MANGOSTEEN OOD MENU



SMALL PLATES

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TOM YAM SOUP * Spicy & sour soup with lemongrass & galangal (Vegetable/Chicken/Prawn + £1) (d – dairy free option available)	5	
SOM TAM SALAD *	6	
Papaya salad with peanuts & Chef's hot & sour dressing nut free and vegan options available)	(n -	
SPRING ROLLS * Crispy filo spring rolls made in house, served with plum sauce (Vegetable (v, g, d) OR Chicken +£1 (g, d))	6	
STIR FRIED CHOY SUM *	7	
Traditional Thai green stem vegetable with roasted garlic (vg)		
CHICKEN SATAY *	7	
Chicken skewers with homemade peanut sauce (n, d)		
STIR FRIED TOFU *	7	
Tofu tossed with peppers in a stir fry garlic sauce (vg)		
SWEET & SOUR AUBERGINE *	8	
Fried aubergine with peppers & pineapple (vg)		
THAI CHICKEN STIR FRY *	9	
Wok-fried chicken with cashew nuts, mushroom, spring onion, peppers & chilli in a rich Thai gravy sauce (n, g – nu and gluten free options available)	ut	
CRISPY HONEY CHILLI BEEF	9	
Crispy beef strips wok-fried in a fiery honey chilli glaze		
THAI GRILLED BEEF	10	
Chargrilled beef tenderloin with chef's special spicy sauce (g)		
THAI GRILLED PORK	10	
Chargrilled pork loin marinated in a Thai tamarind sauce (g)		

SEAFOOD	
GOLDEN PRAWN BAGS * Garlic and herb marinated shrimp & prawn, hand-filled ir house into filo pastry, served with sweet chilli relish (g, d)	7
CRISPY CHILLI SQUID *	8
Deep fried battered squid with sweet chilli sauce	
BUTTER CHILLI PRAWNS Fried king prawns, tossed in a wok with white pepper and served with chilli & curry leaves (d)	9
THAI PRAWN STIR FRY Wok-fried prawns with cashew nuts, mushroom, spring onion, peppers & roasted chilli in a thick, rich Thai gravy sauce (n, g – nut and gluten free options available)	10
SOFT SHELL CRAB Fried whole soft-shell crab, which has been caught fresh and delivered from the Cornish coast, tossed in aromatic spices	11
GRILLED SEA BASS	14

CURRY

THAI GREEN CURRY Traditional Thai curry with aubergine, lime leaves, Thai basil & coconut (Vegetable/Chicken + £1/Prawn + £2)	9
BEEF MASSAMAN CURRY Sliced beef with potatoes, peanuts & onion cooked in coconut & aromatic herbs (n, g – nut and gluten free options available)	10
PORK PANANG CURRY Pork slices cooked with red panang paste, coconut cream, lime leaves & chilli	10
THAI DUCK RED CURRY Roast duck with bamboo shoots, pineapple, Thai basil & chilli	11

NOODLES & RICE	
JASMINE RICE * Steamed Thai jasmine rice (vg)	4
VEGETABLE FRIED RICE * Steamed Thai jasmine rice fried with vegetables, soy sauce & spring onion (vg, g – gluten free option available)	5
EGG FRIED RICE * Steamed Thai jasmine rice fried with egg, soy sauce & spring onion (v, g – gluten free option available)	5
CHICKEN FRIED RICE * Steamed Thai jasmine rice fried with egg, chicken, soy sauce & spring onion (g – gluten free option available)	6
NASI GORENG * Indonesian fried rice with chicken, prawn, vegetables & fried egg (g – gluten free option available)	7
MIE GORENG * Indonesian fried noodles with vegetables, chicker OR prawn (+ £1) (g)	7 n

LUNCHTIME TAPAS DEAL

7

Choose any 4 dishes marked *, and mix and match any 2 drinks (soft drinks/half pint of Singha/glass of house wine)

25

Or choose a cocktail as your drink for £5 extra!

Available Friday - Sunday 12pm - 4pm only. 125ml glass of wine. Soft drink does not include fruit smoothie.



(v) vegetarian (vg) vegan (g) contains gluten (d) contains dairy (n) contains nuts While all efforts are made to prevent cross contamination, please be advised that food prepared here in our kitchen may contain traces of allergens. Allergens which can be left out on request are stated in brackets. For additional information on allergens or ingredients please speak to your server. A 10% service charge is added to your bill.

PAD THAI NOODLES*

Thai rice noodles with Pad Thai sauce (Vegetable/Chicken/Prawn + £1) (n, g – nut free, gluten free, and vegan options available)