



HOUSE SPECIALITIES

 Black Pepper Spider <i>Recommended</i> £24.50
Crispy soft-shell crab with bell pepper, onion, and spring onion in piquant black pepper and soya.
Tamarind Prawns £25
Jumbo prawns glazed with tangy savoury dressing. Served with crispy seaweed.
  Prawns with Glass Noodles <i>Recommended</i> £25.50
Steamed until plump and pan-fried with ginger, garlic, shiitake mushroom, celery, onion, and spring onion. Seasoned with light soya sauce, sesame oil, and black pepper.
   Caramelised Sea Bass with Lemongrass <i>Recommended</i> £33
Lightly coated whole sea bass in crispy batter, topped with exotic herbs. Served with chilli jam.
 Duck with Special Gravy £25
Tender stewed melt-in-your-mouth duck breast in brown soya gravy. Served on steamed vegetables.
  Beef in Coconut Sauce £25
Slow braised topside in aromatic coconut sauce, lime juice, lemongrass, and chillies.
  Bangkok Lamb £30.50
Chargrilled cutlets marinated in Thai herbs. Served with young papaya salad and tamarind dip.
  Laab Sea Bass <i>Recommended</i> £33
Filleted whole sea bass in crispy batter, infused with rice powder, chilli flakes, lime juice, and mint.



Scan to see a full list of our allergen menu.

STARTERS

 Prawn Crackers £4.50
Gluten free. Served with sweet chilli sauce.
  Thai Taro Crackers £4.50
Served with sweet chilli sauce.
   Thai Square Mixed Starters (for 2 people) <i>Recommended</i> £25
Including: Vegetable Spring Rolls; Chicken Satay; Thai Dumplings; Butterfly Prawns; and Corn Cakes.
  Aromatic Duck (for 2 people) £25
Served quarter with steamed pancakes, cucumber, spring onions, and hoisin sauce.
  Thai Dumplings £12.50
Steamed parcels with chicken and prawns, shiitake mushrooms, and water chestnuts, topped with crispy garlic flakes. Served with sweet soya sauce.
 Chicken Satay £12.50
Chargrilled marinated chicken breast on skewers. Served with peanut sauce.
 Salt and Pepper Squid <i>Recommended</i> £13.50
Batter-fried and sprinkled with chillies, spring onion, and garlic flakes. Served with sweet chilli sauce.
 Butterfly Prawns £12.95
King prawns coated in crispy soya breadcrumbs. Served with sweet chilli sauce.
  Duck Spring Rolls £12.50
Wrapped in crispy pastry with vermicelli, cabbage, carrot, and spring onion. Served with hoisin sauce.
 Golden Sacks £12.50
Seasoned chicken and prawns in crispy pastry skin. Served with sweet plum sauce.
 Seared Scallops with Spicy Dressing £15.50
Glazed with blended coriander, green chillies, garlic, and zesty lime.

ROAST & GRILLS

  Tamarind Duck <i>Recommended</i> £25.50
Our signature roasted duck leg topped with three-flavoured tamarind sauce. Served with grilled pineapple and dried chilli sprinkles.
  Weeping Tiger £28.50
Sizzling chargrilled marinated sirloin steak. Served with chilli tamarind dipping.
  Grilled Pork Neck £22.50
Served in sizzling hot plate with chilli tamarind dipping.

 Contains Gluten

 Medium Hot

 Hot

 Very Hot

 Contains Peanuts

 Contains Sesame

 Vegan-friendly

£1 each for additional peanut sauce, hoisin sauce, fish sauce with chopped chilli, soya sauce, sweet chilli sauce, chilli oil, sriracha sauce or fresh chillies.

