

happy hour

5.30pm - 6.30pm everyday

choose:
starter + main
bottle of beer + main
soft drink + main
£15.50

STARTERS

VEGETABLE TEMPURA

Mixed vegetables fried in a light golden crispy batter.

GRILLED CHICKEN SATAY

Tender chicken marinated in special Thai herbs and spices, speared with a skewer, grilled and served with peanut dipping sauce.

SWEETCORN CAKES

Golden fritters of sweetcorn in a delicious crispy batter.

CRISPY SPRING ROLLS

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

TOM YUM CHICKEN SOUP

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

MAINS

(choose veg & tofu/chicken/pork/beef. Prawn £2 extra)

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

MASSAMAN CURRY WITH JASMINE RICE

Simmered with creamy coconut milk, peanuts, onion and potatoes. A milder curry from the south of Thailand.

PAD THAI NOODLES

Pad Thai. The most famous of all Thai noodle dishes. Rice noodles stir fried with egg, spring onion, carrot, beansprout and ground peanut.

SPICY BASIL STIR FRY WITH JASMINE RICE

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

PANANG CURRY WITH JASMINE RICE

The colour, falvour and spices make this curry a unique dish. A creamy coconut curry with fresh kaffir lime leaves.

GARLIC LOVER STIR FRY WITH JASMINE RICE

Stir fry mixed vegetables in a garlic sauce.

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

Not available on valentines day, graduation week, christmas eve or new years eve.

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

 CONTAINS NUTS

 SUITABLE FOR VEGETARIANS