



Special Day Menu

2 course - £35 | 3 course - £39

Starters

Grilled King Prawns in Chilli & Garlic Dressing

Grilled king prawns with fresh chilli, garlic and lime dressing.
Zesty with gentle heat. (Medium Hot)(GF)

Vegetable Spring Rolls

Crisp spring rolls filled with vegetables,
served with plum sauce. (V)

Chicken Satay

Char-grilled marinated chicken skewers with
rich peanut sauce. (N)(GF)

Crispy Duck Salad

Crispy duck with herbs, salad leaves and zesty Thai dressing.
(Medium Hot)(VO)

King Prawn Tom Yum

Classic Thai hot and sour soup with king prawns, lemongrass,
galangal and kaffir lime. (Medium Hot)(VO)

Thai Fish Cakes

Traditional fish cakes with red curry paste and kaffir lime.
(Medium Hot)(N)(GF)

Duck Spring Rolls

Crispy spring rolls with shredded duck and vegetables,
served with Hoi Sin sauce.

Mains

Signature Chicken Green Curry

Chicken in creamy green curry with Thai herbs and coconut milk.
(Medium Hot)(GF)(VO)

Yellow Coconut Curry with King Prawns

King prawns in mild yellow coconut curry with vegetables and
crispy cauliflower. (Mild)(GF)(VO)

Crispy Pork Belly with Thai Chilli Jam

Crispy pork belly slices stir-fried with Thai chilli jam & onions,
peppers and sweet basil. (Medium Hot)(GF)(VO)

Chicken with Cashew Nuts

Stir-fried chicken with cashew nuts, vegetables and pineapple
in a crispy taro basket. (Medium Hot)(GF)(VO)

King Prawn Pad Thai

Rice noodles stir-fried with King Prawns, egg, bean sprouts and
tangy tamarind sauce. (Mild)(GF)(VO)

Beef in Black Pepper Sauce

Tender beef stir-fried with black pepper, onion, mushrooms
and peppers (Medium)

Lamb Massaman Curry

Slow-cooked lamb with potatoes in rice Massaman curry
and coconut milk. (Mild)(N)(VO)

Desserts

Dates & Banana Sticky Toffee Pudding Coconut Panna Cotta Mango Mousse