



HOUSE SPECIALITIES

 **Black Pepper Spider** *Recommended* £23.50

Crispy **soft-shell crab** topped with bell pepper, onion, and spring onion, in house special piquant black pepper and soya sauce.

Tamarind Prawns £24.50

Jumbo prawns glazed with tangy savoury dressing. Served with crispy seaweed.

  **Prawns with Glass Noodles** *Recommended* £24

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** *Recommended* £32

Lightly coated whole sea bass in crispy batter, topped with exotic herbs. Served with chilli jam.

 **Duck with Special Gravy** £24

Tender stewed melt-in-your-mouth duck breast in brown soya gravy. Served on steamed seasonal vegetables.

  **Beef in Coconut Sauce** £24

Slow braised topside in aromatic coconut sauce, lime juice, lemongrass, and chillies.

  **Bangkok Lamb** £30

Chargrilled cutlets marinated in Thai herbs. Served with young papaya salad and tamarind dip.

  **Laab Sea Bass** *Recommended* £32

Filletted whole sea bass in crispy batter, infused with rice powder, chilli flakes, lime juice, and mint leaves.

 Medium Hot  Hot  Very Hot  Contains Gluten  Contains Peanuts  Contains Sesame  Vegan

£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. Please inform our staff if you have any allergies or dietary requirements. A full list of fourteen legal allergens is available upon request. Not all ingredients are listed on the menu and we cannot guarantee the total absence of any allergens due to being prepared in a kitchen where allergens are present. Prices are inclusive of VAT. A discretionary optional gratuity of 12.5% will be added to your bill.

STARTERS

 **Prawn Crackers**

Gluten free. Served with sweet chilli sauce.

£4.25

  **Thai Taro Crackers** *NEW*

Served with sweet chilli sauce.

£4.25

   **Thai Square Mixed Starters (for 2 people)** *Recommended*

£24

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**

£11.95

Steamed parcels with chicken and prawns, shiitake mushrooms, and water chestnuts, topped with crispy garlic flakes. Served with sweet soya sauce.

 **Chicken Satay**

£11.95

Chargrilled marinated chicken breast on skewers. Served with peanut sauce.

 **Salt and Pepper Squid** *Recommended*

£13.25

Batter-fried and sprinkled with chillies, spring onion, and garlic flakes. Served with sweet chilli sauce.

 **Butterfly Prawns**

£12.50

King prawns coated in crispy soya breadcrumbs. Served with sweet chilli sauce.

  **Duck Spring Rolls**

£12.25

Wrapped in crispy pastry with vermicelli, cabbage, carrot, and spring onion. Served with hoisin sauce.

 **Golden Sacks**

£12.25

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.

SOUPS & SALADS

  **Tom Yum Sea Bass**

£12.95

Fillet simmered in lemongrass broth with bird's-eye chillies, shimeji mushrooms, lime leaves and droplets of chilli oil.

  **Spicy Prawn Soup**

£12.25

Classic Thai lemongrass broth with bird's-eye chilli, galangal, lime leaves, shimeji mushroom, and a dash of milk.

 **Chicken in Coconut Soup**

£11.25

With galangal, lemongrass, shimeji mushrooms, lime leaves, roasted chillies and droplets of chilli oil.

  **Papaya Salad**

£14.75

Thailand's most popular salad: young papaya with chillies, tomatoes, long beans, lime juice, fish sauce, garlic, and cashew nuts.

  **Laab Minced Chicken Salad**

£14.50

With red onion, spring onion, mint leaves, chilli powder, lime juice, and toasted rice powder.

  **Soft-shell Crab Mango Salad**

£19.50

Served crispy on fresh mango with chillies, roasted coconut flakes, cashew nuts, and fried shallots.

ROAST & GRILLS

  **Tamarind Duck** *Recommended*

£23.50

Our signature roasted duck leg topped with three-flavoured tamarind sauce. Served with grilled pineapple and dried chilli sprinkles.

