

WELCOME TO THE

Thai House



Various ingredients are used in the preparation on Thai food that are connected with food allergies and intolerances including nuts, sesame seeds and oils, shellfish and various products containing gluten. Many of these are present in our dishes.

A discretionary service charge of 10% will be added to parties of 10 or more.

Please make sure you inform our waiting staff of any allergies and where possible we will try our best to prepare your food accordingly.

Gluten Free and Vegan menu and options are available, please ask.

Gluten Free Prawn Crackers are served complimentary to your table, and subsequent dishes are charged as follows:

Thai Style crackers £2 per extra portion

Chinese style crackers £1 per extra portion.

Thai Style Nuts £1 per extra portion **▼▼**



STARTERS

- 1. Goong Hom Pah** **£8.35**
Marinated King prawns wrapped in filo pastry and served with a sweet chilli sauce.
- 2. Look Chin Moo** **£8.35**
Spicy pork meatballs, marinated and served on bamboo skewers.
- 2a. Sai Oua**  **£8.35**
Our special handmade Chaing Mai sausage. Pork marinated with lemon grass, chillies, garlic, lime leaves, turmeric & galangal.
- 3. Khanompang Nah Gai** **£8.35**
Bread topped with spicy minced chicken and sesame seeds.
- 4. Tort Man Plah** **£8.35**
Thai fishcakes with green beans, lemon grass and lime leaves, served with our special home made sauce.
- 4a. Plah Meak Tod** **£8.35**
Lightly dusted crispy squid served with fresh chilli and coriander.
- 5. See Krohng Moo Tort Kratiem** **£8.35**
Marinated pork spare ribs stir-fried with garlic and our Thai House special sauce.
- 6. Mee Grob** **£8.35**
Sweet and sour crispy rice noodles topped with prawns and spring onion.
- 7. Toong Torng** **£8.35**
Spicy minced chicken wrapped in wonton parcels, fried and served with a sweet chili sauce.
- 8. Peek Gai Yat Sai**  **£8.35**
Chicken wings stuffed with spicy chicken mince and served with a sweet chilli sauce.
- 8a. Crispy Thai Spiced Hot Chicken Wings**  **£8.35**
Delicious, lightly crumbed, fried and seasoned chicken wings with a zesty, spicy taste.
- 9. Goong Choob Paeng Tord** **£8.35**
Marinated King prawns deep fried in a light Thai beer batter and served with a chilli sauce.
- 10. Thai House Satay** **£8.35**
Marinated lean strips of chicken on bamboo skewers with a peanut satay dipping sauce.
- 11. Pak Tempura**    **£7.30**
Mixed vegetables fried in a light Thai beer batter.
- 12. Tort Man Khao Poht**   **£8.35**
Small spicy sweetcorn pancakes served with a chilli sauce.
- 13. Popia Tort**   **£8.35**
Handmade vegetable spring rolls served with a sweet chilli sauce.
- 13a. Laab (2 person)**  **£15.95**
Minced chicken Stir-fried with chilli powder, spring onion, coriander, mint, lime leaves and lime juice served with a lettuce wrap.
- 14. Mixed Starter A (Min 2 people)** **£8.35** per person
Selection of starters including: Khanompang Nah Gai, Tort Man Plah, Toong Torng, Pak Tempura, Thai House Satay & Popia Tort.
- 15. Mixed Starter B (Min 2 people)**   **£8.35** per person
A selection of vegetarian starters including: Pak Tempura, Khanompang Nah, Tort Man, Khao Poht & Popia Tort.
- 22a. Crispy Shredded Duck (2 person)** **£15.95**
Served with pancakes our sweet tamarind sauce and sweet chilli
- 71. Pla Sin Thod Lerob**  **£10.45**
Fiery Tom Yum light Thai beer battered whitebait, deliciously crispy and served with a spicy & sour Siracha sauce.
- 72. Lehaw Pan Hoy Chel** **starter (x3) £11.50 or main (x6) £ 19.90**
Deliciously seasoned seared scallops with black pepper, garlic and Asian basil, presented on a bed of Thai risotto.
- 73. Pu Nim Phad Phrik Thiy Dam**  **£12.55**
Light Thai beer battered soft shell crab (x2) dry fried with a spicy black pepper sauce.

