APPETISERS

THAI PRAWN CRACKERS 9

VEGAN THAI CRACKERS

Basket of prawn crackers served with sweet chilli sauce.

Assorted sweet potato, pumpkin, taro and pandan flavours.	£3.95
SOUP	
TOM YUM A clear soup spiced with chilli, lemongrass, galangal, lemon and Kaffir lime leaves. KING PRAWN CHICKEN MIXED SEASONAL MUSHROOMS	N £8.25 🕲
TOM KHA Mild creamy soup cooked in coconut milk, lemongrass, galangal and Kaffir lime leaves. KING PRAWN CHICKEN MIXED SEASONAL MUSHROOMS	N £8.25 S
STARTERS	
VEGETABLE SPRING ROLLS (POR PIA TORD) ♥ Spring roll filled with carrot, cabbage, mushroom, bean sprouts and glass noodles. Served with sweet chilli sauce.	£7.50
SWEET CORN FRITTERS (KOA POD CHUB) ♥ ⑤ Sweet corn and coriander fritter, golden fried and served with sweet chilli sauce.	£7.50
CHICKEN SATAY (GAI SATAY) Grilled chicken in our home-made satay recipe served with peanut sauce.	£8.95
DUCK ROLL (POR PIA PED) © © Duck filled crispy pastry with tamarind and cashew nut sauce.	£8.95
THAI FISH CAKE (TOD MAN PLA) © S Authentic featherback fish blended in red curry paste and green beans and Thai herbs. Served with sweet chilli sauce topped with crushed peanut.	£8.95
✓ STEAMED MUSSELS (HOI NEUNG) Thai style mussels delicately steamed with sweet basil, lemongrass and served with a spicy chilli sauce.	£9.95
✓ SPICY BEEF SAUSAGES FROM ESAN (SAI UA) Hand made with prime local beef from Owton's in Hampshire, these sausages are spiced lightly with galangal, chilli and Thai herbs.	£8.95
	£12.95
HOUSE MIXED PLATTER (SERVES 2) @ @ S Fish cakes, Grilled Lamb chops, Prawn and Watercress Fritters and Chicken Satay.	£18.95
HOUSE VEGETARIAN PLATTER (SERVES 2) © ® Vegetable dumplings, watercress fritters, tofu satay and som tam salad.	£16.95
SEAFOOD GRILL PLATTER (SERVES 2) © Mussels, prawns, squid and scallops grilled lightly and served with spicy seafood sauce.	£21.95

STARTER SALADS

Classic recipe with garlic, red chilli, enhanced

GARLIC STIR FRY (PAD GRA TIAM) 6

panang curry sauce flavoured with basil, lime leaf

Sauteed with garlic, black pepper and

A slightly spicy curry dish with a reduced

▶ PANANG CURRY **⑤**

with basil.

fresh coriander.

and fresh chilli.

£3.95

£3.95

STARTER SALADS	
Traditional Thai Green Papaya salad with cherry tomatoes and carrot, flavoured with chilli and peanut.	£9.95
SPICY CHICKEN OR DUCK SALAD © Salad tossed with chilli powder, Thai herbs and leaves, dressed with ground roasted rice and fresh mint.	CHICKEN £10.95 DUCK £11.95
	£12.95
SEAFOOD SALAD (YAM TALAY) Authentic homemade recipe, prawns, squid and mussels seasoned with traditional Thai herbs and a lemon dressing.	£12.95
SALMON AND LEMONGRASS SALAD © Crispy salmon dressed with mint, tamarind, lashings of lemongrass and a tad of fresh chilli.	£11.95
MAINS	
	CHICKEN £13.50 BEEF £15.50 KING PRAWN £15.50
	CHICKEN £13.50 BEEF £15.50 KING PRAWN £15.50 DUCK £15.95
MASSAMAN CURRY (GAENG MASSAMAN) © © Cooked in authentic ground peanut curry with potatoes, onions and a dash of tamarind.	CHICKEN £13.50 BEEF £15.50 LAMB £14.95
JUNGLE CURRY(GAENG PA) 6 G A light, herby traditional Thai curry with salty shrimp flavours and a very spicy peppercorn, chili and basil sauce.	CHICKEN £13.50 LAMB £14.95 BEEF £15.50 KING PRAWN £15.50
BASIL STIR FRY (PAD GRA PROA) 6	CHICKEN £13.50 LAMB £14.95

