

Sunday

S P E C I A L S

2 Courses for **£19.95** per person

Starters

Tom Kha Soup 🍲 🍃

(vegetables 🍃, chicken or prawns*)

Spicy galangal coconut milk soup with mushrooms, lemongrass and chillies

Crispy Caramelised Beef 🍲

Flavoured with Sriracha chilli sauce, finished with toasted sesame seeds

Chicken Satay 🍲 🍃

Grilled chicken on bamboo skewers, served with a rich peanut dip

Crispy Pork Belly

Deep-fried until golden, served with a light sweet soy dip

Firecracker Cauliflower 🍲 🍃

Caramelised with sesame oil and Sriracha chilli sauce

Tempura Vegetables 🍃

Served with a sweet chilli dip

Thai Fries 🍃

Spicy potato wedges served with a sweet chilli dip

Spring Rolls 🍃

Crispy sautéed vegetables wrapped in pastry, served with a plum dip

***An additional £3 for each king prawn dish**

🍃 = Vegetarian dishes

🍲 = Dishes that contain nuts

🍃 = Very low gluten or virtually no gluten

Allergies and Intolerances

If you have any food allergies or intolerances, please bring them to the attention of a member of our team before ordering. Although every effort is made to accommodate guests who are coeliac or gluten intolerant, flour and other gluten ingredients are used in our kitchens. It is therefore impossible to guarantee a risk-free environment.

Available from:

12:00-3:30pm & 5:00-9:30pm

(For dining in only)



Please choose ***one*** dish from each course

Mains

(Served with your choice of side)

Pad Ga Prao Chicken 🍲

Finely chopped chicken fried with crushed chillies, garlic and basil

Sweet & Sour

(vegetables 🍃, chicken, beef, pork or prawns*)

Wok-fried with cucumber and tomatoes in a tangy fruity sauce

Massaman Beef Curry 🍲 🍃

A slow-cooked curry with tamarind, potatoes, onions and roasted peanuts

Pad Prik Khing Pork Belly 🍲

Pork belly fried with green beans and herbs in caramelised chilli sauce

Chicken and Cashew Nuts 🍲

Chicken fried with mushrooms, onions and cashew nuts

Crispy Chilli Beef 🍲

Wok-fried in an aromatic sun-dried chilli sauce and rice wine

Thai Yellow Curry 🍲 🍃

(vegetables 🍃, chicken, beef, pork or prawns*)

Mild curry with coconut milk, turmeric, sun-dried chillies, onions and potatoes

Seasonal Vegetables 🍃

Stir-fried with garlic and soy sauce, or with oyster sauce

Sides

Steamed Jasmine Rice 🍃 🍃

Steamed Thai jasmine fragrant rice

Egg Fried Rice 🍃 🍃

Thai jasmine fragrant rice fried with egg

Coconut Rice 🍃 🍃

Thai jasmine fragrant rice steamed with coconut milk

Sesame Noodles 🍃

Noodles fried with spring onions in sesame and soy sauce