



WIG & PEN

CHAMPAGNE & SPARKLING WINE

	Glass 125 ml	Bottle
1. Lunetta Prosecco Spumante Ca'Vit, Vento, Italy A deliciously light and fruity Prosecco with hints of apple and peach		£29.95
2. Gremillet Brut Selection NV. Champagne Gremille L Balnot Sur Laignes Classic bouquet of white peach and hawthorn ripe and full in the mouth international Wine & Spirit Impetition 2007 Trophy Winner	£9.50	£40.00
3. Bollinger NV Pinot Noir dominated blend - its biscuit nose has hints of white fruit and the rich, full bodied palate is perfectly balanced by fresh acidity and a soft, delicate mousse.		£69.00
4. Dom Perignon The first and some say still the best. Lovely fresh bracing Citrus fruit acidity that leads to a complex finish.		£185.00

CHAMPAGNE ROSE

	Bottle
5. Laurent – Perrier Rose Salmon-pink in colour, raspberries and redcurrants on the nose and are echoed on the palate. Unlike most rose champagnes.	£85.00

Range Scale runs from 1- 9 with 1 being dry through to 9 very fruity
****125ml measure of still wine is also available. Please ask our staff for more details.**

WHITE WINE

6. Ca'di Ponti Catarratto, Adria Vini Sicilia Floral aromas with a hint of Almond lead to flavours of peach and tropical fruit with a citrus twist. Glass (125ml) Glass (175ml) Glass (250ml)	3	2014	£17.95 £3.50 £4.75 £6.00
7. Montevista Chardonnay, Boutinot, Maule Valley, Chile Unoaked Chardonnay – pure, vibrant and aromatic – a real crowd pleaser... Glass (125ml) Glass (175ml) Glass (250ml)	4	2014	£21.95 £4.75 £6.25 £7.95
8. False Bay Wild Yeast Chenin Blanc, Coastal Regions, Western Cape 'South Africa Gentle ripe apple aromas, hints of honey with delicious greengage and citrus lemon flavours.	4	2014	£22.95

9. Pinot Grigio I Mastri, Vernacoli, Ca'Vit, Trentino, Italy	3	2013	£25.95
Attractive fresh white fruit flavors with a clean crisp finish.			
Glass (125ml)			£5.25
Glass (175ml)			£6.95
Glass (250ml)			£8.95
10. MOKOblack Sauvignon Blanc, Marlborough, New Zealand	6	2014	£28.95
Zesty and citrus with white stone fruit flavours and hints of gooseberry.			
11. Reserve Gewurztraminer	7	2013	£36.95
Cave de Turckheim, Turckheim Alsace			
Perfumed aromas of lychees rose petals and spice with delicious fresh fruit in the mouth.			
12 Sancerre Blanc, Domaine Michel Girard, Verdigny, Sancerre	5	2011	£39.95
Fresh grassy aromas mingle with riper citrus-style fruits, this wine has everything you'd expect in class Sancerre.			

PERFECT WINE FOR THAI FOOD

14. MONSOON VALLEY WHITE,	4	2014	£24.95
Thailand, Malaga Blanc & Colombard			
Light crisp, fresh, fruity wine with notes of citrus, lemongrass and a watermelon character. Especially good with green curries, white meat, fish dishes and appetisers.			
Glass (125ml)			£5.25
Glass (175ml)			£6.75
Glass (250ml)			£8.95

ROSÉ WINE

15. Ancora Pinot Grigio rose, AdriaVini,	3	2014	£19.95
Provincia di Pavia, Italy			
Delicate aromas and flavours of red berries and lush summer fruits.			
Glass (125ml)			£3.95
Glass (175ml)			£5.50
Glass (250ml)			£7.25

PERFECT WINE FOR THAI FOOD

16. MONSOON VALLEY ROSE,	4	2014	£24.95
Thailand, Malaga Blanc & Colombard			
Light, crisp, with mango and berry highlights. Especially good with mixed starters and seafood.			
Glass (125ml)			£5.25
Glass (175ml)			£6.75
Glass (250ml)			£8.95

