

FOOD MENU

MANGOSTEEN | BRISTOL

SMALL PLATES

- TOM YAM SOUP *** 6
Spicy & sour soup with lemongrass & galangal (Vegetable/Chicken/Prawn + £1) (d - dairy free option available)
- SOM TAM SALAD *** 7
Spicy papaya salad with peanuts & Chef's hot & tangy fish sauce dressing (n - nut free and vegan options available)
- LARB GAI SALAD*** 8
Classic Thai minced chicken salad with fresh lime juice, chilli, red onion & aromatic herbs.
- SPRING ROLLS *** 6
Crispy filo spring rolls made in house, served with plum sauce (Vegetable (v, g, d) OR Chicken +£1 (g, d)
- STIR FRIED CHOY SUM *** 8
Traditional Thai green stem vegetable with roasted garlic(vg)
- CHICKEN SATAY *** 8
Chicken skewers with homemade peanut sauce (n, d)
- STIR FRIED TOFU *** 8
Tofu tossed with peppers in a stir fry garlic sauce (vg)
- SWEET & SOUR AUBERGINE *** 9
Fried aubergine with peppers, onion & pineapple (vg)
- THAI STIR FRY *** 10
Wok-fried with cashew nuts, mushroom, spring onion, peppers & roasted chilli in a rich, spicy Thai sauce (Chicken or Beef) (n, g - nut and gluten free options available)
- MINCED CHICKEN WITH THAI HOLY BASIL** 10
Minced chicken stir-fried with garlic, chillies and Thai basil in a savoury sauce. (G)

*ALLERGEN INFORMATION-(V) VEGETARIAN | (VG) VEGAN | (G) CONTAINS GLUTEN | (D) CONTAINS DAIRY | (N) CONTAINS NUTS

WHILE EVERY EFFORT IS MADE TO PREVENT CROSS-CONTAMINATION, FOOD PREPARED IN OUR KITCHEN MAY CONTAIN TRACES OF ALLERGENS. ALLERGENS THAT CAN BE REMOVED ON REQUEST ARE INDICATED IN BRACKETS. FOR FURTHER INFORMATION REGARDING ALLERGENS OR INGREDIENTS, PLEASE SPEAK TO YOUR SERVER. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

- CRISPY HONEY CHILLI BEEF** 10
Crispy beef strips wok-fried in a fiery honey chilli glaze
- THAI GRILLED BEEF** 10
Chargrilled beef tenderloin with chef's special spicy sauce
- THAI GRILLED PORK** 10
Chargrilled pork loin marinated in a Thai tamarind sauce

SEAFOOD

- GOLDEN PRAWN BAGS *** 8
Garlic and herb marinated shrimp & prawn, hand-filled in-house into filo pastry, served with sweet chilli relish (g, d)
- CRISPY CHILLI SQUID *** 8
Deep fried battered squid with sweet chilli sauce
- BUTTER CHILLI PRAWNS** 9
Fried king prawns, tossed in a wok with white pepper and served with chilli & curry leaves (d)
- GRILLED LEMONGRASS PRAWN SKEWER** 10
Smoky grilled prawn skewers with a hint of lemongrass
- THAI PRAWN STIR FRY** 10
Wok-fried prawns with cashew nuts, mushroom, spring onion, peppers & roasted chilli in a rich, spicy Thai sauce (n, g - nut and gluten free options available)
- SOFT SHELL CRAB** 13
Fried freshly caught soft-shell crab from the Cornish coast, tossed in aromatic spices.
- GRILLED SEA BASS** 14
Sea bass fillet caught off the Cornish coast, wrapped in banana leaves & served with our homemade spicy sauce

NOODLES & RICE

- JASMINE RICE *** 4
Steamed Thai jasmine rice (vg)
- VEGETABLE FRIED RICE *** 6
Steamed Thai jasmine rice fried with vegetables, soy sauce & spring onion (vg, g - gluten free option available)
- EGG FRIED RICE *** 6.5
Steamed Thai jasmine rice fried with eggs, soy sauce & spring onion (v, g - gluten free option available)

- CHICKEN FRIED RICE *** 7
Steamed Thai jasmine rice fried with egg, chicken, soy sauce & spring onion (g - gluten free option available)
- MINCED CHICKEN BASIL FRIED RICE** 9
Wok-tossed jasmine rice with minced chicken, French beans & crispy Thai basil
- NASI GORENG *** 8
Indonesian fried rice with chicken, prawn, vegetables & a fried egg (g - gluten free option available)
- MIE GORENG *** 7
Indonesian noodles in a rich, salty shellfish blend with vegetables, chicken or prawn (+£1) (G)
- PAD THAI NOODLES *** 8
Thai rice noodles in a spicy, tangy sauce (Vegetable/Chicken/Prawn + £1) (n, g - nut free, gluten free, and vegan options available)

CURRY

- THAI GREEN CURRY** 9
Fragrant spicy coconut curry with aubergine, lime leaves & Thai basil (Vegetable (vg) / Chicken +£2 / Prawn +£3)
- THAI MASSAMAN CURRY** 10
Rich, mild coconut curry with potatoes, peanuts & onion, infused with aromatic Thai herbs (Tofu (v) / Beef +£1) (n, g - nut and gluten free options available)
- PANANG CURRY** 11
Rich, creamy coconut curry with fragrant lime leaves, red chilli & a hint of sweetness. (Choices of CHICKEN or PORK)
- THAI HOT YELLOW CURRY** 11
House-made Thai hot yellow curry fragrant with lemongrass, turmeric & creamy evaporated milk (v,d) (Aubergine / prawn +1)
- THAI DUCK RED CURRY** 12
Roast duck with bamboo shoots, pineapple, Thai basil & chilli

LUNCHTIME TAPAS DEAL

Choose any 4 dishes marked *, and mix and match any 2 drinks (soft drinks/glass of Singha/glass of house wine) £35 Or choose a cocktail as your drink for £3 extra! Available for lunch service (1pm-4pm, Fri-Sun). 125ml glass of wine.