  **Weeping Tiger**

£27

Sizzling chargrilled marinated sirloin steak. Served with chilli tamarind dipping.

  **Grilled Pork Neck**

£21

Served in sizzling hot plate with chilli tamarind dipping.

FISH & SHELLFISH

 **Golden Soft-shell Crab** *Recommended*

£24

Served crispy on mild golden curry sauce with egg, onions, spring onion, and celery.

 **Chu Chi Jumbo Prawns** *Recommended*

£24

Served in loose shells with reduced red curry, coconut cream, and shredded kaffir lime leaves.

  **Steamed Whole Sea Bass**

£32

Infused with lemongrass and lime leaves, served with Oriental cabbage and spicy lime dressing.

   **Volcano Fish**

£23

Battered **tilapia** fillets in sweet and spicy lava.

   **Spicy Seafood**

£25

Thai fishermen holy grill: stir-fried **prawns, squids, scallops, and mussels** with wild galangal, lemongrass, chilli, and garlic.

 **Garlic Jumbo Prawns**

£24

Pan-fried with loose shell in oyster sauce and black pepper. Served with garlic and crispy seaweed.

 **Prawns Love Scallops**

£24

Saut  ed with babycorn, sugar snap peas, carrot, and garlic in seasoned oyster sauce and soya sauce.

STIR-FRY

Stir-fried Basil Leaves **Chicken** £16.75 **Beef** £18.75 **Prawns** £18.75
Thailand’s favourite with fresh chillies, garlic, onion, long beans, and bell pepper.

Stir-fried Cashew Nuts **Chicken** £16.75 **Beef** £18.75 **Prawns** £18.75
Tossed in oyster sauce with carrot, bell pepper, onion, spring onion, and roasted chillies.

Stir-fried Ginger **Chicken** £16.75 **Beef** £18.75 **Prawns** £18.75
Pungent shredded ginger in light soya sauce with black fungus mushrooms, bell pepper, onion, and spring onion.

Sweet and Sour **Battered Chicken** £16.75 **Battered Prawns** £18.75
With pineapple, cherry tomatoes, onion, cucumber, and bell pepper.

Chilli Lamb £19.75
With red curry paste, lemongrass, wild galangal, sweet basil, long bean, purple aubergine, and a dash of whisky.

Drunken Duck £19.75
Roasted duck breast with chillies, long beans, bell pepper, wild galangal, sweet basil, and a cheeky dash of whisky.

Beef with Black Bean Sauce £20.75
Topside of beef with oyster sauce, bell pepper, and onion.

Zen Garden £18.75
Balance of Yin and Yang: broccoli and ginger with **prawns** in soya sauce and garlic.

CURRY

Lamb Shank Panang Curry *Recommended* £29.95
House special slow-cooked extra tender shank in reduced red curry.
Topped with kaffir lime leaves and coconut sauce.

Green Curry **Chicken** £17.75 **Beef** £19.75 **Prawns** £19.75
Aromatic green chilli paste with coconut milk, aubergines, bamboo shoots, and sweet basil.

Red Curry **Chicken** £17.75 **Beef** £19.75 **Prawns** £19.75
Red dried chilli paste with coconut milk, aubergines, bamboo shoots, and sweet basil.

Panang Curry **Chicken** £17.75 **Beef** £19.75 **Prawns** £19.75
Reduced but creamier red curry with coconut milk, bell pepper, and shredded lime leaves.

Jungle Curry **Chicken** £17.75 **Beef** £19.75 **Prawns** £19.75
Chilli broth **without** coconut milk with wild galangal, bamboo shoots, long beans, and bell pepper.

Massaman Curry **Chicken** £19.95 **Lamb** £20.95
Simmered in coconut milk with potatoes, onion, carrot, blended dried red chilli, shallot, garlic, coriander seed, cardamom, and peanuts.

