

Small Plates

Prawn Crackers *(N) £6.00

Prawn crackers served with thai sweet chilli, peanut & siracha sauce

Por Pia Ped £10.50

Duck & mushroom spring rolls served with Hoisin sauce

Tom Yum Goong **(GF) £9.50

Fragrant, hot & spicy broth traditional seasoned with lemongrass, kaffir lime leaves, mushroom, chilli & lime juice.

Sai Uua ** £10.50

Chiang Mai style sausages served with sticky rice, Thai roasted aubergine & chilli

Tod Mun Goong £10.50

Deep fried breaded prawn & pork cakes served with Thai plum sauce

Miang Goong Yang *(N) £9.50

Grilled king prawns on betel leaves with toasted desiccated coconut, shallots, lime, chilli, peanuts & caramelised coconut sauce

Miang Moo Grop * £10.50

Crispy pork belly served in pancakes with cucumber, spring onions & spicy Hoisin sauce

Moo Grop Prik Gluea ** £10.50

Crispy pork belly with garlic and chilli

Yum Nuea Yang **(GF) £13.50

Grilled Picanha salad with tossed in chilli & lime dressing

Peek Gai Grop ** £9.50

Crunchy chicken wings in sweet tamarind sauce

Gyoza *£9.50

Marinated minced prawn & pork Gyoza served with tangy & spicy sauce

Gai Tod Hat Yai * £9.50

Thai southern-style fried chicken with coriander seeds, garlic & crispy shallots

Nuea Foy £9.50

Crispy shredded beef floss in sweet soy sauce served with sticky rice

Moo Ping Khao Neaw * £9.50

Marinated pork skewers served with grilled sticky rice & a spicy Thai sauce

Kradook Moo Yang £10.50

Grilled spare ribs marinated in honey & soy sauce

Goong Gratiem £12.50

Sautéed whole prawns in garlic and soy served with flatbread

Laab Nuea **(GF) £10.50

Chopped beef mixed with Thai herbs, chilli & onion served with lettuce

Guay Teow Lod * £11.50

Rice noodle roll topped with marinated braised pork, beansprouts, crispy tofu & shitake mushrooms

Kanom Bueang Yuan *(N) £12.50

Savoury rice pancake stuffed with chopped chicken, prawns, beansprouts & desiccated coconut served with sour & spicy dipping sauce (available on Fri & Sat)

Sides

Steamed Rice (VEG) £4.00

Sticky Rice (VEG) £4.20

Egg Fried Rice (VE) £4.50

Steamed vermicelli noodles (VEG) £4.50

Wok-fried Broccoli with garlic, chilli & soybeans* (VEG) £7.50

Stir-fried morning glory with chilli oil * (VEG) £8.50

Pan-fried Little Gem lettuce with mushroom sauce *(VEG) £7.50

Wok-fried Pak choi in garlic sauce *(VEG) £7.50

Wok & Grill

Plameuk Yang £18.50

Grilled octopus tentacles with a sweet soy sauce

Gai Gati Yang Som Tum ** (N) £15.50

Grilled marinated chicken served with Thai herbs & spicy papaya salad

Nuea Yang ** £18.50

Grilled Bavette steak served with Thai Chimichurri sauce

Moo Grop Grapow *** £17.50

Crispy pork belly with chilli, garlic & basil sauce

Nuea Pad Phed *** £15.50

Stir-fried beef in chilli, curry paste and garlic with aubergines & beans

Curries

Panaeng Nuea **(GF) £16.50

Beef in a thick red curry with coconut milk, fresh chillies & lime leaves

Gang Keaw Wan Gai *** (GF) £15.50

Chicken in Thailand's famous green curry with Thai aubergines, beans, courgettes & basil leaves

Massaman Kae (N,GF) £16.50

Braised Lamb in Thai southern-style thick coconut curry with potatoes, onions & peanuts & Thai pickled cucumber

