

lunch

12:00 - 14:30 everyday

1 Course

£12

2 Courses

£16

STARTERS

VEGETABLE TEMPURA

Mixed vegetables fried in a light golden crispy batter.

SIAM CHICKEN WINGS

Chicken wings marinated in Thai herbs and spices to a traditional Thai recipe.

VEGETABLE SPRING ROLLS

Rolls filled with seasoned and shredded mixed vegetables and served with a chilli sauce.

CHICKEN TOM KHA SOUP

Creamy coconut soup with mushroom. Intense flavours of galangal, lemongrass and kaffir lime leaves.

CHICKEN TOM YUM SOUP

Classic hot and sour Thai soup, with mushroom fresh chilli, galangal, lemongrass and kaffir lime leaves.

MAINS (choose veg & tofu, chicken or pork add £1, beef or prawn add £2)

THAI GREEN CURRY WITH JASMINE RICE

Thai green curry simmered with coconut milk, vegetables and Thai herbs and spices.

THAI RED CURRY WITH JASMINE RICE

Thai red curry simmered with coconut milk, vegetables and Thai herbs and spices

PANANG CURRY WITH JASMINE RICE

Special Thai panang curry in creamy coconut milk mixed with fresh kaffir lime leaves and basil leaves. The colour, flavour and spices make this curry a unique dish.

SWEET AND SOUR STIR FRY WITH JASMINE RICE

Stir fry with tomatoes, onions, spring onions, cucumber and pineapples in a Thai sweet and sour sauce.

GINGER DELIGHT STIR FRY WITH JASMINE RICE

Stir fry with fresh ginger, chilli and mixed vegetables in a ginger sauce.

SPICY BASIL STIR FRY WITH JASMINE RICE

Fresh chillies, garlic, basil and mixed vegetables. Aromatic and spicy.

CLASSIC PAD THAI NOODLES

Pad Thai is the most famous Thai noodle dish. Rice noodles stir fried with egg, spring onion, carrot, bean sprouts and ground peanut.

DRUNKEN NOODLES

Rice noodles stir fried with fresh basil leaves, bamboo, fresh chilli and vegetables.

Change jasmine rice to sticky, coconut or egg fried rice £1 extra.

ASK YOUR SERVER FOR MENU CONTAINING ALLERGY INFORMATION
PLEASE NOTE WE USE PEANUTS AND CASHEW NUTS IN OUR KITCHEN

 CONTAINS NUTS

 SUITABLE FOR VEGETARIANS