

Set menu

£34.95 Priced per person

(Minimum for four people or more)

Set menu includes all listed appetisers and main courses

• *STARTER* •

SHARING PLATTER

Chicken satay, Tempura Prawn,
Crispy duck salad, Thai fishcake
and Vegetable spring roll

Served with
Sweet chilli sauce, Peanut sauce
and Pickle Ajat

• *MAIN* •

Chicken Masaman curry
Seabass green curry
Roasted duck tamarind sauce
Beef in black pepper sauce

• *SIDE DISH* •

Steamed jasmine rice
Fried Egg Noodle

Starter

SHARING PLATTER (Minimum of Two people or more)

£12.95 / Pp
Priced per person

The ultimate starter collections of Chicken satay, Prawn tempura, Thai fish cake, Vegetable spring roll and Duck salad

- 2,3,4,5,10,11,12,13

THAI PRAWN CRACKER

£3.95

- 2,3,10

GAJ SATAY

£8.95

Chicken Satay

Truly authentic grilled satay marinated chicken skewers. Served with peanut sauce, Cucumber relish and Pickle Ajat

- 3,10,11,12

YUM PED

£9.50

Duck Salad

Roasted crispy duck strips tossed with fresh mango, cucumber, shallots, spring onions and cashew nuts in a roasted chilli and lime dressing

- 2,4,5,10

HOI YANG XO

£12.50

Grilled King Scallop

Grilled King Scallop topped with Nok's kitchen's special sauce mixed with XO sauce, a spicy Hong Kong seafood sauce. Served with grilled bacon and crispy Thai basil

- 2,3,5,8,11,13

CHILLI CALAMARI

£9.95

Squids Tempura

Crispy fried lightly battered calamari tossed with garlic, red chillies and sea salt

- 1,2,3,4,7,8

POH PIA

£7.95

Vegetable Spring Roll

Homemade crispy vegetable spring rolls served with sweet chilli sauce

- V,2,4,12,13

KHANOM JEEB

£9.50

Steamed Dumplings

Pork and Prawn mixed with water chestnuts and steamed in a wonton wrapper. Served with drizzle of garlic oil, fish roe and sweet soy sauce

- 2,3,4,8,12,13

MUN TOD

£7.95

Sweet Potato Fries

Deep fried sweet potato served with crushed peanut sweet chilli sauce and peanuts

- V,2,4,11,12

GOONG TOD

£11.50

Prawn Tempura

Deep fried King Prawn in a tempura batter served with sweet chilli sauce

- 2,3,4,7

TOD MUN KHAO POD

£7.95

Sweetcorn cakes

Traditional stule sweetcorn cakes. Deep fried with red curry and kaffir lime leaf

- 2,3

SOM TUM

£8.50

Green Papaya Salad

shredded green papaya with fresh chillies, garlic, dried shrimp, roasted peanuts, long beans and tomatoes. All of which are tossed with salty-sour-sweet dressing that made with fish sauce, lime juice and palm sugar

- 3,5,11

TOD MUN PLA

£8.95

Thai fish cakes

Deep fried Cod fish with egg, red curry paste and kaffir lime leaf.
Serve with sweet chilli sauce and roasted peanuts

- 2,3,4,5,8,11

Soup

TOM YUM

Hot and Sour Soup

Hot and sour soup with Tomyum paste, lemongrass, galangal, roasted chillies, mushrooms, lime leaves and Thai herbs

* 5,3,4,7

- Vegetable
- Chicken or King Prawn

£8.00

£9.50

TOM KHA

Coconut Milk Soup

A rich and fragrant coconut milk soup cooked with galangal, lemongrass, chillies, lime leaves and mushrooms

* V,5,3,4,7

- Vegetable
- Chicken or King Prawn

£8.00

£9.50

ALLERGENS

1. Celery 2. Gluten 3. Crustaceans 4. Egg 5. Fish 6. Lupin 7. Milk 8. Molluscs
9. Mustard 10. Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphites **V = Vegetarian**

Thai Curry

GAENG PANANG

Panang Curry

Tender meat slowly cooked in a rich curry sauce with coconut milk, lime leaves and topped with red chillies