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SOUP & SALAD

 Tom Yum Sea Bass £13.50
Fillet simmered in lemongrass broth with bird’s-eye chillies, shimeji mushrooms, lime leaves and droplets of chilli oil.
 Spicy Prawn Soup (Tom yum Goong) £12.95
Classic Thai lemongrass broth with bird’s-eye chilli, galangal, lime leaves, shimeji mushroom, and a dash of milk.
 Chicken in Coconut Soup £11.95
With galangal, lemongrass, shimeji mushrooms, lime leaves, roasted chillies and droplets of chilli oil.
 Papaya Salad £15.25
Thailand’s most popular salad: young papaya with chillies, tomatoes, long beans, lime juice, fish sauce, garlic, and cashew nuts.
 Laab Minced Chicken Salad £15.25
With red onion, spring onion, mint leaves, chilli powder, lime juice, and toasted rice powder.
  Soft-shell Crab Mango Salad £19.95
Served crispy on fresh mango with chillies, roasted coconut flakes, cashew nuts, and fried shallots.
 Golden Soft-shell Crab <i>Recommended</i> £25
Served crispy on mild golden curry sauce with egg, onions, spring onion, and celery.
 Chu Chi Jumbo Prawns <i>Recommended</i> £25
Served in loose shells with reduced red curry, coconut cream, and shredded kaffir lime leaves.
 Steamed Whole Sea Bass £33
Infused with lemongrass and lime leaves, served with Oriental cabbage and spicy lime dressing.
  Volcano Fish £24
Battered tilapia fillets in sweet and spicy lava.
  Spicy Seafood £26.50
Thai fishermen holy grill: stir-fried prawns, squids, scallops, and mussels with wild galangal, lemongrass, chilli, and garlic.
 Garlic Jumbo Prawns £25
Pan-fried with loose shell in oyster sauce and black pepper. Served with garlic and crispy seaweed.
 Prawns Love Scallops £25
Sautéed with babycorn, sugar snap peas, carrot, and garlic in seasoned oyster sauce and soya sauce.

STIR-FRY

  **Stir-fried Basil Leaves** **Chicken** £17.50 **Beef** £19.50 **Prawns** £19.50
Thailand's favourite with fresh chillies, garlic, onion, long beans, and bell pepper.

   **Stir-fried Cashew Nuts** **Chicken** £17.50 **Beef** £19.50 **Prawns** £19.50
Tossed in oyster sauce with carrot, bell pepper, onion, spring onion, and roasted chillies.

 **Stir-fried Ginger** **Chicken** £17.50 **Beef** £19.50 **Prawns** £19.50
Pungent shredded ginger in light soya sauce with black fungus mushrooms, bell pepper, onion, and spring onion.

Sweet and Sour **Battered Chicken** £17.50 **Battered Prawns** £19.50
With pineapple, cherry tomatoes, onion, cucumber, and bell pepper.

  **Chilli Lamb** £20.50
With red curry paste, lemongrass, wild galangal, sweet basil, long bean, purple aubergine, and a dash of whisky.

  **Drunken Duck** £20.50
Roasted duck breast with chillies, long beans, bell pepper, wild galangal, sweet basil, and a cheeky dash of whisky.

 **Beef with Black Bean Sauce** £21.50
Topside of beef with oyster sauce, bell pepper, and onion.

 **Zen Garden** £19.50
Balance of Yin and Yang: broccoli and ginger with **prawns** in soya sauce and garlic.

CURRY

 **Lamb Shank Panang Curry** *Recommended* £31
House special slow-cooked extra tender shank in reduced red curry.
Topped with kaffir lime leaves and coconut sauce.

 **Green Curry** **Chicken** £18.25 **Beef** £20.25 **Prawns** £20.25
Aromatic green chilli paste with coconut milk, aubergines, bamboo shoots, and basil.

 **Red Curry** **Chicken** £18.25 **Beef** £20.25 **Prawns** £20.25
Red dried chilli paste with coconut milk, aubergines, bamboo shoots, and sweet basil.

 **Panang Curry** **Chicken** £18.25 **Beef** £20.25 **Prawns** £20.25
Reduced but creamier red curry with coconut milk, bell pepper, and shredded lime leaves.

   **Jungle Curry** **Chicken** £18.25 **Beef** £20.25 **Prawns** £20.25
Chilli broth **without** coconut milk with wild galangal, bamboo shoots, long beans, and bell pepper.

 **Massaman Curry** **Chicken** £20.50 **Lamb** £21.50
Simmered in coconut milk with potatoes, onion, carrot, blended dried red chilli, shallot, garlic, coriander seed, cardamom, and peanuts.

  **Roasted Duck Red Curry** £22.50
With coconut milk, lychee, pineapple, cherry tomatoes, and bell pepper--sweet and savoury.

Chicken Golden Curry £19.50
Mild turmeric curry with coconut milk, potatoes and onions. Topped with crispy shallots.

NOODLES & RICE

 **Pad Thai** **Chicken** £21 **Prawns** £22
Thai food royalty: rice noodles stir-fried with egg, tofu, beansprouts, spring onion, sweet turnip, red onion, and crushed peanuts.

 **Pad See Ew** £20
Another popular street food: flat rice noodles stir-fried with **chicken**, egg, broccoli, carrots, and cabbage, in dark soya sauce and white pepper.

