

Street Food

Nibble away with a drink or enjoy as starters.

- 1 It's a cracker ข้าวเกรียบมันไก่ £2.50

"Manora" lightly peppered Thai shrimp crisps served with sweet chilli sauce.

Try with meaty Thai curry £4.50 dipping sauce.

- 4 Tangy ribs สี่โครงหมูบาร์บีคิว £6.95

Marinated pork spare ribs dipped in our chef's special Thai BBQ sauce.

- 2 Bags of talent ถุงทอง £6.50

Deep fried minced prawn and chicken, flavoured with garlic and herbs in rice paper parcels, served with sweet chilli sauce.

- 5 Armoured squid/prawns กุ้งหิมะชุบแป้งทอด

Squid or king prawns dipped in batter and bread crumbs, deep fried, served with sweet chilli sauce.

£7.95

- 3 Siam meatballs ลูกชิ้นทอด

Thai meatballs of choice served with our homemade dipping sauce.

£7.00

- 6 Prawn on French ขนมปังทอดกุ้ง £7.50

Minced prawn and chicken flavoured with garlic and coriander on French toast with sesame seeds.

£7.95

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- 12 Thai fishcake/Corncake ทอดมันปลาข้าวโพด £7.50 £6.95

Minced fish, flavoured with mild curry paste, green beans and kaffir lime leaves, deep fried and served with sweet chilli sauce. Try the corncake as a vegetarian alternative.

- 13 Thaifu เต้าหู้ทรงเครื่อง £6.50

Deep fried tofu with Thai style garnish served with our homemade dressing.

- 14 "Gyoza"/Green "Gyoza" เกี๊ยวซ่า £7.50 £6.95

Japanese style fried dumpling filled with pork or vegetables with mushrooms, sweetcorn, carrots and spring onions.

- 5 Carnivorous/Herbivorous rolls £7.50 £6.95

Homemade spring rolls with crispy duck, carrots, leek, sweetcorn, white radish, and celery. Vegetarian version is stuffed with cabbage, carrots, mushrooms, glass noodles and celery.

Food Allergy Note
 = coconut/coconut milk
 = Black/ground pepper
 = Sesame seeds
 = Spicy
 = Nuts
 = Gluten-free
 = Vegetarian/Vegan
 = Recommended for children
 Please inform staff if allergic to fish sauce, oyster sauce, soy sauce.



Soup & Salad

Complement mains with a soup or Thai style salad.

- 7 Blanketed prawns กุ้งห่อหมก £6.95

Deep fried marinated and lightly peppered prawns wrapped in spring roll pastry served with sweet chilli sauce.

- 9 Sunrise skewers หมูย่าง £7.00

Chargrilled pork marinated in honey and oyster sauce on bamboo skewers, served with homemade dipping sauce.

- 10 TFC (Thai Fried Chicken) ปีกทอด £6.50

Marinated chicken wings fried in fish sauce with lemongrass, topped with coriander. Served with sweet chilli sauce.

- 11 Aubergine bites มะเขือม่วงทอด

Slightly salted aubergine chunks in light batter, deep fried, served with sweet chilli sauce. £5.95

- 8 Satay with me ไก่เสียบไม้ £7.50

Chargrilled marinated chicken breast on bamboo skewers, brushed with coconut milk. Served with peanut sauce and cucumber relish.

- 16 Tom Yum Kung* ต้มยำกุ้ง £7.95

The renowned spicy and sour lemongrass prawn soup with mushrooms, tomatoes, galangal, lemon juice and kaffir lime leaves topped with coriander.

- 19 "Papaya Pok-Pok" ส้มตำ £7.95

Papaya pounded in a pestle with cashew nuts, tomatoes, fine beans dressed in Thai-style "Som Tum" dressing.

- 17 Coconut chicken ต้มข่าไก่ £7.95

Silky chicken coconut milk soup with mushrooms, lemongrass, galangal, kaffir lime leaves, spring onions, tomatoes, chinese cabbage, topped with coriander and chilli oil.

- 20 Noodle salad ยำวุ้นเส้น £8.95

Thai glass noodles salad with prawns, squid, tomatoes tossed in our homemade zesty salad dressing.

- 18 Bland but bold ต้มจืด £6.95 £6.95

Clear minced pork and glass noodles soup with garlic, wood ear mushrooms, spring onions, chinese cabbage and ground pepper topped with coriander. Vegetarian version served with tofu.

- 21 Taron chicken สลัดถั่วปากอ้า £7.95

Minced chicken with spring onions, parsley, red onions, roasted rice and crunched dried chilli tossed in our homemade dressing, served with leafy salad.

