

BUILD YOUR OWN OR ORDER INDIVIDUALLY

BUILD YOUR OWN THAI BOWL

Here's how it works...

- #1. Choose your **BOWL** option
- #2. Next your **BASE** ingredient
- #3. Finally Add your **CURRY, SALAD, SPECIALS, BITES** and **EXTRA** according to your bowl option to make things pop!

GO-ON, #GETBUILDING!



5-ITEM BOWL
£14.95

#GETSYOU...
Base
Curry or specials
Salad
Bite
Extra

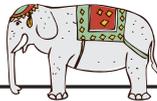


4-ITEM BOWL
£13.95

#GETSYOU...
Base
Curry or Salad
or Specials
Bite
Extra

Base

SHRIMP RICE	3.20
Jasmine rice flavoured with garlic and fermented shrimp past and stir-fried	
ROTI	1.50
Flaky, pastry like flat bread	
EGG NOODLES	3.00
Noodles wok prepared with garlic and soy sauce.	
JASMINE RICE	2.50



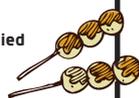
Curry/Stir-Fry

BEEF MASSAMAN	8.20
This classic Massaman curry is a labour of love for us. We slow-roast the spices to make our own curry paste then cook our 21 day matured beef in it.	
PORK & CASSIA LEAF	7.80
We make it with free-range pork sourced from the Peak District, Slow-cooked with Cassia tree leaves and red curry paste.	
DUCK & TAMARIND SAUCE	8.00
This dish made our name. Slow-roasted crispy duck topped with homemade tamarind sauce, & Spring Cabbage.	
CHICKEN GREEN CURRY	7.50
When we decided to make Thai green curry, we wanted to it to be authentic so we did not hold any punches back.	
PUMPKIN CURRY	7.50
We cook this dish with chilli, coconut milk, kaffir lime leaves, Thai basil and homemade red curry paste	
MORNING GLORY	7.50
This amazing aquatic plant has soft hollow stems and tender leave. It's simply stir-fried in garlic and oyster sauce	



Bites

VEG SPRING ROLLS	2.95
Homemade veg spring rolls served with chilli Dip.	
GRANDMA'S FISH CAKE	3.45
Sustainably-sourced Cole, kaffir lime leaf, green beans and red curry paste. There are no potato paddings in these bad boys!	
PORK SKEWERS	3.90
Made with free-range pork and marinated in palm sugar, white pepper, oyster sauce and served with Sriracha hot chilli sauce.	
GARLIC PEPPERCORN CHICKEN	4.10
Chicken thighs marinade them in black pepper, garlic and chickpea flour.	
THAI OMELETTE	2.95
Free-range eggs beaten with shallots, green chillies and soy sauce, and fried in a wok.	
CORN FRITTERS	3.35
Sweet corn, shallots, garlic, fresh ginger, chillies, Fresh lemon grass, lime, flour, red curry paste and spring onions.	
EDAMAME BEANS	3.90
Pack full of protein, these bad boys are perfect for a snack. steamed and stir fried with garlic, chilli and cracked salt.	



Extras

FRESH THAI BASIL	0.70
FRESH MINT	0.30
FRESH CORIANDER	0.30
FRIED EGG	1.50
FRIED ONION	0.70
FRIED CHILLI	0.70
CHERRY TOMATOES	1.00
THAI PICKLES	1.00
FRESH CUCUMBER	0.70
BEANS SPROUT	0.50
BOILED EGG	1.00
FRESH CARROTS	0.50
GREEN CHILLI	0.50
CHIPS*	2.95
PRAWN CRACKERS*	1.95



*not available with Thai bowls

Salad



PAPAYA SALAD	5.80
Cherry tomatoes, chilli, dried shrimp, fish sauce, garlic, carrots, shredded green papaya, lime, palm sugar and toasted peanuts.	
GREEN BEAN SALAD	5.70
Chillies, cloves, lime, palm sugar, dried tiny shrimp, green beans, fish sauce, and cherry tomatoes.	
BEANS-SPROUT SALAD	3.20
Sour bean-sprout salad with spring onions and carrots	



Street Food

PAD THAI	9.95
The King of street food is made with homemade Pad Thai sauce, king prawns, and veg and topped with baby leeks and lime.	
SHRIMP RICE & SWEET PORK	9.95
Sweet Pork & Shrimp Rice served with fresh fine beans, green mango, grated carrots, green chillies, shallots, Thai basil and shredded Thai omelette. (Dry Dish)	
PORK & PAPAYA SALAD	9.95
Sweet Pork Skewers, Sticky rice (Limited availability) boiled egg and Papaya Salad.	
FISH CURRY & RICE NOODLES	9.95
Red fish curry made with grilled mackerel paste, fish balls, tomatoes, tiger ginger, fish stock and spring onion and served with boiled egg, rice noodles and beans-sprout (Limited Availability)	



Specials

YELLO FISH CURRY	7.00
We found this on our travels to south of Thai land. Cooked with Sea-Bass and Pinapple, Fresh Tumeric and red curry paste.	
DROWNING CHICKEN	7.00
This is a literal translation, This is a dish not to be laughed at, chicken thigh cooked on the bone and spicy, how chicken should be cooked! Trust us its Delicious!	



#Served from 5pm - 10:00pm.