

Thai Thursday Menu



STARTERS

	For 2	For 3
Sharing Platter	18	23
<i>Vegetable spring rolls, salt & pepper squid, chicken satay</i>		
Thai-Style Fried Cabbage		6
<i>Wok-fried cabbage tossed in garlic & Thai seasonings. Topped with crispy onions</i>		
Thai Syle Pork Belly		8
<i>Crispy fried pork belly served with spicy, sweet & tangy tamarind dipping sauce</i>		
Southern Spicy Thai Fried Chicken 	7.50	
<i>Crispy chicken thigh seasoned with garlic, coriander, cumin & spices, topped with crispy onions. Served with sweet chilli sauce, Spicy tamarind sauce & cucumber relish</i>		
Chicken Satay		7.50
<i>Tender chicken skewers marinated in coconut milk, lemongrass, tumeric & cumin topped with a rich peanut sauce & served with cucumber relish</i>		
Crispy Tofu		7
<i>Crispy fried tofu served with rich satay peanut sauce</i>		
Vegetable Spring Rolls		7.50
<i>Homemade crispy spring rolls stuffed with mixed vegetables & glass noodles, served with sweet chilli sauce</i>		
Prawn Crackers		4
<i>Spicy & addictive</i>		

CURRIES

	Vg	Meat
Thai Green Curry 	17	19
<i>Chicken/Prawn/Mixed Meat (+£1) Veggie/Tofu</i>		
<i>A fragrant & creamy coconut curry infused with green chilli, lemongrass, and aromatic Thai herbs. Served with fresh vegetables & jasmine rice</i>		
Massaman Curry		
<i>Chicken/Prawn/Mixed Meat (+£1) Veggie/Tofu</i>		
<i>A rich savoury-sweet mild curry simmered in creamy coconut milk with potatoes & served with jasmine rice</i>		
Crispy Fish Thai Red Curry 		
<i>Crispy Fish/Veggie/Tofu</i>		
<i>Crispy golden-fried fish served in a rich fragrant Thai red curry sauce with coconut milk, red chilli, lemongrass & fragrant herbs, finished with fresh vegetables & steamed jasmine rice</i>		
Khao Soi 		20
<i>Chicken</i>		
<i>Egg noodles topped with a mildly spiced & rich creamy coconut-tamarind curry sauce, finished with crispy noodles, pickled mustard greens, onion & lime</i>		

SIDES

Noodles	4
Fries	4
Jasmine Rice	4
Extra Curry Sauce	4
<i>Green/Massaman/Red/Satay</i>	

STIR-FRY

	Vg	Meat
Pork Pad Kra Pao 	17	19
<i>Pork/Veggie/Tofu</i>		
<i>Minced pork stir-fried with garlic, chilli, vegetables & Thai holy basil, served with jasmine rice. Fried egg (+£1.50)</i>		
Pad Thai 		
<i>Chicken/Prawn/Mixed Meat (+£1) /Veggie/Tofu</i>		
<i>Stir-fried rice noodles with egg, beansprouts, spring onions & a tangy tamarind sauce. Served with crushed peanuts, chilli & fresh lime</i>		
Drunken Noodles 		
<i>Chicken/Prawn/Mixed Meat (+£1) /Veggie/Tofu</i>		
<i>Stir-fried rice noodles with garlic, chilli, vegetables & Thai holy basil, served with jasmine rice</i>		
Crispy Sweet & Sour Chicken		18
<i>Crispy Chicken</i>		
<i>Crispy battered chicken tossed in Thai-Style sweet & sour sauce with mixed vegetables. Served with jasmine rice</i>		

RICE BOWL

Chicken Satay Bowl	15
<i>Tender chicken skewers marinated in coconut milk, lemongrass, tumeric & cumin topped with a rich peanut sauce. Served with cucumber relish & jasmine rice</i>	
Spicy Thai Fried Chicken Bowl 	15
<i>Crispy chicken thighs seasoned with garlic, coriander, cumin & spices, topped with crispy onions. Served with sweet chilli sauce, cucumber relish & jasmine rice. Fried egg (+£1.50)</i>	

