

Tarn Thai Restaurant

ALA CARTE MENU

To help you enjoy your meal & choose the dishes according to your own taste, we have used the chilli symbol to indicate the strength of “spicy hotness” for each dish as follows:

No chillies = mild 🌶️ = slightly hot

🌶️🌶️ = medium hot 🌶️🌶️🌶️ = very hot

★ Dishes with this symbol are our chef's recommended dishes.

We highly recommend that customers with food allergies or special dietary needs consult with our staff prior to placing an order to ensure the posted information is accurate.

Tarn Thai has taken every possible step to ensure that all food served in this restaurant contains no genetically modified or irradiated ingredients.

***** Please note that for parties of 10 people or more, a compulsory 10% service charge will be added to customer's bills. *****

APPETISERS

1. SATAY RUAM £8.50

Strip of grilled marinated chicken, pork & beef (on separate skewers) served with peanut sauce & cucumber relish.

2. GOONG TUNG NA TUNG £7.85

Thai style prawn cracker, served with a chicken & shallot dip flavoured with a hint of coconut milk.

3. GOONG HOM PHA £7.85

Deep-fried marinated prawn, wrapped in a spring roll pastry & served with plum sauce.

4. TORD MUN PLA £8.50

Deep-fried Thai style fish cakes, served with cucumber, ground peanut, sweet chili & shallot relish

5. THOONG TONG £8.50

Parcels of thin crispy pastry, stuffed with diced vegetables, minced chicken & minced prawns. Served with sweet chili sauce.

6. SEE KRONG MOO OB £8.50

Tender pork spare ribs, topped with red wine sauce & sprinkled with sesame seeds.

7. GAI HOR BAI TEUY £8.50

Chicken marinated with garlic, pepper & honey, wrapped in pandan leaves. *Please note that pandan leaves must be removed before eating.*

8. KHA NOM PANG NHA GAI £7.95

Deep-fried sesame seed coated minced chicken on toast, served with cucumber & sweet chili sauce.

9. MOO PING £8.95

Barbecued pork; marinated in a special sauce, coriander roots, & garlic.

10. FRUIT OF THE SEA £9.95

A selection of mixed sea-food, (prawn, squid & mussel) deep fried in light batter, served with a sweet chili sauce.

11. GOONG YANG £14.25

Four grilled fresh water king prawns, served with a hot & sour chili sauce.

12. GRATONG THONG SAI GAI £7.95

Mini crispy golden pastry baskets filled with delicious minced chicken & diced vegetables, perfumed with a hint of herb & sweet spices.

14. TARN THAI MIXED STARTER FOR TWO PERSONS £20.55

A selection of mixed starter which includes; strips of grilled marinated pork & beef satay, Thai fish cakes, spring rolls, marinated tender chicken in pandan leaves, deep-fried wrapped prawn & Thai spicy salad.

15. POH PIA TORD £7.50

Deep fried spring rolls, stuffed with vegetables & vermicelli, & served with a sweet chili sauce.

16. TOFU TORD £7.50

Crispy fried bean curd, served with a sweet & sour peanut sauce.

17. PAK TORD £7.95

A selection of mixed vegetables, deep-fried in a light batter, served with a sweet chilli sauce.

18. TORD MUN KAO POD £7.85

Deep-fried sweet corn cake, served with cucumber, ground peanuts, sweet chilli & shallot relish.

19. VEGETARIAN MIXED STARTER FOR TWO PERSONS £19.95

Including vegetable satay, deep-fried corn cakes, crispy fried bean curd, vegetable in batter, spring roll & Thai spicy salad.

SOUP

20. TOM YUM GOONG 🌶️🌶️ £9.00

The famous spicy, hot & sour soup, with prawns & mushrooms, flavoured with lemon grass, Kaffir lime leaves & a final squeeze of fresh lime juice.

21. TOM KHA GAI 🌶️ £8.40

Chicken & mushrooms in light coconut milk soup, flavoured with galangal, lemon grass & fresh coriander.

22. POH TAG 🌶️🌶️🌶️ £9.75

Spicy mixed seafood soup, flavoured with lemon grass, kaffir lime leaves, lemon juice & mushroom.

23. TOM KHA HED KAO POD ON 🌶️ £7.15

Mushroom & baby corn in light coconut milk soup, flavoured with galangal, lemon grass & fresh coriander.

24. TOM YUM HED 🌶️🌶️ £7.50

Spicy hot & sour soup, with a selection of mushrooms, flavoured with lemon grass.

