

BRONZE POT (lunch only) £16.95 per person

STARTERS

Choose one option per person

Thai Dim Sum [G,C,E,Se,S]

Vegetable Spring Rolls [G]

MAIN

Choose one option per person

Beef or **Chicken with Basil Leaves** [G,F,Mo,S]

with Jasmine Rice

Beef with Oyster Sauce [G,Mo,S]

with Jasmine Rice

Chicken Cashew Nuts [G,Mo,N,S,*]

with Jasmine Rice

Chicken Pad Thai [E,F,P,S,*]

Chicken Pad See Ew [G,E,Mo,S]

Beef Drunken Noodles [G,Mo,S]

SILVER POT

2-course / £31 per person, minimum 2 people

STARTERS

"Thai Pot" Selections [G,C,E,F,P,*]

Chicken and Prawn Satay, Vegetable Spring Rolls, Golden Sacks, and Thai Fish Cakes

MAIN

Choose one option per person

Spicy Lamb [G,C,F,Mo,S]

Duck Curry [G,C,F,S]

Chicken Cashew Nuts [G,Mo,N,S,*]

SIDES

(sharing between 2 people)

Mixed Vegetables with Oyster Sauce [G,Mo,S] and Jasmine Rice

COFFEE or TEA

GOLD POT

4-course / £35 per person, minimum 2 people

STARTERS

"Thai Pot" Selections [G,C,E,F,P,*]

Chicken and Prawn Satay, Vegetable Spring Rolls, Golden Sacks, and Thai Fish Cakes

Chicken Tom Kha Soup [C] or **Tom Yum Prawn Soup** [C,F]

MAIN

Choose one option per person

Duck Cashew Nuts [G,Mo,N,S,*]

King Prawns Panang Curry [C,F]

Chicken or **Beef Green Curry** [C,F]

SIDES

(sharing between 2 people)

Broccoli with Oyster Sauce [G,Mo,S] and Jasmine Rice

DESSERT

1 scoop of Ice Cream or Sorbet

SOUP

Thai Fish Cakes {C,E,F,P,*]

£8.5

Chicken or Prawns £8.5

£3.75

£6.5

£7.5

£7.5

£7.5

£7.5

£7.5

£7.5

£7.5

£6.5

Mixed with red curry paste, lime leaves, prawns, long bean and basil. Served with peanutted sweet chilli sauce.

Seasoned and spread on white toast with sesame seeds

Goong Chub [G,C,*] £8.5

Deep fried prawns in breadcrumbs. Served with sweet chilli sauce.

STARTERS

"Thai Pot" Selections (Minimum 2 people) [G,C,E,F,P,*] £20.5

rolled in rice paper and deep fried. Served with sweet plum sauce.

Chicken and Prawn Satay, Vegetable Spring Rolls,

Deep fried and tossed with salt and pepper.

Char-grilled on skewers with peanut sauce.

Steamed wonton leaves with chicken and prawns

mixed with Thai herbs, sesame oil and pepper.

Chicken and Prawn on Toasts [G,C,E,Se,S]

and deep fried. Served with Arjaad dressing.

Marinated in chef's special sauce and char-grilled.

Seasoned minced prawns and chicken in crispy parcels.

Vermicelli, mushrooms, shredded cabbage and carrots

Thai Spicy Prawn Crackers [C,*]

Golden Sacks, and Thai Fish Cakes.

Vegetable Spring Rolls [G]

Served with Sriracha Sauce.

Spare Ribs [G,Mo,S]

Golden Sacks [G,C,E]

Satay [C,P,*]

Served with sweet plum sauce.

Thai Dim Sum [G,C,E,Se,S]

Chicken Wings

SOUPS

Chicken Vermicelli Soup [Ce]

Minced chicken in clear broth with Chinese leaves, black mushroom, onions, celery and vermicelli.

Tom Kha Gai (Chicken in Coconut Soup) [C]

With mushrooms, spiced galangal, lemongrass, lime leaves, and chillies.

£8.5 Classic spicy lemongrass soup with prawns, mushrooms,

galangal, onion, lime leaves and lime juice.

Tom Yum Hed [C] → → Classic spicy lemongrass soup with mushrooms, galangal, onion, lime leaves and lime juice.

Poh Tak (Steam Boat) [C,F,Mo] シ シ £22.5

Sharing portion for 2 people: mixed seafood soup with lime leaves, lemongrass, red onion, lime juice and fresh chilli.

Medium Spicy Spicy Spicy Very Spicy The level of spiciness in most of our dishes can be adjusted upon request.