SOUPS

Chicken, Mixed Seafood or King Prawns £8.35 / £10.45

Vegetable £7.30 / £9.45 V

- 16. Tom Yam** 
A classic Thai fragrant soup with lemon grass, lime leaves, fresh chilli and galangal.
- 17. Tom Kah** 
Hot and Spicy soup with coconut milk, lemon grass, lime leaves and galangal.
- 18. Tom Jued Woonsen**
A mild soup with garlic and black pepper (choose minced pork or mixed vegetables).
- 18a. Keiyw Na** **starter £9.40 or main £11.50**
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 £9.40 Main £11.50

- 19. 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.
- 19a. 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.
- 19b. 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

- 20. Gai Yahng** **£13.60**
A grilled marinated chicken breast with stir-fried vegetables served on a sizzling skillet.
- 21. Neua Yahng** **£16.75**
Grilled seasoned sirloin steak with stir-fried vegetables served on a sizzling skillet.
- 21a. Neua Yahng Kratiem Het** **£16.75**
Grilled seasoned sirloin steak with garlic and mushroom served on a sizzling skillet.
- 21b. Seua Rong Hai - Crying Tiger**  **£20.95**
Lightly seasoned fillet steak, cooked pink, hand sliced and served on a platter with a delicious Thai style sour & spicy dipping sauce.
- 22. Pet Yahng** **£13.60**
Crispy roast duck served with crispy seaweed and our special sweet tamarind sauce.
- 23. Gaeng Hang Lae**  **£13.60**
A spicy, medium hot Northern Thai curry slow cooked with belly pork, ginger and peanuts (optional).
- 24. Goong Po** **£15.70**
Grilled butterflied tiger prawns with stir-fried vegetables served on a sizzling skillet.

CURRY 'GAENG'

Beef, Chicken, Pork, Quorn or Tofu £11.50 Duck or Prawns £13.60






Vegetables £10.45 

25. **Gaeng Khieow Waan – Green Curry** 
A medium hot curry cooked with green chillies, Asian basil and coconut milk with green beans, mixed peppers and bamboo shoots.
26. **Gaeng Pet Daeng – Hot Red Curry** 
A medium hot curry cooked with red chillies, Asian basil and coconut milk with green beans, mixed peppers and bamboo shoots.
27. **Gaeng Panaeng – Red Thick Curry** 
A rich, thick medium hot curry with coconut milk, mixed peppers and lime leaves.
28. **Gaeng Pah – Jungle Curry** 
A hot curry broth with bamboo shoots, red chillies, and Asian basil (no coconut milk).
29. **Gaeng Garee – Yellow Curry** 
A medium hot Madras style curry with coconut milk, potatoes, carrot and onion.
30. **Gaeng Massaman – Southern Curry** 
A spicy, medium hot Malay style curry with sweet potato, carrot, onion and thickened with crushed peanuts.
31. **Gaeng Supparot – Red Curry with Pineapple** 
A fairly hot curry with red chillies, coconut milk, bamboo shoots and mixed peppers then slightly sweetened with pineapple.

STIR-FRY DISHES

Beef, Chicken, Pork, Quorn or Tofu £11.50 Duck or Prawns £13.60

Vegetables £10.45 

32. **Pat Met Mamuang Himapar**
Mushrooms, onions and mixed peppers tossed with cashew nuts in a light sauce. (spicy option available).
33. **Pat Prieow Waan**
Cucumber, tomato, pineapple, onion and peppers cooked in a delicious sweet and sour sauce.
34. **Pat Khing** 
Full of flavour ginger served with mushrooms, peppers, bamboo shoots and spring onion in a spicy sauce (hot chillies optional).
35. **Pat Prik** 
Stir-fry with fresh chillies, served with baby corn, onion, mixed peppers in a hot sauce (Extra hot chillies available).
36. **Pat Krapao** 
Garlic, chillies, onions and mixed peppers in a spicy sauce flavoured with Asian basil.
37. **Pat Nam Man Hoi**
Stir-fry with oyster sauce, served with carrots, mushroom, onion, broccoli and spring onion.
38. **Pat Kratiem Prik Thai** 
A garlic and white pepper stir-fry with onion, mixed peppers and spring onions in a spicy sauce.
39. **Pat Pet Thai House** 
A sweet chilli stir-fry served with bamboo shoots, baby corn, onion and mixed peppers in our special Thai house special sweet sauce.
- 39a. **Pat Prik Thai Dam**
Stir-fry with Thai black pepper sauce served with onion, mushrooms, mixed peppers and spring onion.

