



Thai House



GLUTEN FREE MENU

STARTERS

- 4aGF. Plah Meak Tod** £6.95
Lightly dusted crispy squid served with fresh chilli and coriander.
- 6GF. Mee Grob** £6.95
Sweet and sour crispy rice noodles topped with prawns and spring onion.
- 13aGF. Laab (2 person)** £11.95 
Minced chicken stir-fried with chilli powder, spring onion, coriander, mint, lime leaves and lime juice served with a lettuce wrap.
- 72GF. Lehaw Pan Hoy Chel**  **starter (x3) £9.95 or main (x6) £ 17.95**
Deliciously seasoned seared scallops with black pepper, garlic and Asian basil, presented on a bed of Thai risotto.

SOUPS

Chicken, Mixed Seafood or King Prawns £6.95 / £9.95
Vegetable £5.95 / £8.95 V


- 16GF. Tom Yam** 
A classic Thai fragrant soup with lemon grass, lime leaves, fresh chilli and galangal.
- 17GF. Tom Kah** 
Hot and Spicy soup with coconut milk, lemon grass, lime leaves and galangal.
- 18GF. Tom Jued Woonsen**
A mild soup with garlic and black pepper (choose minced pork or mixed vegetables).
- 18aGF. Keiyw Na**
Homemade minced prawn and chicken dumplings flavoured with coriander, garlic, white pepper, carrot and spring onion served in a delicious clear soup.

THAI SALAD 'YAM'

Starter £6.95 Main £9.95

- 19GF. Yam Nuea/ Gai/ Talay/ Het** 
Traditional Thai spicy salad with lemon juice, fresh chillies, spring onions, onions, tomato and carrots tossed in a hot & sour dressing.
- 19aGF. Yum Sam Sa-Hay** 
A delicious crunchy salad with pork, chicken and prawns tossed together with celery, spring onion, coriander, carrots, cashew nuts, sweet tamarind and Thai chilli.
- 19bGF. Som Tum** 
Shredded green papaya salad with carrot, garlic, green beans, dried shrimp, peanuts and chilli in a sweet & spicy tamarind dressing.

THAI HOUSE SPECIALITIES

- 21GF. Neua Yahng** £13.95
Grilled sirloin steak with stir-fried vegetables served on a sizzling skillet.
- 21aGF. Neua Yahng Kratiem Het** £13.95
Grilled sirloin steak with garlic and mushroom served on a sizzling skillet.
- 21bGF. Sua Rong Hai - Crying Tiger**  £18.95
Lightly seasoned fillet steak, cooked pink, hand sliced and served on a platter with a delicious Thai style sour & spicy dipping sauce.
- 22GF. Pet Yahng** £11.95
Crispy roast duck served with crispy seaweed with our special sweet tamarind sauce.
- 24GF. Goong Po** £13.95
Grilled giant butterflied prawns with stir-fried vegetables served on a sizzling skillet.

CURRY 'GAENG'

(SEE MAIN MENU AND ASK FOR GLUTEN FREE WHEN ORDERING)

Beef, Chicken, Pork, Quorn or Tofu £9.95 Duck or Prawns £10.95 Vegetables £8.95 V

STIR-FRY DISHES

(SEE MAIN MENU AND ASK FOR GLUTEN FREE WHEN ORDERING)

Beef, Chicken, Pork, Quorn or Tofu £9.95 Duck or Prawns £10.95 Vegetables £8.95 V

SEAFOOD DISHES


- 41GF. Chu Chi Ahaan Talay**  **£11.95**
A hot, fragrant and thick curry cooked with fresh red chillies, mixed peppers and coconut milk then flavoured with lime leaves, (choose from Squid, Prawns or Mixed Seafood).
- 43GF. Pat Krapao Ahaan Talay**  **£11.95**
Stir-fried onion and mixed peppers with garlic and chillies delicately flavoured with Asian basil (choose from Squid, Prawns or Mixed Seafood).
- 45GF. Pat Nam Prik Pao Ahaan Talay**  **£11.95**
Stir-fry with hot roasted chili sauce. Served with onion and mixed peppers (choose from Squid, Prawns or Mixed Seafood).
- 46GF. Pat Prik Ahaan Talay**  **£11.95**
Stir-Fry with fresh chillies. Served with baby corn, onion and mixed peppers in a rich hot sauce (choose from Prawns, Squid or Mixed Seafood).
- 48GF. Pha Pad Khean Chai**  **£15.95**
Lightly griddled sea bass loin served in a delicious pepper, celery, spring onion, chilli and garlic sauce.
- 49GF. Plah Prieow Waan** **£13.95**
Crispy griddled salmon with blackened skin topped with stir-fried tomato, pineapple, onion, mixed peppers and cucumber in a sweet and sour sauce.
- 51GF. Pat Prik Phao Hoimalaengphu**  **£13.95**
Whole shell mussels tossed in a roasted chilli sauce with fragrant Thai black peppercorns, garlic, fresh chillis and finished with Thai sweet basil.
- 70GF. Pla Nung Manaw**  **£16.95**
Tom Yum steamed halibut presented on a banana leaf and finished with corriander, shredded lime leaves & pepper shards.

RICE


- 52GF. Khao Suay** **V** **£2.95**
Steamed Jasmine Rice – accompaniment for main course.
- 53GF. Khao Gati** **V** **£2.95**
Steamed rice with coconut milk - accompaniment for main course.
- 54GF. Khao Pat Khai** **V** **£2.95**
Egg fried rice - accompaniment for main course.
- 55GF. Khao Pat Thai House** **£7.95**
Special fried rice with your choice of meat or seafood. Mixed with egg, and vegetables. Choose from Chicken, Pork, Quorn or Mushrooms (Prawns or Mixed Seafood £1 extra).
- 56GF. Khao Pat Moo Supparot** **£7.95**
Special fried rice with pork, pineapple and mixed vegetables.
- 57GF. Khao Phad Pahk Ruam** **V** **£6.95**
Fried rice with egg and mixed vegetables.

NOODLES

Beef, Chicken, Quorn, Beancurd or Pork £8.95

- 60GF. Duck, Mixed Seafood or Prawns £9.95 Vegetables or Plain £6.95** **V**
Kuytieow Pat (Hot chillies optional)
Wide Rice noodles stir-fried with egg, bean sprouts, carrots, Chinese leaves, spring onion and flavoured with soy sauce.
- 61GF. Kuytieow Pad Thai**
Rice noodles stir-fried with bean sprouts, carrots, Chinese leaves and spring onion in a special sauce and served with egg, crushed peanuts and a citrus wedge.
- 63GF. Kuytieow Pat Kee Mao** 
Wide rice noodles stir-fried with egg, bean sprouts, carrots, Chinese leaves and spring onion with a spicy Thai herb, garlic and chilli sauce.

VEGETABLE SIDE DISHES

- 64GF. Pat Pak Ruam** **V** **£5.95**
Stir-fried mixed seasonal vegetables in a soy sauce.
- 65GF. Pat Pak Ruam Nam Man Hoi** **£5.95**
Stir-fried mixed vegetables in oyster sauce.
- 66GF. Pat Dtooa Ngork** **V** **£5.95**
Stir-fried beansprouts and spring onions in soy sauce.
- 67. Fries** **£1.95**
- 68. Tom Yum Salted Fries**  **£2.95**