RED WINE

- | | | | |
|---|----------|-------------|---------------|
| 17. Borsao Tinto Garnacha, Campo de Borja, Spain, | 4 | 2014 | £17.95 |
| Juicy brambly fruit and fresh redcurrants dominate this generous easy drinking wine | | | |
| Glass (125ml) | | | £3.50 |
| Glass (175ml) | | | £4.75 |
| Glass (250ml) | | | £6.00 |
| 18. Les Oliviers Merlot, Mourvèdre, Boutinot Languedoc | 4 | 2013 | £19.95 |
| Fresh red fruit and rich plums, warm sweet spices, with a hint of liquorice on the finish. | | | |
| Glass (125ml) | | | £3.95 |
| Glass (175ml) | | | £5.50 |
| Glass (250ml) | | | £7.25 |
| 19. Montevista Cabernet Sauvignon
Boutinot, Central Valley, Chile | 5 | 2013 | £21.95 |
| Soft ripe fruit, balanced with the sweet and toasted notes of oak, well structured and full of flavour. | | | |
| Glass (125ml) | | | £4.75 |
| Glass (175ml) | | | £6.25 |
| Glass (250ml) | | | £7.95 |
| 20. Soldiers Block Shiraz 2013, McLaren Vale South Australia | 7 | 2013 | £25.95 |
| Ripe dark fruits flavours, mostly blackberry and blackcurrant with subtle hint of oak | | | |
| 21. Artesa Crianza Bodegas Artesa Aldeanueva, Rioja | 4 | 2012 | £27.95 |
| Creamy modern style with lots of plum and blackberry aromas and flavours. | | | |
| 22. Tabali Special Reserve Pinot Noir
VinaTabali, Limari Valley, Chile | 5 | 2013 | £34.95 |
| A silky, smooth wine with aromas of morello cherries, violets and spices- seriously good wine | | | |
| 23. Chateauneuf-du-Pape Rouge, Les Galets Roules | 7 | 2011 | £43.95 |
| Deep, dark fruit flavours combined with fine structure, minerality and earthy notes. | | | |

PERFECT WINE FOR THAI FOOD

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|---|----------|-------------|---------------|
| 25. MONSOON VALLEY RED, Thailand, Pokdum& Shiraz | 4 | 2013 | £24.95 |
| Medium-bodied, spicy character, with a smooth velvety finish. Especially good with red curries and meat dishes. | | | |
| Glass (125ml) | | | £5.25 |
| Glass (175ml) | | | £6.75 |
| Glass (250ml) | | | £8.95 |

Range Scale runs from 1- 9 with 1 being dry through to 9 very fruity
 **125ml measure of still wine is also available. Please ask our staff for more details.
 Vintage and selection subject to change without notice.

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   Hot    Very 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 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 🌶️ 🌶️ Hot 🌶️ 🌶️ 🌶️ Very hot

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HOUSE SPECIAL MENU

STARTER

- H1. Butterfly Prawn** [G,C,E] **£7.25**
Deep fried king prawns in batter and bread crumbs, served with sweet chilli sauce.
- H2. Soft Shell Crab** [G,C] **£7.50**
Deep fried soft shell crab topped with crispy lemongrass, Kaffir lime leaves and mixed Thai herbs.
- H3. Cheese Crab Cake** [Ce,G,Cr,E,F,M,Mo,S,*] **£7.25**
Tempura crab cake, crab meat mixed Mozzarella cheese, carrots and spinach. Served with chef's special sauce.

MAIN COURSE

- H4. GOLDEN CURRY** [Ce,G,C,F,S] **£9.25**
Mildest curry chicken cooked with yellow curry paste coconut milk, potatoes and onions.
- H5. SOFT SHELL CRAB WITH YELLOW CURRY** [Ce,G,C,Mo,N,Se,S] **£13.95**
Deep fried soft shell crab, flavoured with yellow curry powder, stir fried with egg and onions.
- H6. DUCK WITH STRAWBERRY SAUCE** [G,Mo,S] **£13.50**
Thinly sliced char-grilled duck breast, with grilled strawberry, lychee, slice of pineapple and topped with strawberry homemade rice wine sauce.
- H7. TAMARIND DUCK** [G,F,Mo,N,S] **£13.50**
Char Grilled duck breast, topped with tamarind sauce.
- H8. PAD THAI GOONG YAI** [Ce,C,E,F,P,S,*] **£12.95**
Thai fried rice noodles with Jumbo prawns, bean sprouts and crushed peanuts.
- H9. GRILLED FISH** [Ce,C,E,F,Mo,Se,S] **£13.95**
Grilled marinated sea bass fillet served with spicy tamarind sauce on the side.
- H10. STEAMED SEA BASS** [F]   **£14.95**
Steamed sea bass, with a garlic and lemon sauce.
- H11. THAI SQUARE FRIED RICE** [Ce,G,C,F,Mo,S,*] **£10.95**
Special fried rice with egg, mixed seafood and vegetables
- H12. LAMB WITH BLACK PEPPERS** [Ce,G,Mo,S,*]  **£14.95**
Grilled marinated lamb rack with black pepper sauce.
- H13. GAE YANG GANG PANANG** [Ce,G,F]  **£15.95**
Our classic slowly stewed lamb chunk in Panang curry sauce, served with roti.
- H14. SOFT SHELL CRAB WITH BLACK PEPPERS** [Ce,G,Cr,Mo,S,*]  **£13.95**
Deep fried soft shell crab, topped with black pepper sauce cooked with onions, capsicums, chilli peppers, sugar snap. Garnished with crispy sweet basils.
- H15. SEAFOOD ISLAND** [Ce,G,Mo,Se,S,*] **£14.50**
Soft boiled jumbo prawns, scallops, asparagus and capsicums, topped with Chef's special sauce.