[Ce] Celery [G] Gluten [C] Crustaceans [E] Eggs [F]Fish [L] Lupin [M] Millk [Mo] Molluscs [Mu] Mustard [N] Nuts [P] Peanuts [Se] Sesame [S] Soya [SD] Sulphur Dioxide [*] May contain allergens Please inform our team of any allergies or dietary requirements before ordering. A full list of the 14 legally recognised allergens is available upon request. Kindly note that not all ingredients are listed on the menu, and while we take every precaution, we cannot guarantee the complete absence

of allergens due to shared kitchen preparation.

THAI SAI ADS

Yum Woonsen (Vermicelli Salad) [Ce,C,F] £13.5 With prawns, minced chicken, celery, onion, red onion, tomatoes, lemon juice and fresh chillies.

Yum Pla Mueg (Squid Salad) [F,Mo] 🔰 £13.5

With lime leaves, lemongrass, onion, red onion, tomatoes, lemon juice and fresh chillies.

Laab (Northern-style Salad) [F] £13.5 Chicken, Beef, Duck or Pork

With white and red onion, galangal, lemongrass, lime leaves, grounded rice, chilli, fish sauce and lime juice.

Beef Salad [C,F]

Char-grilled marinated sirloin of beef, with Thai herbs, tomatoes, cucumber, lemon juice, fresh chillies and a touch of chilli oil.

Som Tum (Papaya Salad)

Green papaya salad with carrot, tomatoes, long beans, peanuts, garlic and spicy dressing.

lime leaves, grounded rice, chillies and hot dressing.

Thai-style [F,P,*] £11.5 £13 **Salted Crabs (Poo Kem)** [C,F,P,*] **Fermented Fish Sauce (Pla Rah)** [C,F,P,*] £13

Pla Goong (Prawn Salad) [C,F] £16.5 Mixed with white and red onion, lemongrass, mint leaves,

FLAME-GRILLS

Moo Ping [G,F,S] → → £14.5 Barbecued pork on skewers, served with hot chilli sauce.

£15.5 **Gai Yang Som Tum** [G,F,P,S,*]

Chicken thigh served with papaya salad and sweet chilli sauce.

£18.5 Weeping Tiger [G,F,S] Sirloin of beef marinated with herbs, served with hot chilli sauce

£19.5 Grilled Jumbo Prawns [G.C.F.S]

Served with chilli fish sauce and lime juice.

THAI POT SIGNATURE

Pla Rad Prik [G,F,*] £19 Sea bass fillets crispy fried and topped with chilli and garlic sauce.

£15.5

Duck Kee Mao [G,F,Mo,S] Stir-fried with krachai, Thai herbs, chillies, garlic and basil leaves.

£15.5 Spicy Lamb [G,C,F,Mo,S]

Stir-fried with red chilli paste, peppercorn, fresh chillies, galangal, basil, lemongrass with onions.

Prawns with Glass Noodles [Ce,G,C,Mo,Se,S] £19 With soya sauce, shiitake mushrooms, ginger, celery, spring onion, garlic and pepper.

Chu Chi Salmon [C,F] £19

Char-grilled salmon steak topped with chu chi curry sauce and coconut milk, garnished with shredded lime leaves.

Pad Poh Tak [G,C,Mo,S] £17 Mixed seafood flavoured with lemongrass, red chillies, krachai, capsicum, peppercorn, and basil leaves.

CLASSIC STIR FRY

Chicken Cashew Nuts [G,Mo,N,S,*] £12.5 With pineapple, capsicum, onion, spring onion, and roasted chillies.

Chicken with Ginger [G,Mo,S]

With onions, dried mushrooms, capsicum, onion and spring onion.

£12.5 **Chicken Mushrooms** [G,Mo,S] With baby corn, spring onions, and soya sauce.

Garlic Stir Fry [G,Mo,S] Pork £12.5 or Prawns £14.5 Sautéed with garlic and pepper.

Pork Chilli Paste [C,F] £12.5

With red curry paste, red chilli and long beans.

£12.5 **Sweet and Sour Pork** [Ce] With pineapple, cucumber, capsicum, carrot, onion and tomatoes.

£13.5 **Beef Basil Leaves** [G,F,Mo,S] Thailand's go-to dish, with onions and fresh chillies.

£13.5 **Beef in Oyster Sauce** [G,Mo,S] Stir-fried with red onions, capsicum, carrot and spring onions.

Asparagus Prawns [G,C,Mo,S] £14.5 With oyster sauce, garlic, and pepper.

Goong Prik Phao [G,C,Mo,S] £14.5 Sautéed with chilli oil, ginger, spinach, and capsicum.

** £1 supplement for Beef, £2 supplement for Prawns **

CURRY POT

Chicken or Beef £13

Blended fresh green chilli paste cooked in coconut milk with bamboo shoot, aubergines and long beans.

Chicken or Beef £13 Red Curry [C,F] Dried red chili paste cooked in coconut milk with bamboo shoots. Less spicy than green curry.

