SMALL PLATE

Sweetcorn cakes 3.85 V Crispy, sweet and sticky

Vegetarian dim sum * 3.85 V Water chestnut, black fungus, sweetcorn and beancurd

Pork and minced prawn dim sum * 3.95

Crab and prawn dim sum * 3.95

Son in law egg * **3.45** V With fried chili and shallots, served with tamarind sauce

Classic spring roll * 3.85 V Crispy and stuffed with black fungus, cabbage, carrot and vermicelli

Duck spring roll * 3.95With black fungus, cabbage, vermicelli and sweet chili

Salt and pepper squid * 4.95 With Sichuan pepper, spring onions and chili

Tord Man ** 3.95
Spicy fishcakes made with prawn, cod and Thai herbs. Served with sweet chilli sauce

Sesame prawn toast 3.85Made with minced chicken and prawn

Fresh crab spring roll 3.95 Crabmeat, seastick, vermicelli, shredded lettuce, mint and spring onion

Marinated pandan chicken * 4.55 Marinated chicken thigh, garlic and pepper, deep fried and wrapped in pandan leaf

BBQ grilled prawns * 4.55

Chicken satay * 3.95 Charcoal grilled, marinated chicken skewers, served with peanut sauce

BBQ spicy lamb ** 4.25 Marinated spicy lamb skewers, served with tamarind sauce

CURRY

Beef Panaeng ** 7.25 A rich thick curry with coconut, herbs, sweet basil, lime leaf and galangal

Green curry ** 5.75 / 6.55 With coconut, green chili, lime leaf and sweet basil. Vegetable or chicken available

Jungle curry *** 5.75 / 6.55 With fresh chillies, krachai, lemongrass and Thai aubergine. Vegetable or chicken available

Duck Massaman ** 7.25 Simmered with coconut milk, peanuts and potatoes

Red chicken curry ** **6.55** With Thai herbs, red chili and coconut

Yellow fish curry * 6.95 With turmeric, chili, aubergine & coconut milk

Red vegetable coconut curry ** 5.95 Butternut squash, sweet potato, courgette, aubergine, chili and sweet basil

CHARCOAL GRILL

Chargrilled Duck Breast 9.95
With seasonal vegetables and tamarind sauce

Chargrilled Chicken 9.95
With sticky rice and cucumber relish

Chargrilled Tamarind Lamb 9.95 With coriander, red and green chili and mint sauce

Chargrilled Pork Loin 9.95
With sticky rice and apple & ginger relish

RICE

Green curry fried rice ** 9.25 With chargrilled chicken

Red curry fried rice *** 10.95 With chargrilled steak

Special fried rice ** 7.95 With egg, chicken, shrimp and mixed vegetables

STIR-FRY

Beef and oyster sauce * 7.25

With cashew nuts, spring onion, Chinese leaf and mixed peppers

Thai chili chicken ** 6.55

Chicken prepared with Thai sweet chilli sauce, long beans, fresh chilies, sweet basil and cashew nuts

Crispy pork and shallots 6.55

Stir-fried with pak choi, red & green chili and infused with five spices

Seafood ** 7.95

With prawn, squid, mussels, fishcake, aubergine, chili and sweet basil

Vegetable and cashew nut * 6.25 V and Vegan With spring greens, mushroom, asparagus, tofu, cashew nuts, baby corn and chili

BIG BOWL SOUP NOODLE

Chicken Laksa * 7.95

A mild coconut curry broth, rice noodles, galangal, coriander, beansprouts, spring onion and lemon

Pork ball and spring onion * 7.95

Hand made meat balls, wontons, spare ribs and spring greens served in a pork and chicken broth, with thick sen yai noodles, chili flakes, spring onions, crushed peanuts and fried garlic

Tom Yam Talay ** 8.25

Hot and sour fish broth with prawn, mussels, fishcake, squid and rice noodles

SALAD

Papaya ** 7.25

Shredded green papaya, dried shrimp, ground peanuts, garlic, chili and lemon dressing

Chargrilled chicken and papaya ** 7.95 With Thai rice noodles

Spicy beef with hot and sour sauce ** 7.95 Chargrilled marinated steak, served with shredded lettuce, mint and coriander

WOK NOODLE

Drunken noodles ** 7.75

A well known hangover cure. Chicken, pak choi, oyster sauce, chili, garlic and sen yai fat noodles

Chicken or Prawn Pad Thai ** 7.75 / 8.55

Rice noodles stir-fried with chicken, egg, sweet radish, beansprouts, tamarind sauce and crushed peanuts

Pad Thai Jay ** 7.25 V

Rice noodles stir-fried with asparagus, pak choi, courgette, French beans, egg, sweet radish, beansprouts, tamarind sauce and crushed peanuts

Seafood 8.25

With squid, prawn, fishcake, pak choi, mussels and egg noodles

Spicy beef Rad Na ** 7.95

A typical street dish of chopped beef, red and green pepper, chilli, spring greens, gravy and sen yai fat noodles

SIDE

Jasmine rice 2.35

Sticky rice 2.80

Egg fried rice 2.80

Brown rice 2.80

Coconut rice 2.80

Assorted vegetable tempura 3.75

Mixed seasonal vegetables 4.95

Note:

All our curries contain fish sauce

We use nuts in many of our dishes so your meal may contain traces of nuts

The vegetable stir-fry is totally vegan

We have designed the menu so that you can add or swap ingredients, for a supplementary charge

Takeaway available

Spice rating *mild **medium ***hot

SNACK

Prawn crackers 1.55
Edamame with chilli and garlic 2.75

RAW JUICE 3.50

Clarifying carrot, apple and ginger
Purifying cucumber, lime, celery, beetroot
and apple

POT OF TEA (to share) 1.80

Green tea / Jasmine Flower Breakfast / Chamomile

COFFEE

Cappuccino / Latte 2.10 Americano / Espresso 1.50

THAI COCKTAILS 6.95

Lychee Mai Tai 6.95 Mekhong, cointreau, fresh lime juice, fresh orange juice, lychee and amaretto

Ginger Martini 6.95 Raw ginger, fresh lime, vodka, kaffir lime leaf and shaken with a dash of syrup

Soul Punch 6.95 Sangsom, amaretto, lychee, fresh lime and guava juice

Chilli Mojito 6.95 Sangsom and mekhong muddled with palm sugar, fresh mint, lime, shredded chilli and a dash of soda

Mango Bellini 6.95 Pure mango puree topped off with prosecco

DESSERT

Yellow Beancake 3.95 Home-made Thai beancake served warm with vanilla ice cream

Coconut rice and mango sorbet 3.95
Sweet sticky coconut rice and mango sorbet

Ice cream vanilla or milk chocolate **Sorbet** lime, mango or coconut **1.25** per scoop

