

# Small Plates

 THAI ANCIENT DISH

 OUR RECOMMENDATIONS

**Prawn Crackers (N) £6.00** 

Prawn crackers served with three dips: Thai sweet chilli, peanut sauce & sriracha

 **Goong Gratiem £12.50**

Sautéed whole prawns in garlic and soy served with flatbread

 **Miang Goong Yang (N, GF) £10.50** 

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

 **Hor Mok Pla Yang (GF) £12.00** 

Cod blended with aromatic red curry paste & creamy coconut milk, wrapped in banana leaves & grilled

 **Rambuttri Chilli Squid £12.50** 

Crispy baby squid with chilli, salt and pepper

**Tom Yum Goong (N, GF) £10.50**  

Prawns and mushrooms in a traditional fragrant, hot & spicy broth, seasoned with lemongrass, kaffir lime leaves, chilli & lime juice

**Som Tum Goong Sod (N) £13.50**  



Famous Thai spicy papaya salad with Prawns, peanuts & chilli lime dressing

**Tod Mun Goong £10.50**

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

**Goong Ma Now (GF) £12.50**  


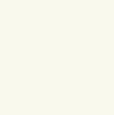
Whole prawns cooked in chilli, garlic and lime sauce

**Hoy Shel Lui Suan (N) £14.50**  

Scallops with lemongrass, peanuts, shallots & spicy chilli oil paste dressing served in a crispy rice basket

**Por Pia Phoo £13.50**

Crab spring rolls served with salad leaves and fresh herbs and a homemade sweet chilli dipping sauce

**Phla Gai Grob (N) £9.95**  

Crispy chicken with peanuts, spices, lime & chilli paste

**Nuea Foy £9.50**

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

**Peek Gai Grop £9.95**

Crunchy chicken wings in a sweet tamarind sauce

**Laab (GF)**  

Spicy Thai salad with onions, herbs & chilli served with lettuce  
Choice of **Chopped Beef £11.50** or **Sliced Duck Breast £13.50**

**Gai Samunprai £9.95**

Crispy chicken with chilli and Thai herbs

 **Por Pia Ped £10.50**

Duck & leek spring rolls served with Hoisin sauce

 **Yum Nuea Yang £13.50**  

Grilled Picanha salad tossed in a chilli & lime dressing

 **Gai Yang £9.95** 

Grilled spicy chicken leg with toasted ground rice & dried chilli sauce

**Gai Tod Hat Yai £9.95** 

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

 **Ma Hor (GF) £8.95**

Sweetened ground pork & peanut balls on pineapple with coriander & fresh chilli

**Kradook Moo Yang £10.50**

Grilled spare ribs marinated in honey & soy sauce

**Kor Moo Yang £11.50** 

Grilled pork secreto cut marinated in a house special sauce served with spicy tamarind dip and sticky rice

**Moo Grop Op Nham Pung £12.50**

Honey roasted crispy pork belly

**Moo Grop Prik Gluea £10.50**  

Crispy pork belly with garlic and chilli

**Phla Moo Grop (N, GF) £10.50**  

Crispy pork belly with aromatic herbs & spicy dressing

**Gyoza £9.50** 

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

 **Kanom Bueang Yuan (N) £12.50** 

Savoury rice pancake stuffed with chopped chicken, prawns, beansprouts & desiccated coconut served with a sour & spicy dipping sauce

 **Sai Uua £10.50** 

Chiang Mai style sausages served with Thai roasted aubergine & chilli

 **Miang Moo Grop £10.50** 

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

 **Makuea Rad Prik (VE) £9.50** 

Battered aubergine with sweet, sour & spicy sauce

**Yum Tao Hoo (VE) £9.50**  

Crispy tofu with aromatic Thai herbs in a spicy dressing

**Por Pia Boraan (V) £10.50** 

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

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


A selection of corn, taro & mooli fritters served with sweet and spicy chilli sauce & crushed peanuts