Mains : Stir-Fry

Flaming iron wok stir-fry + a portion of rice.

 £14.95
  £15.95
  £15.95
  £14.95
  £11.95
  £11.95
  £11.95

22. Basil forest ผัดกระเพรา

Street-popular stir-fried meat of choice with garlic, green beans, holy basil, fresh red chillies in oyster sauce.

23. Cashew crave ผัดเม็ดมะม่วงหิมพานต์

Stir fried meat of choice with roasted cashew nuts, pineapple, mushrooms, onions, spring onions, peppers, roasted chilli slices drizzled with Thai chilli oil.

24. Oyster sauce-aholic ผัดน้ำมันหอย

Stir fried meat of choice in oyster sauce with garlic, garlic, black pepper, baby corn, broccoli, mushrooms and mange tout.

25. Hearty ginger ผัดขิง

Stir fried meat of choice with fresh ginger, onions, carrots, baby corn, spring onions, Chinese mushrooms

26. Sweet & sour power ผัดเปรี้ยวหวาน

Stir fried meat of choice with cucumber, peppers, pineapple and our very own sweet and sour sauce.

27. Peppery pleasure ผัดกระเทียมพริกไทย

Stir fried meat of choice with garlic, bell peppers and ground pepper. A simple but delicious street favourite.

28. Lemongrass magic ผัดตะไคร้

Stir fried meat of choice with fresh lemongrass, spring onions, peppers, chillies and oyster sauce.

Vegetarian & vegan options available for all our mains on this page for **£11.95**

Every dish on this page is available gluten-free. Please inform our staff upon ordering.

Mains : Curry

Distinctly aromatic Thai curry + a portion of rice.

 £14.95
  £15.95
  £15.95
  £14.95
  £11.95
  £11.95
  £11.95

29. The Great Green แกงเขียวหวาน

Meat of choice cooked in Thai green curry and coconut milk with bamboo shoots, aubergine, french beans, courgette, kaffir lime leaves and sweet basil.

30. Massaman madness แกงมัสมั่น

Meat of choice cooked in Southern Thailand style "Massaman" curry and coconut milk with potatoes and peanuts garnished with crispy red onions.

31. Jungle journey แกงป่า

Meat of choice cooked in Thai herbal curry, krachai, bamboo shoots, aubergine, fine beans, sweet basil, baby corn and courgette.

32. Duck-culent & delicious แกงเผ็ดเป็ดข่า

£14.95

Succulent slices of roast duck in red curry with coconut milk with pineapples, tomatoes, lychee and grapes.

33. Panang passion แกงพะเนียง

Meat of choice cooked in "Panang" curry and coconut milk with kaffir lime leaves, red and green peppers, fine beans and red chilli.

34. Red river แกงแดง

Meat of choice cooked in Thai red curry and coconut milk with bamboo shoots, pineapple, lime leaves, red chillies and red and green peppers.

Food Allergy Note

-  = nuts
-  = coconut/coconut milk
-  = Black pepper
-  = Sesame seeds
-  = Spicy

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Mains: Sizzlers

Sizzling hot dishes.

- 35. Prawns on fire กุ้งเผา** £15.95
Grilled marinated shell-on king prawns served on a sizzler with chilli garlic and lemon juice dipping sauce.
- 36. Weeping tiger เลือดว่องไว** £14.95
Chargrilled marinated beef sirloin sliced and served with chef's special mild tamarind sauce, onions and bell peppers.
- 37. Lamb of the moment แกะติดกระดูก** £14.95
Chargrilled marinated lamb chop with sprinkled sesame seeds, on a bed of onions and peppers with Thai dipping sauce.
- 38. Blazing bean curds เต้าหู้ฉักกรวม** £10.95
Bean curd, green peppers, red peppers and bell mushrooms slightly seasoned, served sizzling hot.
- 39. Davy Jones' dinner ทะเลรวม** £16.95
Chargrilled prawns, mussels and squid served in a sizzling plate with homemade seafood spicy sauce.

Mains: Noodles

Thai street style noodles.

- 40. The "Pad Thai" ผัดไทย** £13.95 £10.95 £10.95 £10.95
Rice noodles stir fried with egg, bean sprouts, carrots, spring onions, sliced tofu, minced sweet radish and homemade "Pad Thai" sauce. Served with crushed peanuts, a slice of lemon and fresh bean sprouts.

