



MENU

Key to heat / spice level chart:



The 'heat/spice levels are an approximate guide but in most cases the dishes can be adapted to your liking. Just ask us!

***Important Allergen Information can be found and downloaded from our on our website allergen matrix. We advise referring to the online version for regular updates. Please let us know before ordering if you have any food allergies or food intolerances and we'll do our best to accommodate.**

All prices in pounds sterling. Most cards or cash accepted.



APPETISERS

1. Prawn Crackers **2.60**

2. Panang Rice Balls (GF) (10) **5.00**
Chef Jintana's own popular creation – Steamed Jasmine rice combined with Panang paste & kaffir lime and coated with seasoned homemade crumb and deep-fried.

3. Thai Vegetable Spring roll (V) (6) **5.60**
Thai spring rolls filled with stir fried mixed vegetable and glass noodles accompanied with a small pot of Thai sweet chilli sauce.

4. Duck Rolls (2) **4.20**
Homemade Gressingham duck rolls served with sweet & sour plum sauce.

5. Chicken Satay - Satay Gai - (GF) (2) **4.60**
Marinated chicken skewers, griddled and lightly coated with coconut cream, served with home-made peanut sauce.

6. Mushroom Satay - Pak Ruam Mit – (V) (1) **2.60**
Mushroom, onion, bell peppers on wooden skewer served with peanut sauce

7. Thai Fish Cakes - Tod Man Pla – (5) **6.20**
Homemade with green beans, kaffir lime leaves, red curry paste, served with shredded lettuce & sweet chilli sauce

8. King Prawns in Thai seasoned breadcrumbs - Kung Tod Grob - (5) **7.20**
King prawns coated with panko crumbs, deep-fried and served with sweet chilli sauce & lime wedge.

9. Sesame Prawn Toasts - Kanom Pang – (6) **6.00**
Homemade Sesame Prawn Toasts made with only prawn meat & seasoning

12. Sticky Pork - Moo Ping (1) **2.50**
Marinated pork belly in garlic, coriander root, black pepper, coconut sugar, fish sauce, Thai seasoning and char-grilled on wooden skewer.

13. King Prawn Satay - Satay Goong (1) **3.20**
5 King Prawns, red peppers chargrilled on wooden skewer served with Peanut Sauce



SOUUPS

14. Tom Yum

A spicy, hot, sour, aromatic Thai soup flavoured with kaffir lime, galangal, lemongrass, coriander, Thai Parsley & red chillis

15. Tom Kha

A creamy coconut and Galangal based soup and a lot milder than Tom Yum.

Order 15 or 16 above with the following options:

A. Prawns (Goong)	8.90
B. Mixed Seafood	8.50
C. Chicken	8.00
D. Mushroom	7.00



THAI CURRIES

16. Green Curry - Kaeng Kiew Wan



Infused with kaffir lime, finger root, lemongrass, Thai sweet basil and includes Thai aubergines, bell peppers, white onion, baby corn, green beans, peas

17. Red Curry – Kaeng Daeng



A dry red chilli, garlic, shallot and lemongrass-based curry made with vegetables or meats of your choice. Includes fresh pineapple, lychee (or longan), baby plum tomatoes. Chicken or Duck highly recommended!

18. Panang Curry – Kaeng Panaeng



Dried red chilli, lemongrass and shallots dominate this popular dish containing toasted peanuts.

19. Massaman Curry - No translation as it's a Malay and Persian fusion



An aromatic dish with a sauce of lemongrass, garlic, kaffir lime, galangal, cinnamon, cardamon, cumin, coriander. Contains potato, onions. ground peanuts and topped with cashew nuts

20. Jungle Curry – Kaeng Pa



Spicy hot red curry-based dish with many seasonal & Thai vegetables. A soup-like curry as it doesn't contain coconut cream.

21. Yellow Curry – Kaeng Lueang



Flavours of cumin, coriander, turmeric, fenugreek, garlic, salt, bay leaf, lemongrass, cayenne pepper, ginger, mace, cinnamon

Choose any one of the options following options for 16 to 21.

A. Chicken	9.90
B. Beef	12.00
C. Duck	13.00
D. Pork Fillet	10.00
E. Pork Belly	10.50
F. Lamb	13.90
G. King Prawns	13.50
H. Salmon	11.50
I. Mixed seafood	10.00
J. Tofu	9.60
K. Vegetables	9.50



NOODLES

22. Pad Thai Rice Noodles with choices A – H below

The most famous Thai noodle dish. We use 5mm flat noodles combined with special family recipe tamarind-based sauce. **(Gluten Free Option Available)**, uses egg in recipe – please ask if you don't want egg in the mix!

