



A tantalising menu including time honoured Thai favourites regional dishes and some exciting street dishes that are enjoyed all over Thailand at any time of day or night.

If you have been to Thailand, we are sure that your meal will evoke fond memories of the intense, flavours of authentic Thai food. If you have yet to travel there, we hope that our dishes inspire you to make the journey.

All our dishes are made from scratch and can be modified as required or freshly created for vegetarians or vegans. However, this is not applicable to curries or dishes containing curry paste.

V- Suitable for vegetarians | N- Contains nuts | GF - These dishes can be prepared to suit a gluten free diet

 Denotes how hot the dish would be if it were served in Thailand

All ingredients of dishes are not listed. Some of the dishes on our menu may contain nuts, seed or other allergens. If you have an allergy or intolerance, it is important that you tell us so we can be sure to adjust our dishes and systems of work accordingly. We cannot guarantee that food products do not contain nuts or nut derivatives. Fish sauce is used in most traditional Thai dishes; we therefore cannot guarantee that any of our dishes are completely free from fish or seafood.

In compliance with the EU Food Information for customers Regulation, we have a comprehensive list of all of the dishes/foods and drinks available throughout the hotel which highlights the 14 key allergens if present. This guidance document is readily available from any member of our team upon request.

Please note we operate a discretionary service charge of 12.5% . This is solely for the benefit of staff and is passed to them without deduction except for applicable PAYE and National Insurance and any other amounts required by HMRC to be deducted.

STARTERS

Prawn Crackers £4

Kai Satay (N) £9.45
Chicken Satay, skewered marinated chicken served with cashew nut sauce.

Meang Pla (GF) £10
Zen Crispy fillet of Seabass deep fried with red onion, cashew nuts, ginger, lime, lemongrass, Thai herbs and chilli dressing.

Poh Piah Tord (V) £8.45
Spring rolls filled with mixed vegetables, glass noodles served with sweet chili sauce.

Par Goong (GF) £10
Prawn salad. Mixed salad with lemon grass, red onion, kaffir lime leave and coriander, tomato and mint coated with a spicy dressing.

Tom Yam (GF) £7.50
Hot and sour soup with mushrooms, Thai herb, chilli oil, lemon grass, galangal, milk and kaffir lime leaves.
With King Prawn £10
With Chicken £8.45
With Mushroom (V) £8

Tom Kha (GF) £7.50
Coconut milk-based soup with galangal, lemon juice, lemongrass, coriander, chilli and lime leaves.
With King Prawn £10.45
With Chicken £8.45
With Mushroom (V) £8

Som Tom (V)(N)(GF) £9.45
Papaya salad. Shredded green papaya with cherry tomatoes, green beans, chilli, Thai dressing and cashew nuts.



MAIN COURSES

Gai Phad Med Ma Muang (GF) (N) £20.95
Chicken with Cashew Nuts. Sautéed Chicken with vegetables in a sweet chili sauce with cashew nuts.

Gaeng Kiew Wan Gai (GF) £22.95
Chicken green curry cooked in coconut milk with aubergine, bamboo shoot and sweet basil.

Phad Kee Mao £20.95
Drunken noodles. Rice noodles with mixed vegetables, garlic, chilli, chicken, basil and oyster sauce.

Pad Cha £24.95
Crispy fried seabass fillet with spicy red curry sauce and peppercorn.

Ped Ma-Khem £22.95
Roast duck breast with tamarin sauce.

Mussaman Lamb Shank (GF)(N) £27.95
Exotic slow cooked lamb shank served in Mussaman sauce with new potatoes, cherry tomatoes, onion, cashew nuts and fried shallots.

Pla Krapong Nueng Manow (GF) £23.95
Steamed Seabass with pak choi and lemon chilli dressing.

Penang Beef, Pak Choi (GF) £26.95
Grilled beef Sirloin, on a bed of pak choi topped with a thick Penang curry sauce, lime leaf, sweet basil and chilli

Phad Thai Goong (N)(GF) £23.50
Thai style wok fried noodles with king prawns and egg, Thai special sauce and bean sprouts, served with cashew nuts.

£1 from every dish sold is donated to Hospitality Action who offer vital assistance to all who work, or have worked within hospitality in the UK.



SIDES

Khao Sua £5.25
Steamed premium Thai jasmine rice.

Phad Broccoli £5.25
Stir-fried tenderstem broccoli with garlic and soya sauce.

Khao phad Khai £5.25
Egg fried rice.

Khao Kati £5.25
Coconut Rice.

Plain Noodles £5.25
Rice noodles with spring onion and bean sprouts

Phad Phak Ruam £5.25
Stir-fried mixed vegetables with soya sauce.

DESSERTS

Banana Fritter £7.95
with honey and coconut ice cream or with honey and sorbet

Pineapple Carpaccio £7.95
Thinly sliced pineapple served with agave syrup, basil leaves and coconut sorbet

Ice Tim (N) £7.95
Trio of ice creams or trio of sorbet
Chef’s selection.