  **Drunken Noodles** £22
A hangover remedy: spicy stir-fried flat rice noodles with **beef**, bird's-eye chillies, long beans, bamboo shoot, wild galangal, sweet basil, and bell pepper.

  **Khao Soi** *Recommended* £20
World-famous Northern-style noodle soup: **chicken** and egg noodles in turmeric red curry with coconut milk, red onion, pickled cabbage, and chillies. Topped with crispy wonton.

 **Thai Square Fried Rice** £22
House special fried rice with **prawns**, egg, tomatoes, cabbage, onions, and spring onion.

SIDES

 **Steamed Thai Jasmine Rice** £4.95
Egg Fried Rice £5.75
 **Coconut Rice** £5.50
 **Sticky Rice** £5.50
 **Brown Rice** £5.50

  **Thai Square Noodles** £10.50
Thin egg noodles stir-fried with beansprouts, spring onion, and sesame seeds.

   **Fiery Cabbage** £12.50
Wok-fried in flame with soybean paste, garlic and bird's-eye chillies.

  **Broccoli with Shiitake Mushrooms** £12.50

  **Mixed Vegetables with Garlic and Soya** £12.50
Oriental cabbage, shimeji mushroom, carrots, broccoli, babycorn, and sugar snap peas.

 **Thai Omelette** £13
The ultimate comfort food in every Thai household - served crispy in Thai style.

Crispy Fried Egg £3.95

 Contains Gluten  Medium Hot  Hot  Very Hot  Contains Peanuts  Contains Sesame  Vegan-friendly
£1 each for additional peanut sauce, hoisin sauce, fish sauce with chopped chilli, soya sauce, sweet chilli sauce, chilli oil, sriracha sauce or fresh chillies.

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VEGETARIAN STARTERS

  **Thai Taro Crackers** *NEW* £4.50
Served with sweet chilli sauce.

    **Mixed Vegetarian Starters (for 2 people)** £24
Including: Spring Rolls; Corn Cakes; Vegetable Tempura; and Vegetable and Tofu Satay.

   **Vegetable Spring Rolls** £11.50
Crispy skin wraps with vermicelli, carrots, and cabbage. Served with sweet chilli sauce.

  **Corn Cakes** £11.50
Sweet corn fritters in chilli paste and kaffir lime leaves. Served with sweet chilli sauce.

  **Vegetable Tempura** £11.95
Assorted vegetables coated in crispy batter. Served with sweet chilli sauce.

  **Vegetable and Tofu Satay** £11.95
Fried tofu, aubergines, tomatoes, onion, and bell pepper chargrilled on skewers.
Served with peanut sauce.

   **Salt and Pepper Tofu** £11.95
Deep-fried fresh tofu topped with chillies, chopped spring onion, and garlic flakes.
Served with sweet chilli sauce.

   **Vegetarian Papaya Salad** £15.25
Young papaya with chillies, tomatoes, long beans, lime juice, garlic, and cashew nuts.

  **Mushroom in Coconut Soup** £11.50
With galangal, lemongrass, shimeji mushrooms, and lime leaves. Topped with roasted chillies.

VEGETARIAN MAINS

   **Three Mush-keteers** £17.95
Shiitake, shimeji, and wood ear mushrooms stir-fried with tofu in soya sauce, topped with sesame seeds. A mush-try.

    **Tofu with Basil Leaves** £16.95
Thailand's favourite with fresh chillies, garlic, onion, long beans, and bell pepper.

   **Vegetable Green Curry** £17.95
With coconut milk, tofu, broccoli, aubergines, bamboo shoots, bell pepper, and basil.

 **Sweet and Sour Tofu** £16.95
With pineapple, cherry tomatoes, onion, cucumber, and bell pepper.

    **Tofu with Cashew Nuts** £16.95
Tossed in oyster sauce with carrot, bell pepper, onion, spring onion, and roasted chillies.

  **Tofu with Ginger** £16.95
Pungent shredded ginger in light soya sauce with black fungus mushrooms, bell pepper, onion, and spring onion.

   **Spicy Aubergine** £16.95
Stir-fried with bird's-eye chilli, basil leaves, long beans, garlic, bell pepper, and onion.

 **Pad Thai Tofu** **Vegetarian** or **Vegan** £18.95
Thai food royalty: rice noodles stir-fried with egg, broccoli, beansprouts, spring onion, sweet turnip, red onion, and crushed peanuts.