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SALAD

31. SOM TAM 🌶️🌶️🌶️ £8.95

Thai style spicy salad, consisting of julienne carrot, cucumber, crushed peanuts, tomato, chilli & garlic with lime juice. (£2 extra charge for green papaya).

32. SOM TAM GOONG PAO 🌶️🌶️🌶️ £16.05

Thai style spicy salad with four grilled king prawns, with julienne carrot, cucumber, crushed peanuts, tomato, chilli & garlic plus lime juice. (£2 extra for green papaya).

33. YUM TALAY 🌶️🌶️🌶️ £14.50

Mixed seafood tossed in onion, tomato & spring onion. Seasoned with lemon juice & fresh chilli dressing.

34. YUM NEAU YANG 🌶️🌶️🌶️ £12.50

Grilled beef tossed in onion, tomato & spring onion. Seasoned with lemon juice & fresh chilli dressing.

36. LARB MOO YANG 🌶️🌶️🌶️ £12.50

Grilled pork salad flavoured with mint & coriander, tossed in a lime & chilli dressing.

37. PLA GOONG PAO 🌶️🌶️🌶️ £16.05

Four grilled King Prawn salad with fresh lemon grass, kaffir lime leaves & shallot. Tossed in lemon & Thai chilli oil dressing

MAIN DISHES - GAENG (CURRIES)

41. GAENG KIEW WAAN GAI 🌶️🌶️ £12.50

An authentic green curry with chicken & aubergines, cooked in coconut milk with fresh chilli.

42. GAENG PHED PED YANG 🌶️🌶️ £12.95

Roasted duck in red curry paste, with coconut milk, pineapple, lychee, tomatoes & basil leaves.

43. GAENG GAREE GAI 🌶️ £12.50

A mild & creamy yellow curry, with chicken & potatoes.

44. MASSAMAN NEUA 🌶️ £12.50

A rich beef curry, with peanuts & potatoes, flavoured with cinnamon, cloves, nutmeg & cumin.

45. PANANG MOO 🌶️🌶️ £12.25

A rich & flavoursome red curry with pork tender loin, cooked in coconut milk with kaffir lime leaves.

46. GAENG PA GAI 🌶️🌶️🌶️ £12.50

(Jungle curry) Thai northern style non-coconut milk curry, a very hot & spicy curry with chicken.

47. CHOO CHEE GOONG 🌶️ £12.95

Dried red curry sauce with lightly battered king prawns, cooked in coconut milk, with kaffir lime leaves.

48. CHOO CHEE PLA 🌶️ £14.50

Dried red curry sauce, with boneless lightly battered fish cooked in coconut milk, with kaffir lime leaves.

49. GAENG KUA SUB-PA-ROD 🌶️ £12.95

Traditional Thai curry with prawns & pineapple, slowly cooked in coconut milk & a mix of Thai spices giving an aromatic flavour.

STIR FRIED DISHES - GAI (CHICKEN)

51. GAI PUD MED MAMAUNG-HIMMAPAN £13.50

Lightly battered chicken, stir-fried with cashew nuts, peppers, onions & dry chilli. Served in a potato basket.

52. GAI PUD BAI GRA-PAO 🌶️🌶️ £12.55

Stir-fried chicken with Thai holy basil leaves, chilli, onion, pepper & garlic.

53. GAI PUD PREIW WAAN £12.50

Thai style sweet & sour lightly battered chicken, with crunchy vegetables.

54. GAI PUD KHING £12.50

Stir fried chicken with ginger, onion, pepper & mushrooms.

55. GAI PUD NOR MAI KAO POD £11.95

Stir fried chicken with bamboo shoots & baby corn.

56. GAI PUD GRA-TIEM PRIK TAI £11.95

Lightly battered chicken, stir-fried with garlic, mushrooms & ground pepper.

MOO (PORK)

61. MOO PUD GRA-TIEM PRIK TAI £11.50

Stir-fried pork with garlic mushrooms & ground pepper.

62. MOO PUD PED 🌶️🌶️🌶️ £11.95

Spicy pork with a red chilli sauce & Thai herbs.

63. MOO PUD PRIEW WAAN £11.95

Thai style sweet & sour lightly battered pork, with crunchy vegetables.

64. MOO PUD KHING £11.95

Stir-fried pork with ginger, onion, pepper & mushrooms.

