

T O R T H A I

All Day Menu



Starters

Prawn Crackers with sweet chilli dipping sauce	2.95
Spring Rolls v vegetable, glass noodle, sweet chilli dipping sauce	5.25
Chicken Gyoza cabbage, carrot, sweet soya dipping sauce	5.95
Corn Cakes n v sweetcorn, kaffir lime leaf, peanut in sweet chilli sauce	5.75
Fresh Rolls n vg gf fresh mixed veg & herb with chilli & peanut sauce	5.95
Satay n marinated chicken skewer, coconut milk, peanut sauce	6.95
Dim Sum minced chicken and prawn, sweet soya dipping sauce	6.5
Duck Rolls duck, shiitake, onion, hoisin sauce	6.5
Prawns in Blanket marinated prawn wrapped in filo pastry, sweet chilli sauce	6.95
Chicken & Prawn on Toast n with peanut in sweet chilli sauce	6.5
Fish Cakes n gf with peanut in sweet chilli sauce	6.5
Calamari salt and pepper squid with chilli sauce	7.95
Aromatic Duck (1/4) shredded duck, sliced cucumber, spring onion, hoisin sauce • Half Duck: 20.95, Whole Duck: 36.95	10.95

Soups & Salads

Tom Kha Chicken v gf coconut soup with galangal lime juice, thai chilli oil	6.95
Tom Yum Prawns v gf* spicy & sour soup with lemongrass, mushroom, thai chilli oil	6.95
Somtam n v green papaya salad with carrot, tomato, chilli, peanut, tamarind	9.95
Beef Salad grilled beef, chilli, lime juice, cucumber, mint	10.95
Fish in the Garden n lightly battered fried fish fillet, chilli, lime juice, cashew nut, mint	12.95

Stir-frys

GBP Chicken lightly battered fried chicken, black pepper, chilli sauce (on the side)	9.95
Chicken Basil v gf* long bean, onion, chilli, thai basil	9.5
Chicken Cashew n v lightly battered fried chicken, spring onion, mushroom	10.95
Ginger Chicken v gf* shredded fresh ginger, onion, mushroom, yellow bean sauce	10.5
Roast Chilli Beef mushroom, onion, thai roast chilli	10.95
Sweet & Sour Chicken v lightly battered fried chicken, pineapple, tomato, onion	9.95

Currys

Green Chicken v aubergine, long bean, coconut milk, thai basil	9.5
Panang Beef v gf kaffir lime leaf, coconut creamy sauce	10.95
Red Chicken v courgette, bamboo shoot, coconut milk, thai basil	9.95
Lamb Curry gf slow-cooked lamb, potato, tomato, shallot	12.95
Massaman Chicken n slow-cooked chicken curry, potato, onion, cashew nut	10.95
Duck Curry v roast duck, pine apple, tomato, lychee	11.95

Duck & Fish

GBP Squid lightly battered fried squid, black pepper, chilli sauce (on the side)	10.95
Basil Squid gf* long bean, onion, chilli, thai basil	10.95
Duck Tamarind roast duck, tamarind, shallot, palm sugar • Jumbo King Prawns (Battered): 15.95	13.95
Duck Cashew n roast duck, thai roast chilli, mushroom, onion, cashew nut	14.95
Three Flavoured Fish lightly battered fried fish fillet with onion, tamarind and chilli	12.95
Steamed Fish gf* sea bass, ginger, shiitake mushroom, soya sauce	13.95

Fried Noodles & Fried Rice

Pad Thai Chicken n vg gf rice noodle, egg, spring onion, bean sprout, peanut, tamarind	9.95
PCU Beef v rice noodle, egg, green leaf, dark soya sauce	11.95
Beef Drunken Noodles v udon noodle, onion, bamboo shoot, chilli, thai basil	11.95
Fried Rice with Prawns egg, onion, pepper, cucumber	10.95
Basil Fried Rice with Chicken v chilli, long bean, onion, thai basil	11.95
Tom Yum Fried Rice v king prawn, mushroom, lemongrass, chilli, onion, lime	12.95

Sides

Chinese Cabbage v with garlic, pepper and oyster sauce	5.95
Mixed Vegetables v gf* carrot, mushroom, broccoli, pepper, bean sprout	5.95
Broccoli v with garlic, pepper, and oyster sauce	5.95
Jasmine Rice v gf	2.95
Sticky Rice v gf	3.5
Egg Fried Rice	3.95
Coconut Rice v	3.95
Egg Noodles v spring onion, bean sprout, soya sauce	4.95