Roasted Duck Red Curry £21.95
With coconut milk, lychee, pineapple, cherry tomatoes, and bell pepper--sweet and savoury.

Chicken Golden Curry £18.75
Mild turmeric curry with coconut milk, potatoes and onions. Topped with crispy shallots.

SIDES

Steamed Thai Jasmine Rice £4.50

Egg Fried Rice £5.50

Coconut Rice £5.25

Sticky Rice £5.25

Brown Rice £5.25

Thai Square Noodles £9.75
Thin egg noodles stir-fried with beansprouts, spring onion, and sesame seeds.

Fiery Cabbage £12.25
Wok-fried in flame with soybean paste, garlic and bird’s-eye chillies.

Broccoli with Shiitake Mushrooms £12.25

Mixed Vegetables with Garlic and Soya £11.25
Oriental cabbage, shimeji mushroom, carrots, broccoli, babycorn, and sugar snap peas.

Thai Omelette £12.50
The ultimate comfort food in every Thai household - served crispy in Thai style.

Crispy Fried Egg £2.50

NOODLES & RICE

Pad Thai **Chicken** £19.95 **Prawns** £20.95
Thai food royalty: rice noodles stir-fried with egg, tofu, beansprouts, spring onion, sweet turnip, red onion, and crushed peanuts.

Pad See Ew £18.95
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 £20.95
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* £18.95
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 £20.95
House special fried rice with **prawns**, egg, tomatoes, cabbage, onions, and spring onion.

VEGETARIAN STARTERS

Thai Taro Crackers *NEW* £4.25
Served with sweet chilli sauce.

Mixed Vegetarian Starters (for 2 people) £22
Including: Spring Rolls; Corn Cakes; Vegetable Tempura; and Vegetable and Tofu Satay.

Vegetable Spring Rolls £11.25
Crispy skin wraps with vermicelli, carrots, and cabbage. Served with sweet chilli sauce.

Corn Cakes £11.25
Sweetcorn 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 £14.75
Thailand’s most popular salad: young papaya mixed with chillies, tomatoes, long beans, lime juice, garlic, and cashew nuts.

Mushroom in Coconut Soup £10.50
With galangal, lemongrass, shimeji mushrooms, and lime leaves. Topped with roasted chillies.

VEGETARIAN MAINS

Three Mush-keteers £17.50
Shiitake, shimeji, and wood ear mushrooms stir-fried with tofu in soya sauce, topped with sesame seeds. A mush-try.

Tofu with Basil Leaves £16.25
Thailand’s favourite with fresh chillies, garlic, onion, long beans, and bell pepper.

Vegetable Green Curry £17.25
Aromatic green chilli paste with coconut milk, tofu, broccoli, aubergines, bamboo shoots, bell pepper, and sweet basil.

Vegetable Jungle Curry £17.25
Chilli broth **without** coconut milk with tofu, broccoli, wild galangal, bamboo shoots, long beans, and bell pepper.

Sweet and Sour Tofu £16.25
With pineapple, cherry tomatoes, onion, cucumber, and bell pepper.

Tofu with Cashew Nuts £16.25
Tossed in vegetarian oyster sauce with carrot, bell pepper, onion, spring onion, and roasted chillies.

Tofu with Ginger £16.25
Pungent shredded ginger in light soya sauce with black fungus mushrooms, bell pepper, onion, and spring onion.

Spicy Aubergine £16.25
Stir-fried with bird’s-eye chilli, basil leaves, long beans, garlic, bell pepper, and onion.

Pad Thai Tofu **Vegetarian or Vegan** £17.95
Thai food royalty: rice noodles stir-fried with egg, broccoli, beansprouts, spring onion, sweet turnip, red onion, and crushed peanuts.

Medium Hot Hot Very Hot Contains Gluten Contains Peanuts Contains Sesame Vegan

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Scan to see our allergen menu.