65. MOO PUD PRIK PAO 🌶️ £12.50

Stir-fried pork in Thai chilli oil, with pepper & spring onion.

NEAU (BEEF)

71. NEAU PUD NUM MUN HOY £12.00

Stir fried beef in an oyster sauce, broccoli & mushrooms.

72. NEAU PUD BAI HORAPA 🌶️🌶️ £12.50

Stir fried beef with Thai sweet basil leaves, chilli, onion, pepper & garlic.

73. CRYING TIGER 🌶️★ £12.95

Grilled marinated beef fillet with Thai spices, garlic & pepper.

74. NEAU LAO DAENG £12.95

Sliced beef & vegetables, in red wine sauce.

75. NEAU PUD PRIK KHING 🌶️🌶️ £12.25

Stir-fried beef with a red curry paste, served with fine beans, & chopped kaffir lime leaves.

PED (DUCK)

81. PED PUD SUB PA ROT £12.95

Stir-fried roasted duck, with pineapple, mushrooms & baby corn.

82. PED PUD PRIK PAO 🌶️🌶️ £12.95

Sliced roast duck, stir-fried with Thai chilli oil, mushroom, pepper & onion.

83. PED PUD KHING £12.95

Stir-fried roast duck with ginger, mushrooms & pepper.

84. PED MA KHAM ☆ £12.95

Sliced roasted duck, topped with a three flavour caramelised tamarind sauce, served on a bed of green vegetables.

85. PED OB YOD PAK £13.95

Roasted duck & mixed vegetables –mushrooms, baby corns, & Chinese leaves –flavoured with chef's special sauce.

TALAY (SEAFOOD)

91. GOONG PUB BAI HORAPA 🌶️🌶️ £14.95

Sizzling stir-fried lightly battered king prawns, with Thai sweet basil leaves, chilli, onion, peppers & garlic.

92. GOONG PUD PRIEW WAAN £13.95

Thai style sweet & sour king prawns, with crunchy vegetables.

93. GOONG PUD GRA-TIEM PRIK TAI £13.50

Stir-fried king prawn with garlic & ground pepper.

94. GOONG PUD NORMAI KAOPOD £13.95

Stir-fried king prawns, with bamboo shoots, baby corn & asparagus.

95. GOONG MA KHAM £13.95

King prawns in light batter, topped with 3 flavour caramelised tamarind sauce, fried shallot & chilli.

96. PLA-MUK PUD GRA-TIEM PRIK TAI £12.95

Stir-fried squid, with garlic mushroom & ground pepper.

97. PLA-MUK PUD GRA PAO 🌶️🌶️ £12.95

Stir-fried squid with Thai holy basil leaves, chilli, onion, pepper & garlic.

98. HOY PUD HORAPA 🌶️🌶️ £14.95

Stir-fried mussels, prawn & squid with Thai sweet basil leaves, chilli, onion, pepper & garlic.

100. PLA PRIEW WAAN £14.50

Lightly battered fish, topped with a Thai sweet & sour sauce with crunchy vegetables.

101. PLA YUM MAMUANG 🌶️ ☆ £17.95

Lightly battered Sea Bass, topped with young mango, peanuts, chilli & lemon juice dressing.

102. PLA SUM ROT £16.95

Lightly battered fish, topped with a rich “three flavour” sweet, salt & sour sauce.

103. PLA GRAPAO 🌶️🌶️ £14.50

Lightly battered fish seasoned with garlic, chilli & onions & sprinkled with holy basil leaves.

104. PUD PED TALAY 🌶️🌶️🌶️ £15.95

Stir-fried selection of seafood in curry paste, with coconut milk, fine beans, courgettes & baby aubergines.

106. KATA RON TALAY RAUM £15.95

Stir-fried selection of seafood with rice wine sauce & vegetables.

107. FISHING BASKETS ☆ £39.50

A selection of grilled seafood –prawns, mussels, squid & boneless Sea Bass served with tasty chilli dip & salad.

KAI (EGG)

108. SON IN LAW'S EGGS £11.95

Deep-fried boiled eggs, topped with caramelised tamarind sauce.

VEGETARIAN

111. TOFU PUD KHING £10.95

Stir-fried tofu with ginger, mushrooms & baby corn.

112. TOFU PUD PRIK KHING 🌶️🌶️ £10.95

Stir-fried tofu in a red curry paste, with coconut milk, fine beans & chopped kaffir lime leaves.

113. TOFU PUD GRA PAO 🌶️🌶️ £10.95

Stir-fried tofu, with Thai holy basil leaves, chilli, onion, peppers & garlic.

