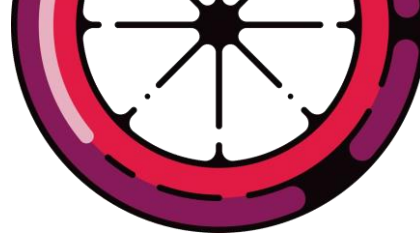


MANGOSTEEN FOOD MENU



SMALL PLATES

TOM YAM SOUP *	5
Spicy & sour soup with lemongrass & galangal (Vegetable/Chicken/Prawn + £1) (d)	
SOM TAM SALAD *	6
Papaya salad with peanuts & Chef's hot & sour dressing (n)	
SPRING ROLLS *	6
Crispy filo spring rolls made in house, served with plum sauce (Vegetable (vg, g) OR Chicken +£1 (g))	
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, garlic & chilli in a gravy sauce (vg)	
SWEET & SOUR AUBERGINE *	8
Crispy fried aubergine with peppers & pineapple (vg)	
THAI CHICKEN STIR FRY *	8
Wok-fried chicken with cashew nuts, mushroom, spring onion, peppers & chilli in a rich Thai gravy sauce (n, g)	
CRISPY HONEY CHILLI BEEF	9
Beef strips cooked 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 *	7
Shrimp & prawn marinated with garlic & herbs and hand-filled in-house into filo pastry, served with sweet chilli relish (g)	
CRISPY CHILLI SQUID *	8
Deep fried battered squid with sweet chilli sauce	
BUTTER CHILLI PRAWNS	9
Fried king prawns, tossed in a wok with spices and served with chilli & curry leaves (d)	
THAI PRAWN STIR FRY	10
Wok-fried prawns with cashew nuts, mushroom, spring onion, peppers & roasted chilli in a thick, rich Thai gravy sauce (n, g)	
SOFT SHELL CRAB	11
Steamed whole soft-shell crab caught fresh and delivered from the Cornish coast, tossed in ginger & black pepper	
GRILLED SEA BASS	14
Sea bass fillet caught off the Cornish coast wrapped in banana leaves & served with our homemade spicy sauce	

CURRY

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

NOODLES & RICE

JASMINE RICE *	4
Steamed Thai jasmine rice (vg)	
VEGETABLE FRIED RICE *	5
Steamed Thai jasmine rice fried with vegetables, soy sauce & spring onion (vg, g)	
EGG FRIED RICE *	5
Steamed Thai jasmine rice fried with egg, soy sauce & spring onion (v, g)	
CHICKEN FRIED RICE *	6
Steamed Thai jasmine rice fried with egg, chicken, soy sauce & spring onion (g)	
NASI GORENG *	7
Indonesian fried rice with chicken, prawn, vegetables & fried egg (g)	
MIE GORENG *	7
Indonesian fried noodles with vegetables, chicken OR prawn (+ £1) (g)	
PAD THAI NOODLES *	7
Thai rice noodles with Pad Thai sauce (Vegetable (vg)/Chicken/Prawn + £1) (n, g)	

LUNCHTIME TAPAS FOR TWO

Your choice of 4 dishes marked * with a soft drink, bottle of house lager or glass of house wine each.

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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 small kitchen may contain PEANUTS and traces of other allergens. Allergens in **PINK** can be left out on request. For additional information on allergens or ingredients please speak to your server.

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