

2 Courses for £16.50 per person

Please choose one starter and one main course

Starters

Chicken Satay N

Our bestseller! These strips of marinated chicken on wooden skewers are char-grilled to perfection to give an extra layer of smoky flavour. Delicious!

Prawn & Chicken Toast N

Deep fried toast filled with the savoury goodness of minced prawn and chicken, garlic, coriander root and white pepper, topped with crunchy sesame seeds. Accompanied by our homemade sweet chilli sauce.

Vegetable Tempura V

A mixture of thinly cut sweet potato, green beans, aubergines, broccoli, green peppers and carrots deep-fried in a golden tempura batter served with tempura sauce.

Sweet Corn Fritters V

Deep fried sweet corn blended with red curry paste, fine beans and kaffir lime leaves served with sweet chilli sauce.

Grilled Pork Skewers

A popular street food, our Thai-style char-grilled pork skewers are marinated in honey and coriander root, to give it the perfect combination of sweet and savoury.

Vegetable Spring Roll V

Delightful crispy spring rolls, stuffed with a perfect combination of vermicelli noodles, black mushrooms, shredded cabbage and carrots. Served with a sweet plum sauce.

Salt and Chilli Spare Ribs

Succulent grilled pork spare ribs marinated in Thai herbs, tossed with sea salt and fresh chillies.

Vegetable Golden Parcel V

Crispy deep-fried spring roll pasty wrapping our chefs' special vegetable mix of sweet corn, garden peas, onions and carrots. Served with our homemade sweet chilli sauce.



Main Course

Chicken Thai Green Curry VO

Our most popular dish, the ever-famous Thai green curry with spicy creamy aromatic sauce, tender chicken breast or tofu, bamboo shoots and crunchy greens. All topped with an extra helping of fresh chilli. Served with steamed jasmine rice. (Hot)

Thai Style Beef in Oyster Sauce

Tender strips of beef stir-fried with broccoli, mushrooms, carrots, and spring onions in a rich, sweet oyster sauce. Served with steamed jasmine rice.

Chicken With Chilli and Basil

A true Thai classic! Fragrant with holy basil, our flavoursome minced chicken, stir-fried with fresh chillies, garlic, and green beans. Served with steamed jasmine rice. (Hot)

Red Curry with Beef

A customer favourite, this Thai dish is made from slices of tender beef cooked in sweet and savoury red curry paste and coconut milk, with aubergines and butternut squash to soak up the moreish curry. Served with steamed jasmine rice. (Medium Hot)

Chicken Pad Thai VO

Thailand's national dish – a perfect blend of sweet, sour, salty and umami flavours. This is made with chicken or tofu, Thai rice stick noodles, egg, bean sprouts, and spring onions stir-fried with a tamarind sauce.

Panang Pork Curry N

The boss' favourite! Fragrant with kaffir lime leaves, this dish combines red chillies with rich coconut milk in a deep and fiery panang red curry base with tender strips of pork. Served with steamed jasmine rice. (Medium Hot)

Chicken in Yellow Curry VO

A mild and delicious curry with deep coconut tones complementing the juicy chicken breast or tofu with butternut squash, baby potatoes, garlic, and onions, topped with fried shallots. Served with steamed jasmine rice. (Mild)

Spicy Stir Fried Rice Noodles with Beef

A spicy and savoury noodle dish of stir-fried rice stick noodles with tender slices of beef, mushroom, fine beans, onions, peppers, chillies, fresh peppercorns, krachai root and holy basil. (Hot)

Thai Style Sweet and Sour Chicken

Crispy strips of chicken breast stir-fried in a sweet and sour sauce with pineapples, onions, cucumbers, cherry tomatoes, and spring onions. Served with steamed jasmine rice.

V = Suitable for vegetarians

VO = Vegetarian options available

N = Denotes dishes that contains nuts. However, due to the presence of nuts in the restaurant, there is the possibility that small traces of nuts may be found in any of our dishes.

Please ask a member of staff for a full listing of food related allergens used in our meals.
We do not add MSG to our dishes.