23. Pad Cha Glass Noodles with choices A-G below (GF)

Like Vermicelli noodles but made from Mung Bean therefore gluten free. Infused with sweet basil. Contains finger root, ginger, red, green, yellow bell peppers, kaffir lime leaves, green peppercorns, chilli, garlic and homemade stir fry sauce.

24. Pad Kee Mao with choices A – G below (GF)

Spicy thin rice noodles with lots of fresh and dry chilli, onions, baby corn, garlic, peppercorns, kaffir lime leaves, green beans and holy basil (Krapow /Tulsi) with homemade stir fry sauce.

A. Chicken (contains egg)	11.50
B. Beef (contains egg)	13.00
C. Tofu (contains egg)	11.00
D. Mixed Vegetables (contains egg)	10.50
E. Mushrooms (contains egg)	10.50
F. King Prawn (contains egg)	13.50
G. Chicken & Prawn contains egg)	14.50

25. Plain Rice Noodles Stir-fried (GF) 5.00

5mm flat noodles lightly seasoned in 500ML container



SALADS

26. Weeping Tiger **14.50**
Dry-aged steak marinated & cooked on cast iron skillet, sliced and served with a spicy Thai weeping tiger sauce on a bed of crispy salad. This is eaten warm or cold.

27. Laab Gai – Minced Chicken **11.00**
Minced chicken with fish sauce, lemongrass, galangal, kaffir lime, coriander, red onion, lime, ground toasted rice, dried and fresh chilli

28. Laab Moo – Minced Pork **11.00**
Minced Pork with fish sauce, lemongrass, galangal, kaffir lime, coriander, red onion, lime, ground toasted rice, dried and fresh chilli

29. Laab Neur – Minced Beef **13.50**
Minced Beef with fish sauce, lemongrass, galangal, kaffir lime, coriander, red onion, lime, ground toasted rice, dried and fresh chilli

43. Som Tum Papaya **9.50**
Traditional spicy Thai Salad using raw Papaya, Carrot, Green Beans, baby tomatoes, lime juice, coconut sugar, chilli & fish sauce

44. Som Tum Papaya Vegan **9.50**
Same as Som Tum but using soy-based dressing



STIR-FRIED

47. Pad Med Mamuang – Sir-fried with cashew nuts

Colourful version of a sticky sweet & sour dish. One of our best sellers!
Choose from following:

A. Chicken	13.00
B. Pork	13.00
C. Beef	14.00
D. King Prawns	14.00
E. Mixed veg	11.00
F. Tofu	11.00

48. Pad Pong Grari (Yellow Curry based)

Flavours of peanut, chilli paste, turmeric, cumin, mustard, coriander, lemongrass, onion, kaffir lime, evaporated milk. Choose from following:

A. Chicken	13.00
B. Pork Fillet	13.00
C. Beef	14.00
D. King Prawns	14.00
E. Mixed Veg	12.00
F. Tofu	12.00
G. Mixed Seafood	14.00

49. HOLY BASIL – KRAPOW

Stir-fried with homemade sauce. Choose from following options as 49A

49A. PAD SEE EWE SEN LEK (uses Pad Thai noodles)

A. Chicken	13.00
B. Pork fillet	13.00
C. Beef	14.00
D. King Prawns	14.00
E. Mixed veg	12.00
F. Tofu	12.00
G. Mixed Seafood	14.00
H. Moo Grob – crunchy pork belly	13.00
I. Minced Chicken	12.00
J. Minced Pork	12.00
K. Minced Beef	13.00



51. KING PRAWN CHU CHEE 14.00
Deep-fried battered king prawns on crispy salad bed and covered in homemade sauce

52. CHICKEN CHU CHEE 12.00
Deep-fried battered chicken breast strips on crispy salad bed and covered in homemade sauce

RICE

53. Jasmine Rice	2.70
54. Coconut Rice	3.50
55. Sticky Rice	3.50
56. Egg Fried Rice	3.90
57a. Special Fried Rice (Ham, Chicken, Prawn, Sweet Thai sausage, sweetcorn, carrot, peas) X-Large Portion (Family Size)	12.80
57b. Special Fried Rice – Medium Size 650ML	7.50

DRINKS

All 330ML Cans	1.35
58. Coke	
59. Orange Fanta	
60. Lemon Fanta	
61. Sprite	
62. Sprite Zero	
63. Coke Zero	
64. Diet Lemonade	
65. Dr. Pepper	
66. Organic Coconut Water	3.00
67. Ribena Blackcurrant	1.20