

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,*]

Gluten free. Served with sweet chilli sauce. £4.00 **Thai Square Mixed Starters (for 2 people)** [G,C,E,M,P,Se,S,*] A selection of starters including: Vegetable Spring Rolls; Chicken Satay; £21.00 Thai Dumplings; Butterfly Prawns; and Corn Cakes. **Aromatic Duck (for 2 people)** [G,Se,S] Deep fried quarter roasted duck. Served with steamed pancakes, £22.00 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,*] Chargrilled marinated chicken breast on skewers. Served with peanut sauce. £10.95 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] Shredded duck wrapped in crispy pastry with vermicelli, cabbage, £10.95 carrot and spring onion. Served with hoisin sauce. **Golden Sacks** [G,C,M,S] **Chicken and prawns** in crispy pastry skin. Served with sweet plum sauce. £10.95 **Seared Scallops with Spicy Dressing** [F,Mo] **/** Glazed with blended coriander, green chillies, garlic and lime. £14.25 SOUP & SALAD **Spicy Prawn Soup (Tom Yum Goong)** [C,F,M] **//** Classic Thai lemongrass broth with bird's eye chilli, galangal, lime leaves, £10.95 shimeji mushroom and a dash of milk. **Chicken in Coconut Soup (Tom Kha Gai)** [C,F]

With galangal, lemongrass, shimeji mushrooms, lime leaves and drops of chilli oil. Topped with roasted chillies. £10.25 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] // With shallot, spring onion, mint leaves, chilli powder, lime juice and roasted ground rice. £13.95 **Soft-shell Crab with Mango Salad** [G,C,F,N,*]

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Served crispy on a bed of sweet and tangy mango with fresh chillies, roasted coconut flakes, cashew nuts and fried shallots. £18.50 ROAST & GRILLS **Tamarind Duck** [G,F,S] Our signature roasted duck leg topped with three-flavoured tamarind sauce. Served with grilled pineapple and dried chilli sprinkles. £22.00 **Weeping Tiger** [G,F,Mo,S] *▶* Sizzling chargrilled marinated sirloin steak. Served with chilli tamarind dipping. £24.00 **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 grail: 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. £21.95 **Prawns Love Scallops** [G,C,Mo,S] 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]

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

Medium Hot Mot Mot Very Hot Vegan Friendly

ALLERGY KEY: [Ce] Celery [G] Gluten [C] Crustaceans [E] Eggs [F] Fish [L] Lupin [M] Milk [Mo] Molluscs

£21.50

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.	117.23
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] With red curry paste, lemongrass, wild galangal, sweet basil, long bean, auberginand a dash of whisky.	£17.95 ne
Drunken Duck [G,Mo,S] Roasted duck breast with chillies, long beans, bell pepper, wild galangal, sweet basil and a dash of whisky.	£17.95
Beef with Black Bean Sauce [G,Mo,S] Topside of beef with oyster sauce, bell pepper and onion.	£18.95
CURRY	
Lamb Shank Panang Curry [C,F] POPULAR House special slow-cooked extra tender shank in reduced red curry. Topped with kaffir lime leaves and coconut sauce.	£26.95
Green Curry [C,F] Aromatic green chilli paste with coconut milk, aubergines, bamboo shoots, long beans and sweet basil.	
Red Curry [C,F] // Red chilli paste with coconut milk, aubergines, bamboo shoots, long beans	£18.25
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,*] Chicken or lamb, potatoes, onion and carrots simmered in coconut milk with blended dried red chilli, shallot, garlic, coriander seed, cardamom and peanuts.	£18.95
Duck Curry [C,F]	£19.95
Golden Curry [C,F] Chicken breast in mild turmeric curry and creamy coconut milk with potatoes and onions. Topped with crispy shallots.	£16.95
SIDES	
Steamed Thai Jasmine Rice Egg Fried Rice [E] Coconut Rice Sticky Rice Brown Rice Thai Square Noodles [G,E,Se,S] Thin egg noodles stir fried with beansprouts, spring onion and sesame seeds.	£4.25 £4.75 £4.75 £4.75 £4.75 £8.75
Mixed Vegetables with Garlic and Soya [G,S] Ø Oriental cabbage, shimeji mushroom, carrots, broccoli, babycorn and sugar snap	£9.95 peas.
Broccoli with Shiitake Mushrooms [G,S]	£10.95

NOODLES & RICE

£11.25

£5.50

spring onion, sweet turnip, shallot and crushed peanuts.