 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 rice paper 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 rice papers, 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   Hot    Very 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.
- 23 **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.
- 34 **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 garnished with roast chillies, a very popular dish!
- | | |
|----------------|---------------|
| Chicken | £9.25 |
| Beef | £9.95 |
| Prawn | £11.25 |
- 41 Stir Fried with Ginger** [Ce,G,F,Mo,S*]
Lightly stir- fried with shredded ginger, onions and black fungus mushrooms.
- | | |
|----------------|---------------|
| Chicken | £9.25 |
| Beef | £9.95 |
| Prawn | £11.25 |
- 42 Sweet & Sour** [Ce]
Cooked with Thai sweet & sour sauce, pineapple, and cucumbers. Kids love 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 chillies, garlic, onions, long beans and basil leaves.
- | | |
|--------------|---------------|
| Beef | £9.95 |
| Prawn | £11.25 |
- 44 Stir Fried with Oyster Sauce** [Ce,G,F,Mo,S,*]
Stir-fried with mushrooms, capsicums and spring onions in oyster sauce.
- | | |
|--------------|---------------|
| Beef | £9.95 |
| Prawn | £11.25 |
- 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 special sauce.
- 47 Drunken Duck** [Ce,G,C,F,Mo,S,*] 🌶️🌶️🌶️ **£10.95**
Roasted duck breast with chillies, long beans, aubergines, and mixed Thai herbs.
- 48 Pineapple Duck** [Ce,G,F,N,Mo,N,S,*] **£10.95**
Stir fried duck with cashew nuts, garnished with roast chillies and pineapple.

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very hot

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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.
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|----------------|---------------|
| 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.
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|----------------|---------------|
| 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] 🌶️ 🌶️
Roast duck cooked in red curry paste, coconut milk with lychees, tomatoes and pineapples, slightly sweet.
- | | |
|--|---------------|
| | £11.25 |
|--|---------------|

🌶️ Medium Hot 🌶️ 🌶️ Hot 🌶️ 🌶️ 🌶️ Very hot

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CHEF'S RECOMMENDED DISHES

- 70 **Weeping Tiger** [F,Mo,S] 🌶️🌶️ **£13.50**
Chargrilled marinated sirloin of beef, served with Thai Square's secret recipe chilli sauce.
- 71 **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.
- 72 **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] 🌶️ **£14.25**
Grilled 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.
- 76 **Pad Poh Tak** [C,Mo] 🌶️🌶️🌶️ **£14.50**
Stir fried mixed seafood flavoured with young peppercorns, shredded Grachai, chillies and basil leaves.
- 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,*] 🌶️ **£12.95**
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.

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very 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.

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**

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very hot



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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 Vegetable Spring Rolls** [G,S] **£6.50**
Bean vermicelli, shredded cabbage and carrots filled in pastry skins and deep fried until crisp, served with sweet plum sauce.
- 122 Corn Cake** [G] **£6.50**
Golden deep fried corn patties made of corn paste with a crunchy texture, served with sweet chilli sauce.
- 123 Vegetable Tempura** [G] **£6.50**
Deep fried mixed vegetables in batter, served with sweet chilli sauce.
- 124 Toa Hoo Tod** [P,S,*] **£6.50**
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

- 130 Tom Yum Hed** [Ce,*]   **£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.
- 143 Spicy Basil Bean Curds** [Ce,G,S,*]    **£8.25**
Stir fried bean curds and mixed vegetables with fresh chillies, basil leaves, garlic and onions.
- 144 Woon Sen Ob Jay** [Ce,G,Se,S,*] **£8.25**
Vermicelli noodles cooked with dried mushrooms, ginger, garlic and coriander root in a light soya sauce.
- 145 Green Vegetable Curry** [S]   **£8.50**
Green curry paste cooked in coconut milk with mixed vegetables, bean curds, aubergines, bamboo shoots and basil leaves.
- 146 Jungle Vegetable Curry** [Ce,S,*]    **£8.50**
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   Hot    Very 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.