THAI TASTING MENU

THURSDAY 19TH NOVEMBER 2026

TOM YUM SOUP

A traditional hot and sour soup infused with fragrant lemongrass, kaffir lime leaves and fresh chillies. Bursting with aromatic flavours and finished with shimeji mushrooms and lime juice.

THAI FISH CAKE

Thai-style fish cakes made with minced cod and prawns, fragrant red curry paste, green beans, and kaffir lime leaves. Light and crispy on the outside, tender on the inside.

RED THAI PRAWN CURRY

Delicate prawns simmered in a rich, aromatic red Thai curry sauce, with coconut milk and fresh vegetables. Served with fragrant jasmine rice.

CHICKEN PAD THAI

Thai stir-fried rice noodles with tender chicken thigh, egg, crunchy bean sprouts, and spring onions. Tossed in a sweet and savoury, tangy tamarind sauce.

MANGO STICKY RICE

A traditional Thai dessert featuring sweet, sticky coconut rice served with fresh, juicy mango slices, drizzled with a creamy coconut sauce.

Please inform your server of any food allergies or dietary requirements prior to ordering.
While we take every precaution possible, we cannot 100% guarantee a free from environment, all dishes may contain traces of allergens.
Children must remain seated, please do not allow them to run around the pub and restaurant. Dogs are welcome, but they must be kept on a short lead.