LAMB £14.95

BEEF £15.50

DUCK £15.95 KING PRAWN £15.50

BEEF £15.50

DUCK £15.95

CHICKEN £13.50

CHICKEN £13.50 BEEF £15.50

KING PRAWN £15.50

BANGKOK BISTRO SPECIALS

THAI MANGO CHICKEN (GAENG KARI MAMUANG) A traditional mild yellow curry with added mango.	£13.95
CHU CHEE TROUT © S Locally farmed Rainbow Trout is given the Thai treatment with a reduced red curry sauce that has warming spice flavours and zesty lime leaf that do not detract from the naturally sweet taste of the fish.	£16.95
GRILLED SEA BASS © Marinated in Thai herbs and coriander in banana leaves.	£16.95
CASHEW NUT CHICKEN OR DUCK (GAI OR PED PAD MED MAMUANG) © Stir-fried with cashew nuts, mushrooms, onions and peppers with a hint of fiery dry chilli.	CHICKEN £14.95 DUCK £16.95
KOUR KLING © S A spicy lightly stir-fried Southern Thai speciality with plenty of turmeric and galangal.	MINCED CHICKEN £14.95 MINCED BEEF £15.95
TAMARIND DUCK (PED MA KHAM) © Crispy fried duck with sweet and sour tamarind sauce.	£19.95
MASSAMAN DUCK © Slow cooked whole duck leg cooked in Massaman curry sauce.	£19.95
THAI STYLE STEAK (NEU YANG ESAN) © North Eastern Thailand dish of chargrilled sirloin steak marinated in herby and slightly spicy sauce.	£21.95
SEA BASS PAD CHA © © Crispy sea bass with a light sauce bursting with flavours such as wild ginger and green peppercorns.	£17.95
CRISPY SEA BASS (YAM PLA TORD) © With spicy green apple salad.	£17.95
ANDAMAN PRAWNS (GOONG ANDAMAN) © © Emperor Prawns sauteed with spring onions and eggs in a special curry sauce, a regional special from Southern Thailand.	£21.95
SEAFOOD GAENG SOM Sour sauce with pineapple.	£21.95
✓ CRAB BAI CHA PLU Turmeric, Thai betel leaves in a soft and fragrant yellow curry sauce.	£18.95

MAINS - VEGAN

yellow soy beans and chilli.

We have made an extra big effort to ensure that we use Vegetarian base pastes so that these dishes are strictly vegetarian. We use vegetarian alternatives to fish sauce and oyster sauce and shrimp-free pastes. Furthermore, because we use coconut milk as an alternative to dairy ingredients, these dishes are suitable for Vegans.

	Side	Main
VEGETABLES STIR-FRIED (PAD PAK) © Flame fried mixed vegetables in vegan oyster sauce.	£6.95	£13.50
STIR-FRIED MUSHROOMS (PAD HED) © Delicate stir-fried mixed seasonal mushrooms in vegan oyster sauce.	£6.95	£13.50
VEGETABLE RED CURRY Red curry paste with coconut milk, bamboo, chili and lime leaves.	-	£13.50
VEGETABLES GREEN CURRY (KIEW WAN PAK) Using a strictly vegetarian green curry paste with Kaffir lime leaves and basil.	-	£13.50
✓ GREEN TOFU CURRY Stir-fried bean curds with shredded lime leave, chilli, long beans with coconut milk.	-	£13.50
✓ SPICY PAK CHOI © Wok fried Pak Choi with chilli and garlic.	£6.95	£13.50
GINGER TOFU STIR-FRIED (TOFU PAD KHING)	£6.95	£13.50
THAI JUNGLE CURRY © A lightly herby traditional Thai curry with salty shrimp flavours and a very spicy peppercorn, chili and basil sauce.	-	£13.50
Deep fried bean curds fried with garlic, green and red chilli, lime leaves enhanced with sweet basil.	£6.95	£13.50
Pan fried bean curd with cashew nuts, mushrooms and red, green capsicums.	£6.95	£13.50
AUBERGINE WITH BASIL (MAKUA GRA PRAO) © Spicy with Thai herbs.	£6.95	£13.50
MORNING GLORY © Wok fried water spinach with fresh garlic,	£6.95	£13.50

RICE AND NOODLES

RICE AND NOODLES	
JASMINE RICE Steamed.	£3.50
EGG FRIED RICE Fried rice with egg.	£3.95
COCONUT RICE Fried rice with coconut milk.	£4.50
STICKY RICE The Thai traditional favourite rice.	£4.50
RICEBERRY RED RICE Thailand boasts quite a few rice varieties but arguably this one has the most health benefits. Rich in antioxidants and fibre, this rice has a chewy texture and sweet aroma.	£4.50
VEGETABLE FRIED RICE 	£8.95
PAD THAI © © Thailand's favourite dish of flat rice noodles, stir-fried with bean sprouts, spring onions, egg, dash of tamarind sauce with crushed peanuts.	PRAWNS £14.95 CHICKEN £13.95 VEGETABLE £11.95 ♥
PAD KEE MAO © A very spicy stir-fried noodle dish with basil, bamboo shoot, mushroom and chili.	PRAWNS £14.95 CHICKEN £13.95 VEGETABLE £11.95 ♥
YELLOW NOODLES © Egg noodles stir fried with carrot, spring onions and soya sauce.	£5.25
PRIK NAM PLA S Traditional Thai accompaniment of fish sauce with freshly sliced chilli's.	£0.95
NAM PRIK KAPPI 9	£1.25









- **♥** = Vegetarian**⊙** = Contains gluten

Salted fish with Thai herbs and spices.

- Contains nuts
- **9** = Contains shrimp

We use a gluten base soy sauce to prepare some of the sauces. However if you would like, chef will be delighted to prepare your dish with a gluten free soy sauce.

A discretionary service charge of 12.5% will be applied.



A LA CARTE MENU