Jungle Curry [F] シック Chicken or Beef £13 Spicy dried red chilli paste in chicken broth with krachai, young peppercorns, aubergines, bamboo shoots and long beans. (Without coconut milk)

Chicken or Beef £13 Panang Curry [C,F] Panang chilli paste cooked in coconut milk and shredded lime

leaves. Less curry sauce but creamy and flavourful.

Massaman Curry [C,F,P]
Chicken, Beef or Lamb £13 Mild exotic curry cooked in rich coconut milk, potatoes, onion and peanuts.

Duck Curry [G,C,F,S] £15.5 Cooked in red chilli paste with tomatoes, lychees and coconut milk.

** All Curry with Prawns £16 **

NOODIES

Chicken Pad Khua Gai [G.E.S] £13.5 Flat noodles fried with egg, spring onions and light soya sauce.

Chicken Pad See Ew [G,E,Mo,S] Flat noodles fried with mixed vegetable, egg and dark soya sauce.

Beef Drunken Noodles [G,Mo,S] £15.5 Flat noodles fried with vegetables, fresh chillies, garlic, and basil.

Pad Thai [E,F,P,S,*] Chicken £13.5 or Prawns £15.5 Popular Thai rice noodles stir fried with bean curd, bean sprouts, carrot, red onion, egg, and crushed peanuts.

RICE & SIDES

£3.5
£4.25
£4.5
£4.5
£4.5
£7.5
£7.95
£7.5
£7.5
£7.95

VEG / PESCATARIAN STARTERS

"Thai Pot" Mixed Vegan Selections [G,C,P,S,*] £18.5 Courgette Satay, Crispy Bean Curd, Vegetable Golden Sacks, Corn Cakes, and Spring Rolls.

£6.5 **Vegetable Spring Rolls** [G] Served with sweet plum sauce. £7.5 Cougette Satay [C,P,*] Served with peanut sauce. **Crispy Bean Curd** [P,S,*] £7.5 Served with peanutted sweet chilli sauce. Corn Cakes [G,*] £7.5 Served with sweet plum sauce.

Vegetable Tempura [G,*] £7.5 Served with sweet chilli sauce.

Vegetable Golden Sacks [G] £7.5

Potato, carrot, sweet corn and water chestnut in crispy parcels. Served with sweet plum sauce.

Medium Spicy Spicy Spicy Very Spicy The level of spiciness in most of our dishes can be adjusted upon request.

[G] Gluten [C] Crustaceans [Ce] Celerv [L] Lupin [M] Milik [Mo] Molluscs [Mu] Mustard [N] Nuts [P] Peanuts [Se] Sesame [S] Soya [SD] Sulphur Dioxide [*] May contain allergens

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> A discretionary 10% gratuities will be addedwill be added to your bill. £1 for extra dipping sauce. All prices include VAT.

VEGAN SOUPS

Vermicelli in clear broth with Chinese leaves, black mushroom, onions, and celery.	20.3
Tom Kha Hed J With mushrooms, spiced galangal, lemongrass, lime leaves, and chillies.	£6.5

VFGAN SALADS

£11.5

Laab Tofu [G,N,S,*]	£1
With red onion, spring onion, mint leaves, grounded rice,	
chilli powder and cashew nuts.	

Som Tum Jay [G,N,P,S,*] Green papaya salad with carrot, tomatoes, long beans, garlic, peanuts, cashew nuts, and Thai spicy dressing.

£10 Yum Woonsen Jay [Ce,G,N,S,*] Vermicelli with onion, tomatoes, lemon juice and fresh chillies.

VFGAN MAINS

Vegetable Green Curry	£12
Vegetable Jungle Curry [G,S] → ・ Without coconut milk	£12
Mixed Vegetable with Basil Leaves [G,S]	£12
Ginger Mushrooms with Tofu [G,S]	£12
Tofu Cashew Nuts [G,N,S,*]	£12
Tofu with Basil Leaves [G,S]	£12
Tofu with Beansprouts [G,S]	£12
Sweet and Sour Mixed Vegetables [Ce]	£12
Woonsen Ob Mor Din [Ce,G,Se,S] With soya sauce, shiitake mushrooms, ginger, celery, spring onion, garlic and pepper.	£12

VEGAN NOODLES

Pad Kee Mao Jay [G,S] £12 Flat noodles fried with vegetables, chillies, garlic and basil leaves.

Pad See Ew Jay [G,E,S] Can be made for vegan £12 Flat noodles with mixed vegetables, egg and dark soya sauce.

Pad Tang Tak [G,S] £8.5

Rice noodles fried with beansprouts, spring onions, and soya sauce.

Pad Thai Tofu [E,P,S] Can be made for vegan £12 Popular Thai rice noodles stir fried with bean curd, bean sprouts and egg and crushed peanuts.