



2 course - £20 with a glass of wine (125 ml) or a soft drink 3 course - £25 with a glass of wine (125 ml) or a soft drink

Starters (choose from)

Satay Kai (N)(GF) - Skewer of tender marinated char-grilled chicken served with peanut sauce and cucumber relish

Tod Man Pla (GF) - Thai style grounded fish cake served with sweet cucumber chili sauce.

Po Pia (VG) - Bhan Thai vegetarian spring roll stuffed with mixed vegetable and glass noodle served with sweet chilli sauce.

Goong Hom Pah - Prawns marinated, wrapped with pastry, served with sweet chili sauce.

Pak Tod (VG) - Vegetable skewer tempura served with sweet chilli sauce.

Main course (choose from)

Massaman curry (V) (GF) (N) - One of the most popular dishes. Slowly cooked in coconut milk, spices, potato, onion Topped with cashew nut, and crispy onion.

Panang curry (V) (GF) - A rich and creamy flavoured of spice red curry with coconut milk and kaffir lime leaves.

Phad Gra Prow (V) - Stir-fried Thai crushed chillis, garlic, onion, mixed pepper, green beans, flavoured with holy basil leaves.

Phad Med Mamung (V) - Stir-fried with cashew nuts, mixed pepper, mushroom, water chestnuts, onion flavoured with roasted chilli and crispy shallots

Phad Thai Noodles (V) (GF) (N)

Select from the following for all main courses -

Veg+tofu, chicken, beef or prawns (Prawns £3 supplements)

Side dish (choose from)

Steam jasmine rice or Plain Egg Noodle with beansprout

Dessert (choose from)

Banana fritters with vanilla ice cream

Vanilla cheesecake with vanilla ice cream

Coffee / tea