



TRAFALGAR HOUSE SPECIALITIES

Black Pepper Spider [G,C,Mo,S] **POPULAR** £21.50

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

Tamarind Prawns [C,F] **POPULAR** £21.95

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

Prawns with Glass Noodles [G,C,Mo,Se,S] **POPULAR** £21.95

Steamed and pan fried with ginger, garlic, shiitake mushroom, celery, onion and spring onion in light soy sauce, sesame oil and black pepper.

Caramelised Sea Bass with Lemongrass [G,C,F,Mo,Se,S] **£29.95**

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

Duck with Special Gravy [G,Mo,S] **£21.95**

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

Beef in Coconut Sauce [G,F,S] **£22.00**

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

Bangkok Lamb [G,F,Mo,N,S] **£26.95**

Char-grilled lamb cutlets marinated in Thai herbs. Served with young papaya salad and tamarind dip.

Laab Sea Bass [G,F,*] **£29.95**

Filleted whole sea bass in crispy batter, fused with ground rice, chilli powder, lime juice and mint leaves.

Black Cod with Miso Sauce [G,F,S] **£36.00**

Steeped in rice wine and yellow bean sauce, grilled and topped with sweet chilli sauce.

STARTERS

Prawn Crackers [C,*] **£4.00**

Gluten free. Served with sweet chilli sauce.

Thai Square Mixed Starters (for 2 people) [G,C,E,M,P,Se,S,*] **£21.00**

A selection of starters including: Vegetable Spring Rolls; Chicken Satay; Thai Dumplings; Butterfly Prawns; and Corn Cakes.

Aromatic Duck (for 2 people) [G,Se,S] **£22.00**

Deep fried quarter roasted duck. Served with steamed pancakes, cucumber, spring onions and hoisin sauce.

Thai Dumplings [G,C,E,Se,S] **£10.95**

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

Chicken Satay [P,*] **£10.95**

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

Salt and Pepper Squid [E,Mo] **£11.50**

Batter-fried and sprinkled with fresh chillies and spring onion. Served on fresh lettuce.

Butterfly Prawns [G,C,S] **£11.25**

King prawns in crispy breadcrumbs. Served with fresh salad and sweet chilli sauce.

Duck Spring Rolls [G,M,Se,S] **£10.95**

Shredded duck wrapped in crispy pastry with vermicelli, cabbage, carrot and spring onion. Served with hoisin sauce.

Golden Sacks [G,C,M,S] **£10.95**

Chicken and prawns in crispy pastry skin. Served with sweet plum sauce.

Seared Scallops with Spicy Dressing [F,Mo] **£14.25**

Glazed with blended coriander, green chillies, garlic and lime.

SOUP & SALAD

Spicy Prawn Soup (Tom Yum Goong) [C,F,M] **£10.95**

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

Chicken in Coconut Soup (Tom Kha Gai) [C,F] **£10.25**

With galangal, lemongrass, shimeji mushrooms, lime leaves and drops of chilli oil. Topped with roasted chillies.

Papaya Salad (Som Tum) [F,N] **£13.50**

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

Laab Minced Chicken Salad [F] **£13.95**

With shallot, spring onion, mint leaves, chilli powder, lime juice and roasted ground rice.

Soft-shell Crab with Mango Salad [G,C,F,N,*] **£18.50**

Served crispy on a bed of sweet and tangy mango with fresh chillies, roasted coconut flakes, cashew nuts and fried shallots.

ROAST & GRILLS

Tamarind Duck [G,F,S] **£22.00**

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

Weeping Tiger [G,F,Mo,S] **£24.00**

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

Grilled Pork Neck (Kor Moo Yang) [G,F,Mo,S] **£19.00**

Served in sizzling hot plate with chilli tamarind dipping.

SEAFOOD

Chu Chi Jumbo Prawns [C,F] **£21.95**

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

Steamed Sea Bass [F] **POPULAR** **£29.95**

Traditionally steamed whole with lemongrass and lime leaves. Served on oriental cabbage, topped with spicy lime dressing.

Volcano Fish [G,F,*] **£21.00**

Battered fresh water fish fillets in sweet and spicy lava.

Spicy Seafood [G,C,Mo,S] **£22.95**

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

Garlic Jumbo Prawns [G,C,Mo,S] **£21.95**

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

Prawns Love Scallops [G,C,Mo,S] **£21.95**

Sautéed with babycorn, sugar snap peas, carrot and garlic in seasoned oyster sauce and soy sauce.