114. TOFU PED PRIEW WAAN £10.95

Thai style sweet & sour tofu with crunchy vegetables.

115. TOFU TALAY PUD PED 🌶️🌶️ £11.50

Tofu wrapped in seaweed, then lightly battered. Stir-fried in red curry paste & Thai herbs.

116. HED PUD MED MAMMUANG HIMMAPAN £11.50

Stir-fried selection of mushrooms with cashew nuts, peppers, onions & dried chilli. Served in a potato basket.

117. GAENG KIEW WAAN PAK 🌶️🌶️ £11.50

An authentic green curry, with vegetables including aubergines, cooked in coconut milk with fresh chilli.

118. PANAENG TOFU 🌶️🌶️ £10.95

A rich & flavoursome red curry, with tofu cooked in coconut milk, along with kaffir lime leaves.

119. MAKUA SAM ROD £10.95

Deep-fried aubergines in a light batter, with the chef's special sauce.

GRILLED

121. GAI YANG £15.95

Barbecued marinated chicken, with coriander, garlic & turmeric. Served with sweet chilli sauce.

122. MOO YANG £12.50

Barbecued marinated pork, with garlic & coriander. Served with tamarind base sauce.

STEAMED DISHES

131. PLA NUNG MANOW 🌶️🌶️🌶️★ £20.50

Steamed Sea Bass with fresh chilli & lime sauce.

135. PLA PAE SA £16.50

Lightly battered fish fillet in a tasty tamarind sauce.

VEGETABLE SIDE DISHES

151. PUD PAK RUAM MIT £7.95

Stir-fried mixed vegetables, in oyster sauce.

152. PUD PAK SOPON £7.95

Stir-fried pak choi, in oyster sauce.

153. PUD PAK FAI DAENG 🌶️ £7.95

Stir fried mixed green vegetables with chilli, fermented soya beans & garlic.

154. PUD TAU NGOK £6.95

Stir-fried bean sprouts with spring onion & celery in a soy sauce.

155. PUD SAM SAHAY £8.95

Stir-fried three delicious vegetables –asparagus, mushrooms & baby corn in oyster sauce.

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RICE

161. KOAW SAUY £3.50

Steamed Thai Jasmine rice.

162. KOAW PUD KAI £3.75

Egg fried rice.

163. KOAW MA PROAW £3.95

Coconut rice.

164. KOAW NEAW £3.95

Sticky rice.

165. TARN THAI SPECIAL FRIED RICE £11.95

Fried Thai fragrant rice with king prawns, chicken, pineapple & cashew nuts.

NOODLES

166. PUD THAI (PRAWN) £11.50

A traditional recipe of stir-fried noodles with king prawns, bean sprouts and spring onions.

167.PUD SI-EW (CHICKEN) £10.50

Stir-fried flat rice noodles with chicken, egg and green vegetables, in a dark soy sauce.

168 PUD MEE £6.95 Stir fried egg noodles, with egg, bean sprout & carrot.

SET MEALS

MINIMUM FOR 2 PEOPLE

SET MENU (A) TARN NARA

(Minimum for 2 People)

£27.95 PER PERSON

Starter

Tarn Thai Mixed Starter (No.14)

Main Courses

GAI PUD KHING. Stir-fried chicken with ginger, onions, peppers & mushrooms.

MASSAMAN NEUA . 🌶️ A rich beef curry with peanuts and potatoes flavoured with cinnamon, cloves, nutmeg and cumin.

PUD PAK RUAM MIT. Stir-fried mixed vegetables.

- Choice of steamed rice or egg fried rice.
- Tea or coffee only.



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SET MENU (B) TARN RARIN

(Minimum for 2 People)

£29.95 PER PERSON

Starter

Tarn Thai Mixed Starter (No. 14)

Main Courses

GAENG KIEW WAAN GAI. 🌶️🌶️ Authentic green curry, with chicken & aubergines, cooked in coconut milk with fresh chilli.

GOONG PUD BAI HORAPA 🌶️🌶️ Stir-fried, lightly battered king prawn with Thai sweet basil, onion, peppers, chilli and garlic.

PUD PAK RUAM MIT. Stir-fried mixed vegetables.

- Choice of steamed rice or egg fried rice.
- Tea or coffee only.