**Hed Kua Gluea (VE) £9.50** 

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

**Pak Tod (VE) £9.50**

Lightly battered vegetables served with soy sauce & homemade sweet chilli sauce

**Hed Hom Tod (VE) £9.50** 

Crispy shiitake mushrooms wok-fried with soy sauce and served with a chilli garlic dip

**Hed Tod Sarm Sahai (VE) £10.50** 

Battered assorted mushrooms served with spicy coconut dip

**Nham Tok Artichoke (VE) £10.50**  

Artichoke with Thai herbs and lime dressing

N - CONTAINS NUTS

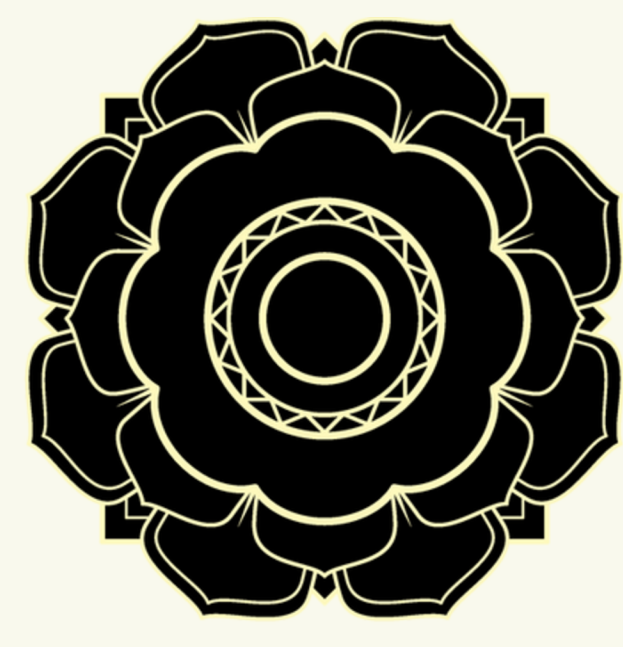
GF - GLUTEN FREE

V - VEGETARIAN.

VE - VEGAN

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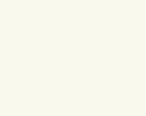





RAMBUTTRI


## Mains

### Curries

 **Rambuttri Ox Cheek Curry £22.50**     
Braised Ox Cheek in a house special curry sauce

 **Panaeng Nuea (GF) £16.50**    
Beef in a thick red curry with coconut milk, fresh chillies & lime leaves




 **Gang Rawang Nuea (GF) £16.50**    
Beef in a spicy curry with fresh turmeric, lemongrass, kaffir lime leaves & coconut milk

 **Massaman Kae (N, GF) £18.50**  
Braised Lamb in Thai southern-style thick coconut curry with potatoes, onions, peanuts & Thai pickled cucumber

**Gang Kua Sapparod Goong (GF) £25.50**    
Jumbo prawns in Thai red curry with pineapples

  **Jaw Rang Goong (GF) £18.50**    
Whole prawns in Southern-style curry with coconut milk, fresh turmeric, lemongrass & chilli





**Chu Chee Pla £26.50**    
Crispy whole Seabass in thick, spicy red curry

 **Gang Lueang Pla (GF) £26.50**    
Monk fish in spicy Southern-style yellow curry with fine beans and carrots


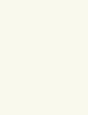
**Gang Keaw Wan Gai (GF) £15.50**    
Chicken in Thailand's famous green curry with Thai aubergines, beans, courgettes & basil leaves



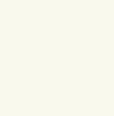
**Gang Keaw Wan Pak (VE) £15.50**    
Traditional Thai Green curry with vegetables

### Wok & Grill

 **Pla Yang (GF) £26.50**     
Grilled snapper coated with Rambuttri's house special paste served with a chilli, lime & garlic dipping sauce

**Pla Rad Prik £26.50**    
Crispy whole sea bream in a garlic, chilli, fresh pineapple & tamarind sauce

**Talay Pad Horapa £18.50**    
Whole prawns, squid, and scallops stir fried with chilli and Thai sweet basil


 **Goong Sao Warod £25.50**    
Lightly battered jumbo prawns in a garlic, chilli, lemongrass, passionfruit & tamarind sauce served over crispy noodles