Soft-Shell Crab with Basil Leaves [G,C,Mo,S] **£21.50**

Batter fried and topped with long beans, bell pepper, chillies and garlic.

🔥 Medium Hot

🔥🔥 Hot

🔥🔥🔥 Very Hot

🌿 Vegan Friendly

ALLERGY KEY: [Ce] Celery [G] Gluten [C] Crustaceans [E] Eggs [F] Fish [L] Lupin [M] Milk [Mo] Molluscs [Mu] Mustard [N] Nuts [P] Peanuts [Se] Sesame Seeds [S] Soya [SD] Sulphur Dioxide [*] May contain allergens

£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.

STIR FRY

Stir Fried with Basil Leaves [G,Mo,S] 🌶️🌶️
Thailand’s favourite with chillies, garlic, onion, long beans and bell pepper.
Chicken **£15.25** Beef **£17.25** Prawns **£17.25**

Stir Fried with Cashew Nuts [G,Mo,N,Se,S] 🌶️
Tossed in oyster sauce with carrot, bell pepper, onion, spring onion and roasted chillies.
Chicken **£15.25** Beef **£17.25** Prawns **£17.25**

Sweet and Sour [Ce]
With pineapple, cherry tomatoes, onion, cucumber and bell pepper.
Battered Chicken **£15.25** Battered Prawns **£17.25**

Stir Fried with Ginger [G,Mo,S]
Pungent shredded ginger in light soy sauce with black fungus mushrooms, bell pepper, onion and spring onion.
Chicken **£15.25** Beef **£17.25** Prawns **£17.25**

Chilli Lamb [G,C,Mo,S] 🌶️🌶️ **£17.95**
With red curry paste, lemongrass, wild galangal, sweet basil, long bean, aubergine and a dash of whisky.

Drunken Duck [G,Mo,S] 🌶️🌶️ **£17.95**
Roasted duck breast with chillies, long beans, bell pepper, wild galangal, sweet basil and a dash of whisky.

Beef with Black Bean Sauce [G,Mo,S] **£18.95**
Topside of beef with oyster sauce, bell pepper and onion.

CURRY

Lamb Shank Panang Curry [C,F] 🌶️🌶️🌶️ **£26.95**
House special slow-cooked extra tender shank in reduced red curry. Topped with kaffir lime leaves and coconut sauce.

Green Curry [C,F] 🌶️🌶️
Aromatic green chilli paste with coconut milk, aubergines, bamboo shoots, long beans and sweet basil.
Chicken **£16.25** Beef **£18.25** Prawns **£18.25**

Red Curry [C,F] 🌶️🌶️
Red chilli paste with coconut milk, aubergines, bamboo shoots, long beans and sweet basil.
Chicken **£16.25** Beef **£18.25** Prawns **£18.25**

Panang Curry [C,F] 🌶️
Reduced but creamier red curry with coconut milk, bell pepper and shredded lime leaves.
Chicken **£16.25** Beef **£18.25** Prawns **£18.25**

Jungle Curry [F] 🌶️🌶️🌶️
The spiciest curry in the house **without** coconut milk with wild galangal, bamboo shoots, long beans and bell pepper.
Chicken **£16.25** Beef **£18.25** Prawns **£18.25**

Massaman Curry [C,F,P,*] **£18.95**
Chicken or **lamb**, potatoes, onion and carrots simmered in coconut milk with blended dried red chilli, shallot, garlic, coriander seed, cardamom and peanuts.

Duck Curry [C,F] 🌶️🌶️ **£19.95**
Roasted duck breast in red curry and coconut milk with lychee, pineapple, cherry tomatoes and bell pepper- sweet and savoury.

Golden Curry [C,F] **£16.95**
Chicken breast in mild turmeric curry and creamy coconut milk with potatoes and onions. Topped with crispy shallots.

SIDES

Steamed Thai Jasmine Rice 🌿 **£4.25**
Egg Fried Rice [E] **£4.75**
Coconut Rice 🌿 **£4.75**
Sticky Rice 🌿 **£4.75**
Brown Rice 🌿 **£4.75**
Thai Square Noodles [G,E,Se,S] **£8.75**
Thin egg noodles stir fried with beansprouts, spring onion and sesame seeds.

Mixed Vegetables with Garlic and Soya [G,S] 🌿 **£9.95**
Oriental cabbage, shimeji mushroom, carrots, broccoli, babycorn and sugar snap peas.

Broccoli with Shiitake Mushrooms [G,S] 🌿 **£10.95**

Thai Omelette [G,E,S] **£11.25**
The ultimate comfort food in every Thai household - served crispy in Thai style.