SET MENU (C) TARN TARA

(Minimum for 2 People)

£32.95 PER PERSON

Starter

Tarn Thai Mixed Starter (No. 14)

Main Courses

PLA SUM ROT. Lightly battered fish, topped with a rich “three flavour” sweet, salt & sour sauce.

GAI PUD MED MAMUANG-HIMMAPAN. Lightly battered chicken, stir-fried with cashew nuts, peppers, onions & dry chilli. Served in a potato basket.

PUD SAM SAHAY. Stir-fried three delicious vegetables –fresh asparagus, mushrooms and baby corn.

- Choice of steamed rice or egg fried rice.
- Tea or coffee only.

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SET MENU (F) VEGETARIAN TARN WARA

(Minimum for 2 People)

£26.50 PER PERSON

Starter

Tarn Thai Mixed Starter (No. 17)

Main Courses

GAENG KIEW WAAN PHAK. 🌶️🌶️ An authentic green curry with vegetables, including aubergines, cooked in coconut milk with fresh chilli.

PUD PAK RUAM MIT. Stir-fried mixed vegetables.

TOFU PUD MED MAMUANG-HIMMAPAN. Stir-fried tofu, with cashew nuts & dried chilli, served in a potato basket.

- Choice of steamed rice or egg fried rice.
- Tea or coffee only.

SET MEALS

MINIMUM FOR 4 PEOPLE

SET MENU (D) TARN SAICHOL

(Minimum for 4 People)

£31.25 PER PERSON

Starter

Tarn Thai Mixed Starter (No. 14)

Main Courses

GAENG GAREE GAI. 🌶️ A mild & creamy yellow curry, with chicken & potatoes.

PANANG MOO. 🌶️🌶️ A rich and flavoursome red curry, with pork tender loin, cooked in coconut milk, with kaffir lime leaves.

NEAU PUD BAI HORAPA. 🌶️🌶️ Stir-fried beef, with Thai sweet basil leaves, peppers, onion, chilli and garlic.

GAI YANG. Barbecued marinated chicken, with coriander, garlic & turmeric. Served with sweet chilli sauce.

PUD PAK RUAM MIT. Stir-fried mixed vegetables.

PUD MEE. Stir-fried egg noodle with vegetable.

- Choice of steamed rice or egg fried rice.
- Tea or coffee only.

SET MENU (E) TARN NAVA

(Minimum for 4 People)

£33.95 PER PERSON

Starter

Tarn Thai Mixed Starter (No. 14)

Main Courses

CHOO CHEE PLA. 🌶️ Dried red curry sauce, with boneless lightly battered fish cooked in coconut milk, with kaffir lime leaves.

GOONG MA KHAM. King prawns in light batter, topped with 3 flavour caramelised tamarind sauce, fried shallot & chilli.

PED PUD PRIK PAO. 🌶️🌶️ Stir-fried sliced roasted duck, with a light Thai chilli oil.

PUD SAM SAHAY. Stir-fried three delicious vegetables –asparagus, mushroom & baby corn –in an oyster sauce.

PUD THAI (CHICKEN). A traditional recipe of stir-fried noodles, with chicken, bean sprouts and spring onions.

- Choice of steamed rice or egg fried rice.
- Tea or coffee only.

SET MENU (G) TARN THAI ROYAL MAENAM

£39.95 PER PERSON

(Minimum for 4 People)

Starter

Tarn Thai Mixed Starter (No. 14)

Second Course

TOM YUM GOONG. 🌶️🌶️ Traditional hot & sour prawn soup with mushroom, lemon grass, chilli & lime juice.

Main Courses

PLA GRA PAO. 🌶️🌶️ Lightly battered fish seasoned with garlic, chilli & onions & sprinkled with holy basil leaves.

PANANG NEAU. 🌶️🌶️ A rich and flavoursome red curry with beef, cooked in coconut milk with kaffir lime leaves.

GAENG KIEW WAAN (PRAWN). 🌶️🌶️ An authentic green curry with prawn & aubergines, cooked in coconut milk with fresh chilli.

PED MA KHAM. Sliced roast duck, topped with a three flavour caramelised tamarind sauce, served on a bed of green vegetables.

PUD SAM SAHAY. Stir-fried delicious vegetables, asparagus, mushrooms and baby corn in an oyster sauce.

PUD THAI (PORK). A traditional recipe of stir-fried noodles, with pork, bean sprouts & spring onions.

- Choice of steamed rice or egg fried rice.
- Tea or filter coffee only.

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**THANK YOU
FOR DINING AT
TARN THAI**