**Nuea Yang £22.50**    
Grilled Bavette steak served with Thai chimichurri sauce & broccoli

 **Moo Grop Grapow £17.50**    
Crispy pork belly with chilli, garlic & basil sauce

**Nuea Pad Phed (N) £15.50**    
Stir-fried beef in chilli, curry paste and garlic with aubergines & beans

**Ped Prik Tai Dum £23.50**   
Seared duck breast with beans, peppers and black pepper sauce

**Gai Pad Tua (N) £15.50**   
Slightly battered chicken stir-fried with dried chilli, peppers, onions, cashew nuts & peanuts

**Gai Ruan Khem £15.50**  
Crispy chicken in a sweet garlic & ginger glaze

**Kua Kling Gai £15.50**     
Dry stir-fried chopped chicken in turmeric & Thai herbs

### Rice & Noodles

**Pad Thai (N, GF)**   
Stir-fried rice noodles with egg, fried tofu, turnip, chives, dried shrimp, beansprouts & crushed peanuts  
choice of **Jumbo Prawns £25.50** or **Crispy Pork Belly £17.50**

 **Kow Soi Gai £16.50**    
Chicken in Northern-style thick red curry with egg noodles, red onions, and pickled mustard topped with crispy noodles

**Linguine Chu Chee Goong £ 25.50**    
Jumbo king prawns in thick, spicy red curry served over linguine noodles

**Kuay Teaw Pad Kee Mow £25.50**    
Scallops in stir-fried spicy fresh ramen noodles with chilli and Thai Basil


 **Nam Ya Phoo Sen Mee £23.50**    
Crab meat in spicy coconut sauce with rice vermicelli noodles


**Udon Moo Grop Hoisin £17.50**   
Crispy pork belly in stir-fried udon noodles with red onion, cucumber and hoisin sauce

 **Spaghetti Horapa Prik Hang £19.50**    
Whole prawns with Thai basil pesto, garlic & chilli, served over spaghetti




 **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



**Tagliatelle Gang Nuea £20.50**     
Tagliatelle served with braised Ox cheek in house special curry sauce

**Guay Teow Kua Nuea £17.50**   
Beef in dry fried flat rice noodles with egg & soy sauce served with chilli dip

**Pad Thai Tofu (V, N, GF) £14.50**   
Stir-fried rice noodles with fried tofu, egg, turnip, chives, beansprouts & crushed peanuts

**Pad See Eiw Pak (V) £14.50**  
Stir-fried flat rice noodles with egg, cabbage, carrots, broccoli and baby corn in dark soy sauce

 **Kanom Jeen Nham Prik £21.50**    
Vermicelli noodles in a shrimp, peanut & mung bean sauce served with artichoke, beans and lightly battered herbs

**Kow Pad Grapow Nuea £17.50**    
Spicy fried rice with chopped beef, chilli and Thai basil

**Kow Pad Sapparod Gai (N) £16.50**  
Chicken pineapple fried rice with cashew nuts, onions, carrots, peppers & raisins

### Veg & Sides

**Wok-fried Broccoli with garlic, chilli & soy (VE) £7.50** 

**Stir-fried Morning Glory with chilli oil (VE) £8.50** 

**Wok-fried Pak Choi in garlic sauce (VE) £7.50**

**Stir-fried Aubergine with chilli, basil and soy sauce (VE) £7.50** 

**Stir-fried Beansprouts with crispy Tofu and chilli (VE) £8.95** 

**Stir-fried assorted Mushrooms with garlic and soy sauce (VE) £8.95**

**Tomato, onion, garlic, chilli and coriander salad (VE) £5.50** 

**Chilli, sesame and cucumber salad (VE) £5.50** 

**Battered Chips with curry sauce £6.50** 

**Steamed Rice (VE, GF) £4.00**

**Sticky Rice (VE, GF) £4.20**

**Egg Fried Rice (V) £4.50**

**Steamed vermicelli noodles with garlic oil (VE) £4.50**

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

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