mo,S,*] £13.50
 Deep fried fillet Tilapia until golden crispy brown, topped with Thai traditional garlic and pepper sauce.
- 77 Spicy Sea Mates [Ce,G,C,F,Mo,S,*] • £14.95 Stir fried king prawns and scallops stir fried with lightly cooked spinach, bell peppers and chilli oil paste.
- 78 Kor Moo Yang [Ce,G,F,Mo,Se,S,*]

 Special marinated pork lightly cooked on a flaming chargrilled and served with a traditional Thai spicy sauce on the side, recommended with Thai sticky rice.



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NOODLE DISHES

90 Pad Thai [Ce,C,E,F,P,S,*] **£9.50** A popular Thai noodle dish of Chanburi rice noodles, stir fried with prawns, peanuts, bean curd, bean sprouts and egg.

91 Pad Si Ew [G,E,Mo,S] £9.25 Flat rice noodles, stir fried with chicken, green vegetables, egg and thick soya sauce.

92 Drunken Noodles [Ce,G,C,F,Mo,S,*] • • • • £9.50 Flat rice noodles, stir fried with beef, fresh chillies, green vegetables, long beans, garlic and basil leaves, very hot!

ACCOMPANIMENT

100	Mixed Vegetables with Garlic and Soya Sauce [Ce,G,S,*]	£5.50
101	Broccoli with Garlic and Soya Sauce [Ce,G,S,*]	£5.50
102	Spinach with Ginger and Garlic [Ce,G,S,*]	£5.50
103	Thai baby corns, mushrooms and mange touts [Ce,G,S,*]	£5.50
104	Bean sprouts and spring onions [Ce,G,S,*]	£5.50
105	Steamed rice	£2.75
106	Egg fried rice[E]	£3.25
107	Sticky rice	£3.25
108	Coconut rice	£3.25
109	Brown rice	£3.50



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VEGETARIAN STARTERS 120 Mixed Vegetarian Starter [G,P,S,*] £13.50 This is a selection of our favourite vegetarian starters. 121 £6.50 **Vegetable Spring Rolls** [G,S] Bean vermicelli, shredded cabbage and carrots filled in pastry skins and deep fried until crisp, served with sweet plum sauce. 122 Corn Cake [G] Golden deep fried corn patties made of corn paste with a crunchy texture, served with sweet chilli sauce. 123 £6.50 **Vegetable Tempura** [G] Deep fried mixed vegetables in batter, served with sweet chilli sauce. £6.50 124 Toa Hoo Tod [P,S,*] Deep fried bean curds, served with sweet chilli sauce garnished with crushed nuts. 125 Toa Hoo Salt & Pepper [Ce,G,S,*] £6.75 Deep fried tofu, sprinkled with spring onions, fresh chillies, garlic, salt and pepper. Goes well with Thai beer! VEGETARIAN SOUPS Tom Yum Hed [Ce,*] 130 £6.50 Traditional spicy soup cooked with lime leaves, lemongrass, fresh chillies and mushrooms 131 Tom Kha Hed [Ce,*] £6.50 Coconut soup cooked with galangal, lime leaves, lemongrass and mushrooms. VEGETARIAN MAIN COURSES 140 Tofu with Ginger [Ce,G,S,*] £8.25 Stir fried bean curds with shredded ginger, dried mushrooms and spring onions in light soy sauce. 141 Tofu with Cashew Nuts [Ce,G,N,S,*] £8.25 Stir fried bean curds with cashew nuts, spring onions and garnished with roast chillies. 142 Sweet & Sour Bean curds [Ce,S] £8.25 Stir fried bean curds with mixed vegetables in sweet and sour sauce. Spicy Basil Bean Curds [Ce,G,S,*] 143 £8.25 Stir fried bean curds and mixed vegetables with fresh chillies, basil leaves, garlic and onions. 144 £8.25 Woon Sen Ob Jay [Ce,G,Se,S,*] Vermicelli noodles cooked with dried mushrooms, ginger, garlic and coriander root in a light soya sauce. Green Vegetable Curry [S] 145 £8.50

Green curry paste cooked in coconut milk with mixed vegetables, bean curds, aubergines, bamboo shoots and basil leaves.

Jungle Vegetable Curry [Ce,S,*] 146

The spiciest curry in the house. Bean curd cooked with mixed Thai herbs, aubergines, bamboo shoots long beans and vegetables, does not contain coconut milk.

Medium Hot Medium Hot Medium Hot Medium Hot

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Menu last updated March 15th 2017 Pricing and dishes subject to change.
Dishes are representative of the type of food available at the restaurant.