Fried Egg [E] **£5.50**
Served crispy in Thai style.

NOODLES & RICE

Pad Thai [Ce,C,E,F,P,S,*] **£18.95**
Thailand’s most famous rice noodles stir fried with **king prawns**, egg, tofu, beansprouts, spring onion, sweet turnip, shallot and crushed peanuts.

Pad Si-ew [G,E,Mo,S] **£16.95**
Another popular street food: flat rice noodles stir fried with **chicken**, egg, broccoli, carrots and cabbage in dark soy sauce and white pepper.

Drunken Noodles [G,Mo,S] 🌶️🌶️ **£18.95**
A hangover remedy: spicy stir fried flat rice noodles with **beef**, bird’s eye chillies, long beans, bambooshoot, wild galangal, sweet basil and bell pepper.

Khao Soi [G,C,E,F,Mu] 🌶️🌶️ **POPULAR** **£16.95**
A world famous traditional northern Thai curry noodle soup with **chicken**, coconut milk, shallot, pickled cabbage and chillies. Topped wiith crispy wonton.

Thai Square Fried Rice [G,C,E,Mo,S] **£19.95**
House special fried rice with **king prawns**, egg, tomatoes, cabbage, onions and spring onion.

VEGETARIAN STARTERS

Mixed Vegetarian Starters (for 2 people)[G,M,P,Se,S,*] **£19.00**
Including: Vegetable Spring Rolls; Corn Cakes; Vegetable Tempura; and Vegetable and Tofu Satay.

Vegetable Spring Rolls [G,M,Se,S] **£9.95**
Crispy skin wraps with vermicelli, carrots and cabbage. Served with sweet chilli sauce.

Corn Cakes [G,*] 🌿 **£9.95**
Sweet corn fritters in chilli paste and kaffir lime leaves. Served with sweet chilli sauce.

Vegetable Tempura [G,*] 🌿 **£10.95**
Assorted vegetables coated in crispy batter. Served with sweet chilli sauce.

Vegetable and Tofu Satay [P,S,*] 🌿 **£10.95**
Fried tofu, aubergines, tomatoes, onion and bell pepper chargrilled on skewers. Served with peanut sauce.

Salt and Pepper Tofu [G,S] 🌶️🌶️🌿 **£10.95**
Deep fried fresh tofu with chillies and spring onion. Served with sweet chilli sauce.

Vegetarian Papaya Salad [G,N,S] 🌶️🌶️🌿 **£13.50**
Thailand’s most popular salad: young papaya mixed with bird’s eye chillies, tomatoes, long beans, lime juice, garlic and cashew nuts.

Mushroom in Coconut Soup 🌶️🌶️🌿 **£9.25**
With galangal, lemongrass, shimeji mushrooms and lime leaves. Topped with roasted chillies.

VEGETARIAN MAINS

Tofu with Basil Leaves [G,S] 🌶️🌶️🌿 **£15.25**
Thailand’s favourite with chillies, garlic, onion, long beans and bell pepper.

Vegetable Green Curry [S] 🌶️🌶️🌿 **£15.95**
Aromatic green chilli paste with coconut milk, tofu, broccoli, aubergines, bamboo shoots, long beans, bell pepper and sweet basil.

Vegetable Jungle Curry [G,S] 🌶️🌶️🌶️🌿 **£15.95**
The spiciest curry in the house **without** coconut milk with tofu, broccoli, wild galangal, bamboo shoots, long beans and bell pepper.

Sweet and Sour Tofu [Ce,S] 🌿 **£15.25**
With pineapple, cherry tomatoes, onion, cucumber and bell pepper.

Tofu with Cashew Nuts [G,N,Se,S] 🌶️🌶️🌿 **£15.25**
Tossed in vegetarian oyster sauce with carrot, bell pepper, onion, spring onion and roasted chillies.

Tofu with Ginger [G,S] 🌿 **£15.25**
Pungent shredded ginger in light soy sauce with black fungus mushrooms, bell pepper, onion and spring onion.

Spicy Aubergine [G,S] 🌶️🌶️🌿 **£15.25**
Stir fried with bird’s eye chilli, basil leaves, long beans, garlic, bell pepper and onion

Pad Thai Tofu [Ce,E,P,S,*] *Available in vegan option* **£15.95**
Thailand’s most famous rice noodles stir fried with egg, broccoli, beansprouts, spring onion, sweet turnip, shallot and crushed peanuts.

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot 🌿 Vegan Friendly
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