THOODELD WINDE	
Pad Thai [Ce,C,E,F,P,S,*] Thailand's most famous rice noodles stir fried with <i>king prawns</i> , egg, tofu, beansprouts, spring onion, sweet turnip, shallot and crushed peanuts.	£18.95
Pad Si-ew [G,E,Mo,S] Another popular street food: flat rice noodles stir fried with <i>chicken</i> , egg, broccoli, carrots and cabbage in dark soy sauce and white pepper.	£16.95
Drunken Noodles [G,Mo,S] 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.	£18.95
Khao Soi [G,C,E,F,Mu] POPULAR A world famous traditional northern Thai curry noodle soup with <i>chicken</i> , coconut milk, shallot, pickled cabbage and chillies. Topped wiith crispy wonton.	£16.95
Thai Square Fried Rice [G,C,E,Mo,S] House special fried rice with <i>king prawns</i> , egg, tomatoes, cabbage, onions and spring onion.	£19.95
VEGETARIAN STARTERS	
Mixed Vegetarian Starters (for 2 people) [G,M,P,Se,S,*] <i>Including:</i> Vegetable Spring Rolls; Corn Cakes; Vegetable Tempura; and Vegetable and Tofu Satay.	£19.00
Vegetable Spring Rolls [G,M,Se,S] Crispy skin wraps with vermicelli, carrots and cabbage. Served with sweet chilli sauce.	£9.95
Corn Cakes [G,*] Sweet corn fritters in chilli paste and kaffir lime leaves. Served with sweet chilli sauce.	£9.95
Vegetable Tempura [G,*] <i>▶</i> Assorted vegetables coated in crispy batter. Served with sweet chilli sauce.	£10.95
Vegetable and Tofu Satay [P,S,*] ▶ Fried tofu, aubergines, tomatoes, onion and bell pepper chargrilled on skewers. Served with peanut sauce.	£10.95
Salt and Pepper Tofu [G,S] / Deep fried fresh tofu with chillies and spring onion. Served with sweet chilli sauce.	£10.95
Vegetarian Papaya Salad [G,N,S] Thailand's most popular salad: young papaya mixed with bird's eye chillies, tomatoes, long beans, lime juice, garlic and cashew nuts.	£13.50
Mushroom in Coconut Soup ♪ ♪ With galangal, lemongrass, shimeji mushrooms and lime leaves. Topped with roasted chillies.	£9.25
VEGETARIAN MAINS	
Tofu with Basil Leaves [G,S]	£15.25
Vegetable Green Curry [S]	£15.95
Vegetable Jungle Curry [G,S] The spiciest curry in the house without coconut milk with tofu, broccoli, wild galangal, bamboo shoots, long beans and bell pepper.	£15.95
Sweet and Sour Tofu [Ce,S] With pineapple, cherry tomatoes, onion, cucumber and bell pepper.	£15.25
Tofu with Cashew Nuts [G,N,Se,S] Tossed in vegetarian oyster sauce with carrot, bell pepper, onion, spring onion and roasted chillies.	£15.25
Tofu with Ginger [G,S]	£15.25
Spicy Aubergine [G,S]	£15.25
Pad Thai Tofu [Ce,E,P,S,*] <i>Available in vegan option</i> Thailand's most famous rice noodles stir fried with egg, broccoli, beansprouts, spring onion, sweet turnip, shallot and crushed peanuts.	£15.95

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[Mu] Mustard [N] Nuts [P] Peanuts [Se] Sesame Seeds [S] Soya [SD] Sulphur Dioxide [*] May contain allergens

Fried Egg [E] Served crispy in Thai style.

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