



LUNCH MENU

12PM - 4PM

2 COURSES FOR £16.95

3 COURSES FOR £19.95

STARTERS

Spring Rolls (V)

Deep fried cabbage, carrot, glass noodle & shitake mushroom spring rolls, serve with sweet chilli sauce.

Golden Fried Mixed Vegetable in Batter (V)

In batter, served with sweet chilli mayonnaise & soy sauce.

Chicken Satay (N)

Grilled marinated chicken with vegetable relish topped with peanut sauce.

Garlic Spare Ribs

Fried tender spare ribs marinated in garlic, ginger, & white pepper.

Tom Yum Chicken ** (GF)

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

MAINS

Panang Curry ** (GF)

Thick panang curry with coconut milk, fresh chillies, lime leaves, carrot and beans

Green Curry *** (GF)

Thailand famous green curry with Thai aubergines, beans, courgettes & Thai basil

Pad Thai Noodles (N, GF)

Rice noodles stir fried with egg, tofu, turnip, dried shrimp, beansprout, crushed peanut & chives

Spicy fried Noodles ***

Stir fried vermicelli noodle with garlic, chilli, egg, beans, baby corns, carrots, mushrooms & Thai basil

Stir fried roasted Cashew Nuts (N)

with bell peppers, mushrooms, onion & dried chilli

Stir fried Chilli oil with Thai Basil leaves ***

Stir fried Thai chilli paste with mushrooms, carrots, baby corns, onions, & sweet basil leaves

choices of

Chicken, Beef, or Vegetable and Tofu

add £2 for Duck, Crispy belly pork, King prawns, or Mixed Seafood

All dishes come with Thai Fragrant Rice except noodle dishes

DESSERTS

Banana or Pineapple Fritter served with Vanilla Ice cream (V)

Vanilla Ice cream (V)

The * indicates the level of spice.

GF: Gluten Free, V: Vegetarian,
N: Contains nuts (can be served without)

Our cooking oil contains GMOs.

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