Vegetarians

Vegetable Gyoza vg with sweet soya sauce	5.5
Tofu Pancakes vg fried tofu, sliced cucumber, spring onion, hoisin sauce	9.95
Salt & Pepper Tofu v with chilli sauce	7.95
Tofu Salad n vg chilli, cucumber, mint, cashew nut, lime juice	8.95
Vegan Somtam n vg green papaya, carrot, tomato, long bean, chilli, peanut, tamarind	9.95
Vegan Pad Thai n vg gf rice noodle, tofu & vegetable, bean sprout, peanut, tamarind	9.95
Spicy Aubergine v with egg, chilli, basil and yellow bean	7.95
GBP Tofu v stir-fried tofu with garlic and black pepper	9.95
Panang Tofu vg gf vegan panang curry with tofu, kaffir lime leaf and thai basil	10.95

n Contains nuts | **gf(*)** Gluten free (upon request) | **v** Vegetarian friendly/adaptable | **vg** Vegan
Please inform us of any food allergies or dietary requirements

T O R T H A I

Drinks



Wines (175ml / Bottle)

Champagne & Sparkling

Zonin Cuvée 1821 Prosecco Veneto, Italy	20 cl/75 cl	4.95/25.95
Champagne Bollinger Special Cuvée Brut Champagne, France		59.95
Moët & Chandon Rosé Champagne Champagne, France		59.95

White

Ancora Pinot Grigio Lombardia, Italy		5.25/22.5
Gracia de Chile Sauvignon Blanc Bio Bio Valley, Chile		5.95/22.95
Kaimira Estate Sauvignon Blanc Nelson, New Zealand		24.95
Korrell Dry Riesling Nahe, Germany		25.95
Monsoon Valley Colombard Hua Hin, Thailand		23.95
Domaine de la Madone, Picpoul de Pinet Languedoc, France		23.95

Rosé

Ancora Pinot Grigio Rosé Venezie, Italy		5.5/22.5
Monsoon Valley Shiraz Rosé Hua Hin, Thailand		23.95

Red

El Campo Merlot Central Valley, Chile		5.95/22.95
La Grima Malbec Mendoza, Argentina		23.95
Muriel Rioja Crianza Rioja, Spain		23.5
Monsoon Valley Shiraz Hua Hin, Thailand		25.95
Boutinot Les Six Côtes du Rhône Villages Cairanne Rhône, France		27.95

Softs

Mineral Water Still/Sparkling	50cl/75cl	2.95/3.95
Classic Coke		2.95
Diet Coke/Coke Zero		2.75
Fanta		2.75
Sprite		2.95
Sparkling Elderflower		3.5
Ginger Beer		3.5
Juices mango/pineapple/apple/orange		2.75
Coconut Water		3.25

Thai Iced Tea

With Milk		3.5
Without Milk		3.5
With Soya Milk		3.95

Beers

Draught

Singha (TH)	pint* 5%	5.95
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Bottles

Chang (TH)	320ml 5%	4.25
Leo (TH)	330ml 5%	3.95
Beer Lao (LA)	330ml 5%	4.5
Asahi (JP)	330ml 5%	4.5

Gin & Tonic

Edinburgh Gin Navy Strength Cannonball	57.2% strong juniper and lemon flavours, lingering oriental spices	8.5
Sipsmith	41.6% complex and crisp, with satisfying juniper bite	7.95
Roku Japanese Craft Gin	43% unparalleled soft, round and subtly sweet taste	8.5
Brew Dog Lone Wolf	40% Scots pine, lavender flower, fresh grapefruit peel and more	7.5
Gordon's Alcohol Free	0.0% the perfect alcohol-free alternative to the usual Gordon's & tonic	6.5

Cocktails

Mojito	fresh mint, lime, and rum >> non-alcohol: 6.95	7.95
Pina Colada	coconut, pineapple, rum >> non-alcohol: 6.95	7.95
Espresso Martini	vodka, kahlua, espresso	6.5
Jäger Bomb	Jägermeister & Red Bull	6.95
Whisky Sour	scotch, lime juice, syrup	7.95

Spirits

25ml/50ml	from	3.5/5.95
Whisky/Vodka/Gin/Brandy/Rum/Liquor please ask your waiter for more info		
Mixers	from	1.95

Hot

Tea	green/jasmine/english/earl grey	2.5
Herbal Tea	lemongrass/ginger/fresh mint/camomile	2.5
Espresso	extra shot +50p	2.5
Americano		2.95
Cappucino/Latte		3.5
Hot Chocolate		3.5

Desserts

Coconut Ice Cream	v gf	3.25
Mango sorbet	vg gf	2.95
Banana Fritters	with ice cream	5.95
Pa Thong Ko	with condensed milk	4.5
Sticky Rice Cake	v banana fillings with ice cream	4.95

Wines sold by the glass are also available in 125ml and 250ml
Half pints are also available