Chu Chee Pla *** £26.50

Crispy whole Seabass in thick, spicy red curry

Gang Kua Sapparod Goong *** (GF) £24.50

Jumbo prawns in Thai red curry with pineapples

Jaw Rang Goong *(GF) £16.50

Whole prawns in Southern-style curry with coconut milk, fresh turmeric, lemongrass & chilli

Gang Rawang Nuea *** (GF) £16.50

Beef in a spicy curry with fresh turmeric, lemongrass, kaffir lime leaves & coconut milk

Gang Lueang Pla *** (GF) £22.50

Monk fish in spicy Southern-style yellow curry with fine beans and carrots

Goong Rad Prik ** £19.50

Lightly battered whole prawns in sweet, sour & spicy sauce

Pla Rad Prik ** £26.50

Crispy whole sea bream in sweet, sour & spicy sauce

Gai Pad Tua (N) £15.50

Slightly battered chicken stir-fried with peppers, onions, cashew nuts & peanuts

Ped Pad Prik Tai Dum * £20.50

Sautéed duck breast in black pepper & garlic sauce

Kua Kling Gai **** £15.50

Dry stir fried chopped chicken in Thai herbs & turmeric

Gai Ruan Khem £15.50

Crispy chicken in sweet garlic & ginger glaze

Rice & Noodles

Pad Thai *(N,GF)

Stir-fried rice noodles with egg, fried tofu, turnip, chives, dried shrimps, beansprouts & crushed peanuts
choice of Jumbo prawns £24.50 or Crispy pork belly £17.50

Kow Soi Gai ** £16.50

Chicken in Northern-style thick red curry with egg noodles, red onions, pickled mustard & hard-boiled egg topped with crispy noodles

Gang Lueang Goong Yai Linguine *** £24.50

Jumbo king prawns in yellow curry made with coconut milk, turmeric & Thai herbs, served over linguine

Spaghetti Horapa Prik Hang ** £19.50

Whole prawns with Thai basil pesto, garlic & chilli, served over spaghetti

Kow Pad Sapparod Gai (N) £16.50

Chicken pineapple fried rice with cashew nuts, onions, carrots, peppers & raisins

Rambuttri Mee Moo Grop ** £17.50

Crispy pork belly in stir-fried vermicelli noodles with egg, garlic, chilli, asparagus & onion seasoned with soy sauce, lime juice & chilli oil

Guay Teow Kua Nuea * £17.50

Beef in dry fried flat rice noodles with egg & soy sauce served with chilli dip

Vege & Vegan

Phla Tao Hoo * £9.50

Crispy tofu with aromatic Thai herbs in spicy dressing

Makuea Pad Horapa ** (VEG) £9.50

Stir-fried aubergine with chilli, basil and soy sauce

Por Pia Boraan *(VE) £10.50

Crispy vegetable & glass noodle spring rolls served with herbs, lettuce & sweet chilli sauce

Chaitow Pueak Kowpode Tod *(VEG, N) £9.50

Combination of fritters: corn, taro & mooli fritters served with sweet chilli sauce & crushed peanuts

Hed Kua Gluea (VEG) £9.50

Lightly battered mushrooms with garlic, salt & chilli, served with house chilli sauce

Makuea Rad Prik *(VEG) £9.50

Battered aubergine with sweet, sour & spicy sauce

Pad Thai Tofu *(VE, N) £14.50

Stir-fried rice noodles with fried tofu, egg, turnip, chives, beansprouts & crushed peanuts

Pad See Eiw Pak (VE) £14.50

Stir-fried flat rice noodles with cabbage, carrots, broccoli and baby corn in dark soy sauce

Gang Keaw Wan Pak *** (VEG) £14.50

Traditional Thai Green curry with vegetables

OUR COOKING OIL CONTAINS GMOS

* - LEVEL OF SPICE, N-NUTS, GF- GLUTEN FREE, VE-VEGETARIAN, VEG-VEGAN



RAMBUTTRI



Please let a member of staff know if you have any allergies.