OUR FOOD IS PREPARED IN AN AREA WHERE CROSS CONTAMINATION MAY OCCUR AND OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. FACTORS BEYOND OUR REASONABLE CONTROL MAY ALTER THE FORMULATIONS OF THE FOOD WE SERVE, OR MANUFACTURERS MAY CHANGE THEIR FORMULATIONS WITHOUT OUR KNOWLEDGE. IF YOU HAVE ANY QUESTIONS, ALLERGIES, INTOLERANCES OR YOU REQUIRE OUR ALLERGEN INFORMATION PLEASE LET US KNOW BEFORE ORDERING. SOME DISHES ARE PREPARED USING SOYA BEAN OIL FROM GENETICALLY MODIFIED SOYA. *GLUTEN FREE OR GLUTEN FREE ALTERNATIVES* A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL

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DESSERTS

Mango Sticky Rice	8
<i>*Subject to availability*</i>	
<i>Sweet coconut sticky rice topped with mango & a drizzle of coconut sauce</i>	
Ice Cream	5.50
<i>Please ask your server for this weeks selection</i>	
Banana Fritter	8
<i>Crispy golden banana fritters served warm with vanilla ice cream & a drizzle of caramel sauce</i>	
Biscoff Cheesecake	8
<i>Smooth biscoff cheesecake served with vanilla ice cream</i>	
Sorbet	5.50
<i>Please ask your server for this weeks flavour</i>	

HOT DRINKS

	Single	Double
Liquor Coffees	7	10
<i>Irish (Irish Whiskey), French (Brandy), Calypso (Coffee Liqueur) or Baileys (Irish Cream)</i>		
<i>Topped with black coffee & freshly whipped cream</i>		
Coffee & Hot chocolate	From 2.50	
<i>Cafe au lait, black coffee, cappuccino, espresso espresschoc, hot chocolate, decaff coffee</i>		
Herbal Tea		
<i>Camomile, green, lemon & ginger, earl grey, peppermint, red berries, english breakfast tea, decaff</i>		

DRAUGHT

	Half	Pint
Stella	2.80	5.50
Peroni	3.20	6
Hawkstone	3.50	6.50
Fosters	2.60	5
Cruzcampo	3.20	6
San Miguel	3.20	6
Neck oil	3.50	6.50
Guinness	3.20	6
Strongbow	2.50	4.50
Stowford Press	2.50	4.50
Chang (Thai bottled beer)		5

SOFT DRINKS

Coke, Diet Coke, Coke Zero	1.50
Appletiser	2
J20 Orange & Passionfruit, Apple & Mango, Apple & Raspberry	2
Redbull	2.50
Large Still Bottle	3
Small Still Bottle	1.50
Large Sparkling Bottle	3
Small Sparkling Bottle	1.50
Lemonade	1
Soda Water	
Fever-Tree Premium, Mediterranean, Slimline, Elderflower, Ginger Ale, Ginger beer	2.50

COCKTAILS

Siam Spritz	9
<i>Gin, Lychee, elderflower, prosecco & soda</i>	
Pineapple Margarita 	10
<i>Tequila, Cointreau, pineapple & agave - Add tobasco to make it spicy!</i>	
Bangkok Blush	10
<i>Disaronno, Chambord, lemon & cranberry</i>	
Coconut Breeze	10
<i>White rum, coconut rum, pineapple & cranberry</i>	

WINE

	175ml	250ml	Bottle
RED			
Merlot - Italy	6	7	20
Malbec - Argentina	7	8	23
Cabernet Sauvignon - Chile	6	7	20
Pinot Noir - France			28.50
Shiraz - Australia	6	7	20
Primativo - Italy			28
WHITE			
Pinot Giotto - Italy	6	7	20
Pinot Primi Soli - Italy	7	8	23
Sauvignon - New Zealand	7	8	23
Chardonnay - Australia	6	7	20
Gavi - Italy	7.50	9.50	26.50
White Rioja - Spain	7	8	23
Picpoul De Pinet - France			28
ROSE			
Pinot Giotto - Italy	6	7	20
Pinot Primi Soli - Italy	7	8	23
Cotes De Provence - France			28

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