

Evening Menu

Bowl of Prawn crackers

£2.50

Turmeric and lime leave skewers with peanut dipping sauce (3)

Skewers of local boneless chicken marinated in a blend of Thai herbs and spices. Char grilled and served with an authentic peanut sauce.

£6.95 GF

Pork and prawn Su Mai dumpling (3)

Pork and prawn with herbs in a soft dumpling skin and gently steamed served with a black vinegar dipping sauce

£6.95

Sharing platter

chicken skewers, spring rolls, fragrant corn cake, pork dumplings

£7.95 per person

Tiger prawns in crispy coconut breadcrumbs

Six king prawns deep fried with a tamarind sauce

£7.95 Can be GF

Thai fragrant corn cakes (3)

Popular street food deletion corn and spices with a cucumber dipping sauce **£6.95**

Six crispy fried baby spring rolls

served with a sweet chilli dipping sauce

£6.95

Classic papaya salad GF

A beautiful fresh salad voted one of the top ten taste sensations. Made with green papaya, carrot, tomato, green beans, peanuts, chilli, & lime,

£7.95

Tom Yum Soup GF

A delicious broth flavoured with garlic, ginger, kaffir lime and chilli with tomatoes and mushrooms

£7.95

Evening Menu

Main Course

Classic Thai chicken yellow curry

Tender chicken and squash cooked in coconut milk with fragrant spices and finished with fresh Thai basil. **£10.95 GF**

Phad Thai

The classic Thai street food, prawns, chicken, spring onions, bean sprouts and rice noodles and egg, wok fried with a secret recipe sauce topped with roasted peanuts **£11.95**

Lamb Massaman curry

A mild Thai curry made from slow cooked chunks of lamb flavoured with peanuts, lemon grass, ginger, cinnamon and coriander with a hint of chilli **£11.95 GF**

Pork and Thai basil noodles

Crispy pork stir fried with vegetables onion, garlic, Thai basil and chilli and silver noodles in a special soy sauce **£11.95**

Stir fried beef steak, greens and mushrooms in oyster sauce

Tender local beef and mushrooms in a light oyster sauce **£13.95**

Tilapia fish with garlic, chilli, and coriander GF

A fillet of this meaty white fish pan fried with garlic and chilli and finished with fresh lime juice and coriander **£12.95**

Phad Pak Ruam Mit

Fresh crispy fried squid with ginger and vegetables in a light oyster and garlic sauce

£11.95

Weeping Tiger Rib eye steak GF

A classic luxury Thai dish of grilled rib eye steak with a unique sauce The steak is sliced onto a cucumber, peanut and tomato salad with a vibrant spicy salad dressing

£16.95

Tom Yum seafood soup GF

A delicious broth flavoured with garlic, ginger, kaffir lime and chilli with tomatoes and mushroom, king prawns and mussels

£13.95

Steamed Jasmine rice **£2.50 GF**

Thai Fried noodles **£2.95 GF**

Set Menu Starters

Turmeric chicken and lime leave skewers

Baby spring rolls

Fragrant corn cake

Pork and prawn Su Mai dumpling

Main Course

Thai chicken yellow curry

Tender chicken, butternut squash and lime leaves cooked in fragrant spices finished with fresh Thai basil.

Pork and Thai basil with silver noodles

Local pork and Thai basil with spices, garlic, ginger, noodles in a soy dressing

Phad Pak Ruam Mit

Fresh crispy fried squid with ginger and vegetables in a light oyster and garlic sauce

Thai cucumber, tomato, coriander and peanut salad

Chilli and coriander spiced salad a taste sensation

Served with Jasmine rice

Only £12.95 for all of January £18.95 November special £25.95 for two