Noodle dishes marked with V can be made suitable for vegetarians for £10.95



- 41. Moonlight noodles ผัดชิว** £14.95 £13.95 £10.95 £10.95 £10.95
Stir fried thick rice noodles with egg in dark and sweet soy sauce, green cabbage, carrots, broccoli and ground pepper.
- 42. Ready to wok ผัดนี่มา** £14.95 £13.95 £10.95 £10.95 £10.95
Spicy stir fried egg noodles with chilli garlic, fine beans, bamboo shoots, pepper, fresh peppercorns, carrots, krachai and holy basil.
- 43. Face the noodles รัดหน้า** £14.95 £13.95 £10.95 £10.95 £10.95
Thick rice noodles in Thai gravy with mushrooms and mixed vegetables.
- 44. Go teriyaki หมี่ผัดเทอริยากิ** £10.95
Egg noodles stir fried with bell peppers and cabbage in teriyaki sauce. Served with grilled chicken breast.
- 45. The Northerner ข้าวซอย** £10.95 £10.95
Yellow noodles in coconut milk with homemade yellow curry, fine red onions, coriander garnished with crispy noodles. A popular dish originating from the Northern region of Thailand.
- 46. Boat noodles ก๋วยเตี๋ยวเรือ** £10.95
Rice noodles with pork slices, beansprouts, spring onions in stewed pork broth topped with coriander, spring onions and crispy garlic.
- 47. Tom Yum ก๋วยเตี๋ยวต้มยำ** £14.95 £13.95 £10.95
Rice noodles in "Tom Yum" spicy soup with mushrooms, chilli, galangal, lemongrass, tomatoes, kaffir lime leaves and lemon juice.
- 48. Yento-4' เย็นตาโฟ** £14.95
Rice noodles with prawns, mussels and squid with Thai morning glory, green spinach in Thai pink soup garnished with crispy won ton.

Mains : Chef's special

Thai favourites recommended
by the chef + a portion of rice.

49. "Isan" favourite ข้าวเหนียวส้มตำไก่ย่าง 🍴🌶️ £15.95
An everyday lunch for the people of North East of Thailand. Grilled chicken served with Thai spicy papaya salad and sticky rice.
50. Tamarind duck เป็ดวุ้นาดซอสมะขาม £13.95
Slices of succulent duck in caramelized tamarind sauce, sprinkled with crispy red onions and dried garlic.
51. All aboard! ซิฟูดผัดฉ่า 🌶️ £14.95
Mussels, prawns, scallops and squid sauteed in fresh chilli and aromatic herbs with spring onions, peppers, basil and lime leaves.
52. South Seas scallop หอยสเกลลอปะเต๋ได้ 🍴 £13.95
Seared scallops served in Thai Southern curry sauce.
53. Feisty fish ยำปลา 🍴🌶️ £14.95
Deep fried crispy sea bass fillet with chilli, lemon juice, fish sauce, red onion, lemongrass, chilli oil, green apple, cashew nuts, coriander and fine mint.
54. Drunken fish ปลานึ่งซีอิ๊ว £14.95
Steamed fresh sea bass fillet cooked in cooking wine and light soy sauce, sesame oil, spring onions, black mushrooms, ginger topped with coriander.
55. Fishtastic ปลา 3 รส £14.95
Deep fried crispy sea bass fillet with sweet chilli sauce, onions, peppers, pineapple, lychee, garlic, topped with crispy sweet basil.



Extras : Rice & Noodles (pictures not shown.)

56. Pineapple fried rice ข้าวผัดสับปะรส 🍴🌶️ £10.95
Pineapple fried rice with chicken and prawns.
57. Chicken fried rice ข้าวผัดไก่ 🍴🌶️ £9.95
A portion of chicken fried rice
58. Jasmine rice ข้าวหอมมะลิ £2.50
A portion of jasmine rice
59. Coconut rice ข้าวมะพร้าว 🍴 £3.50
A portion of coconut rice
60. Egg fried rice ข้าวผัดไข่ 🍴🌶️ £3.50
A portion of egg fried rice
61. Sticky rice ข้าวเหนียว £3.50
A portion of Thai sticky rice.
62. Plain noodles เส้นก๋วยเตี๋ยว £3.50
A portion of plain egg/rice noodles.
63. Pad Tau Lan Tao ผัดถั่วลันเตา £3.00
Stir fried mange tout with garlic and soy sauce.
64. Pad Tau Ngok ผัดถั่วงอก £3.00
Stir fried bean sprouts with spring onions and carrots.
65. Chips มันฝรั่งทอด £2.50
Some chips to go with your curry.
66. Fried Egg ไข่ดาว £2.50