

INDIVIDUAL OR SHARE BOWLS

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
Salad
Bite
Extra



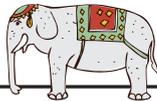
4-ITEM BOWL
£13.95

#GETSYOU...
Base
Curry or Salad
Bite
Extra



Base

SHRIMP RICE	3.00
Jasmine rice flavoured with garlic and fermented shrimp paste 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	3.00



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.	
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	
PEPPERCORN SQUID	7.80
Squid rings stir-fried with garlic, peppercorn, chillis, oyster sauce, soy sauce & baby leeks	

MUSROOM STIR-FRY	7.50
Asian mix musroom, garlic, chilli, pepper, spring onion, Chines chive soy sauce.	

CHILLI CHICKEN	7.50
Red Curry paste, green beans, Thai Basil, Palm suger and fish sauce.	

DUCK & TAMARIND SAUCE	8.00
This dish made our name. Slow-roasted crispy duck topped with homemade tamarind sauce, fried egg & Spring Cabbage.	



To Share



#Served from 5pm - 10:00pm.



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 availble 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	5.20
Sour bean-sprout salad with coconut & peanut dressing, with shallots & chillis	



Street Food

TURKY & THAI BASIL	9.95
Turky stir-fry with chilli, garlic, onions, green beans, oyster sauce, fish sauce, palm suger and Thai Basil. served with fried egg and rice	
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, mango, grated carrots, green chillies, shallots, Thai basil and shredded Thai omelette. (Dry Dish)	

CHICKEN & EGG NOODLES	9.95
Egg noodle stir-fry with garlic, egg, carrots, spring cabbage, oyster sauce, beans sprout, soy sauce & sesame oil	



Bites

VEG SPRING ROLLS	3.75
Two 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.	