SEAFOOD DISHES


- 40. Plah Choo Chen**  **£13.60**
Light Thai beer battered haddock served with spicy and hot chilli sauce with coconut milk, peppers, onion and spring onion.
- 41. Chu Chi Ahaan Talay**  **£13.60**
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).
- 42. Plah Sam Rot**  **£13.60**
Light Thai beer battered haddock topped with sweet, hot and sour sauce. Served with carrots, peppers, onion and spring onion.
- 43. Pat Krapao Ahaan Talay**  **£13.60**
Stir-fried onion and mixed peppers with garlic and chillies delicately flavoured with Asian basil.
(Choose from Squid, Prawns or Mixed Seafood).
- 44. Plah Raad Nam Prik Phao**  **£13.60**
Light Thai beer battered haddock topped with mushrooms, onions, peppers and a roasted hot chilli sauce.
- 45. Pat Nam Prik Pao Ahaan Talay**  **£13.60**
Stir-fry with hot roasted chili sauce. Served with onion and mixed peppers. (Choose from Squid, Prawns or Mixed Seafood).
- 46. Pat Prik Ahaan Talay**  **£13.60**
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).
- 47. Pat Kratiem Prik Thai**  **£13.60**
Garlic and white pepper stir-fry served with onions, mixed peppers and spring onions in a spicy sauce.
(Choose from Prawns, Squid or Mixed Seafood).
- 48. Pha Pad Khean Chai**  **£18.85**
Lightly griddled sea bass loin served in a delicious pepper, celery, spring onion, chilli and garlic sauce.
- 49. Plah Prieow Waan** **£15.70**
Crispy griddled salmon with blackened skin topped with stir-fried tomato, pineapple, onion, mixed peppers and cucumber in a sweet and sour sauce.
- 50. Plah Raad Kratiem Prik Thai**  **£13.60**
Light Thai beer battered haddock topped with peppers and onions stir-fried through a spicy garlic and white pepper sauce.
- 51. Pat Prik Phao Hoimalaengphu**  **£16.75**
Whole shell mussels tossed in a roasted chilli sauce with fragrant Thai black peppercorns, garlic, fresh chillis and finished with Thai sweet basil.
- 70. Pla Nung Manaw**  **£18.85**
Tom Yum steamed halibut presented on a banana leaf and finished with coriander, shredded lime leaves & pepper shards.

RICE



- 52. Khao Suay V** £2.95
Steamed Jasmine rice – accompaniment for main course.
- 52a. Khao Neuw V** £3.95
Traditional Thai sticky rice – accompaniment for main course.
- 53. Khao Gati V** £2.95
Steamed rice with coconut milk - accompaniment for main course.
- 54. Khao Pat Khai V** £2.95
Egg fried rice - accompaniment for main course.
- 55. Khao Pat Thai House** £8.35
Special fried rice with your choice of meat or seafood.
Mixed with egg, and vegetables. Choose from Chicken, Pork,
Quorn or Mushrooms (Seafood or Duck £2.00 extra).
- 56. Khao Pat Moo Supparot** £8.35
Special fried rice with pork, pineapple and mixed vegetables.
- 57. Khao Phad Pakh Ruam V** £7.30
Fried rice with egg and mixed vegetables.

NOODLES

Beef, Chicken, Quorn, Beancurd or Pork £10.45
Duck, Mixed Seafood or Prawns £12.55
Vegetables £8.35 or Plain £6.95 V

- 60. Kuytieow Pat (Hot chillies optional)**
Wide rice noodles stir-fried with egg, bean sprouts, carrots,
Chinese leaves, spring onion and flavoured with soy sauce.
- 61. 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.
- 62. Ba Mee Pat (Hot chillies optional)**
Yellow noodles stir-fried with egg, bean sprouts, carrots and spring
onion. Flavoured with soy sauce.
- 63. 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

- 64. Pat Pak Ruam V** £6.95
Stir-fried mixed seasonal vegetables in a soy sauce.
- 65. Pat Pak Ruam Nam Man Hoi** £6.95
Stir-fried mixed vegetables in oyster sauce.
- 65a. Pad Pukburg Faidang**  £8.35
Stir-fried morning glory with soya bean sauce, garlic and
Thai House special sauce (optional chilli's)
- 66. Pat Dtooa Ngork V** £6.95
Stir-fried beansprouts and spring onions in soy sauce.
- 67. Fries** £1.95
- 68. Tom Yum Salted Fries**  £2.95

SET MENUS

MENU A – FOR 2 PEOPLE £24.95 Per Person

STARTER Mixed Starter (choose from A or B)

