



ALL OUR DISHES ARE GLUTEN FREE **UNLESS STATED** AND
CONTAIN NO MSG OR ARTIFICIAL INGREDIENTS.

STARTERS

Chicken Satay Skewers of tender grilled marinated chicken, served with Thai pickle and peanut satay dip.	£7.95
Chicken and Vegetable Spring Rolls Freshly made chicken and vegetable spring rolls Served with a sweet chilli sauce (not GF)	£7.95
Chicken Chilli Bomb Bombs! Fiery balls of marinated chicken, with herbs and lots of chilli! Served with our homemade lemongrass mayo dip.	£7.95
Tom Yum Soup (Bangkok Style) Creamy hot and sour soup, with a perfect chilli kick. Mixed Vegetables (vegan), Chicken or King Prawn (+£2)	£7.95

MAIN COURSES (Rice sold separately)

Pad Kra Pao Spicy stir fry, with garlic, chilli and holy basil.	Tofu (vegan) or Chicken	£12.95
	Beef or King Prawn	£14.95
Pad Khing Ginger and oyster sauce stir fry, with assorted mushrooms.	Tofu (vegan) or Chicken	£12.95
	Beef or King Prawn	£14.95
Pad Prew Wan Sweet and sour stir fry, with pineapple, tomato and onion.	Tofu (vegan) or Chicken	£12.95
	Beef or King Prawn	£14.95

Pad Thai

Stir fried rice noodles, with beansprouts, spring onions
And topped with coriander and crushed peanuts (optional).

Tofu (vegan) or Chicken	£13.95
Beef or King Prawn	£15.95

Panang Curry

Creamy red curry, with hints of cumin and kaffir lime.

Tofu (vegan) or Chicken	£12.95
Beef or King Prawn	£14.95

Green Curry

Traditional green curry, with green bean and peppers.

Tofu (vegan) or Chicken	£12.95
King Prawn	£14.95

Massaman Curry

Mild flavorsome curry with potatoes, topped with cashews.

Tofu (vegan) or Chicken	£12.95
Beef	£14.95

**** ASK A MEMBER OF STAFF FOR THIS WEEK'S SPECIAL***

RICE

Jasmine Rice	£3.95
Egg Fried Rice	£4.95
Coco flower Rice	£5.95

Jasmine rice infused by medicinal blue Balinese flowers
and cooked in coconut milk, topped with sesame seeds

DESSERT

Banana Fritter	£6.95
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Bananas in a palm sugar and coconut batter, topped in syrup
and sesame seeds. Served with vanilla ice cream. (not GF)

For any allergen information, please ask a member of staff