- A** Selection of starters including: Khanompong Nah Gai, Tort Man Plah, Toong Torng, Pak Tempura, Thai House Satay & Popia Tort.
- B** A selection of vegetarian starters including: Pak Tempura, Khanompong Nah, Tort Man, Khao Poht & Popia Tort. **VV** *****

MAIN COURSES Beef, Chicken, Pork, Quorn, Tofu or Vegetables

- 25. Gaeng Khieow Waan**  **Seafood or Duck £2.00 extra**
A medium hot curry cooked with green chillies, Asian basil and coconut milk with green beans, mixed peppers and bamboo shoots.
- 32. Pat Met Mamuang Himapar (spicy option available)**
Mushrooms, onions and mixed peppers tossed with cashew nuts in a light sauce.
- 35. Pat Prik (Extra hot chillies available)** 
Stir-fry with fresh chillies, served with baby corn, onion, mixed peppers in a hot sauce.

CHOOSE FROM ACCOMPANIMENTS

- 52. Khao Suay** **V**
Steamed rice – accompaniment for main course
- 53. Khao Gati** **V**
Steamed rice with coconut milk - accompaniment for main course.
- 54. Khao Pat Khai** **V**
Egg fried rice - accompaniment for main course

Menu choices may be altered to another dish of the same value

MENU B – FOR 3 PEOPLE £27.95 Per Person

STARTER Mixed Starter (choose from A or B)

- A** Selection of starters including: Khanompong Nah Gai, Tort Man Plah, Toong Torng, Pak Tempura, Thai House Satay & Popia Tort.
- B** A selection of vegetarian starters including: Pak Tempura, Khanompong Nah, Tort Man, Khao Poht & Popia Tort. **VV** *****

MAIN COURSES Beef, Chicken, Pork, Quorn, Tofu or Vegetables

- 30. Gaeng Massaman** **Seafood or Duck £2.00 extra**
A spicy, medium hot Malay style curry with sweet potato, carrot, onion and thickened with crushed peanuts.
- 32. Pat Met Mamuang Himapar (spicy option available)**
Mushrooms, onions and mixed peppers tossed with cashew nuts in a light sauce.
- 37. Pat Nam Man Hoi**
Stir-fry with oyster sauce, served with carrots, mushroom, onion, broccoli and spring onion.
- 39. Pat Pet Thai House**
A sweet chilli stir-fry served with bamboo shoots, baby corn, onion and mixed peppers in our special Thai house special sweet sauce.

.....Continued

.....Continued (Menu B – For 3 people)

CHOOSE FROM ACCOMPANIMENTS

52. Khao Suay ✓

Steamed rice – accompaniment for main course

53. Khao Gati ✓

Steamed rice with coconut milk - accompaniment for main course.

54. Khao Pat Khai ✓

Egg fried rice - accompaniment for main course

Menu choices may be altered to another dish of the same value

MENU C – FOR 4 PEOPLE **£30.95 Per Person**


STARTER **Mixed Starter (choose from A or B)**

- A** Selection of starters including: Khanompang Nah Gai, Tort Man Plah, Toong Torng, Pak Tempura, Thai House Satay & Popia Tort.
- B** A selection of vegetarian starters including: Pak Tempura, Khanompang Nah, Tort Man, Khao Poht & Popia Tort. **✓✓**

MAIN COURSES **Beef, Chicken, Pork, Quorn, Tofu or Vegetables** **Seafood or Duck £2.00 extra**

25. Gaeng Khieow Waan 

A medium hot curry cooked with green chillies, Asian basil and coconut milk with green beans, mixed peppers and bamboo shoots.

27. Gaeng Panaeng 

A rich, thick medium hot curry with coconut milk, mixed peppers and lime leaves.

32. Pat Met Mamuang Himapar (spicy option available)

Mushrooms, onions and mixed peppers tossed with cashew nuts in a light sauce.

33. Pat Prieow Waan

Cucumber, tomato, pineapple, onion and peppers cooked in a delicious sweet and sour sauce.

38. Pat Kratiem Prik Thai 

A garlic and white pepper stir-fry with onion, mixed peppers and spring onions in a spicy sauce.

CHOOSE FROM ACCOMPANIMENTS

52. Khao Suay ✓

Steamed rice – accompaniment for main course

53. Khao Gati ✓

Steamed rice with coconut milk - accompaniment for main course.

54. Khao Pat Khai ✓

Egg fried rice - accompaniment for main course.

Menu choices may be altered to another dish of the same value