* 3,5

- Tofu & Vegetable
- Chicken, Beef or King Prawn

£13.50

£15.95

GAENG KEOW WAN

Green Curry

A renowned curry made from fresh young green chillies and selected Thai herbs

* 3,5

- Tofu & Vegetable
- Chicken, Beef or King Prawn

£13.50

£15.95

GEANG MASSAMAN

Massaman Curry

Slow cooked meat in mild Massaman curry paste, coconut milk, potatoes and onions. Topped with crispy shallots and cashew nuts

* 2,3,5,10,11

- Tofu & Vegetable
- Chicken, Beef or king Prawn

£13.50

£15.95

GAENG PED YANG

Roast Duck Red Curry

A red curry of roasted duck breast with cherry tomatoes, pineapple and Thai sweet basil

- 2,3,5

£16.95

CHOO CHEE

Choo Chee Curry

A modern Thai red curry with large red chillies, lime leaves and Thai sweet basil with slightly battered seabass or tofu fillets

* 2,3,5

- Tofu
- Seabass

£14.50

£18.95

GOONG SAP PA ROD

King Prawn Pineapple Curry

King Prawns in a rich curry sauce with Thai basil, red chillies and pineapples. Served inside a hollowed-out pineapple

- 3,5

£18.95

 Slightly Hot

 Medium Hot

 Very Hot

Stir Fry

PAD CHA

Aromatic Stir Fry

Stir Fried mixed Thai herbs, red chillies and Thai basil

* 2,5,8,13

- 8 Oz Sirloin steak, Aged 28 days £20.95
- Seafood (Sea bass, Scallops and King Prawns) £22.95

PAD MET MA MUANG

Cashew nut Stir fry

Thai stir fried cashew nuts, onions, peppers, spring onion and chillies

* 2,3,4,8,10,12,13

- Crispy Chicken, Crispy King Prawns or Crispy Duck £15.95

PAD PRIK TAI DUM

£20.95

Sizzling stir fry with black pepper

Sliced grilled 8oz sirloin steak with onions, peppers, spring onions and green peppercorns in a black pepper sauce. Served on a sizzling plate

- 2,8,12,13

PAD KA PRAO

Stir fry with Thai basil

A traditional spicy stir fried dish with fresh crushed chillies, garlic, large red chillies and Thai basil served with fried egg

* V,2,4,8,13

- Tofu & Vegetable (No Fried egg) £14.50
- Mince Chicken, Minced Beef or King Prawn £15.95

PAD KING

Stir fry with ginger

Stir fried fresh ginger, mushrooms, peppers and onions, spring onions, chillies and soy beans

* V,1,2,8,13

- Tofu & Vegetable £14.50
- Chicken, King Prawn, Duck or Beef £15.95

PAD SAM SAHAI

£22.95

Stir fry three companions

Asparagus lightly stir fried in oyster sauce with king prawns, scallops and sea bass

- 2,3,5,8,12,13

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PAD CHAO KOH

Stir fried with peanut sauce

Stir fried satay peanut sauce, coconut milk, cashew nuts, Chinese leaf and celery

* V,1,2,3,10,11,13

- Tofu & Vegetable £14.50
- Chicken or King Prawns £15.95

PLA CHOM WANG

£19.50

Fish in the palace

A classic style of spicy chilli oil paste, Thai herbs salad with kaffir lime leaves, mango, lime, shallots, galangal, ginger with slightly battered Sae bass fillets

- 2,3,5,10,13

PED MA KHAM

£18.95

Duck Tamarind sauce

Deep fried roasted duck dressed with palm sugar and tamarind sauce topped with cashew nuts and crispy shallots

- 2,4,10

PED TOD GRATIUM PRIK TAI

£18.95

Stir fry roasted duck with black pepper

Deep fried roasted duck with garlic and crushed black pepper sauce

- 2,3,4,8,13

From The Grill

NOK NUTTY CURRY (Chef's Special)

Nutty Curry

Meat marinated with honey, lemongrass and coriander root, grilled and topped with a nutty curry sauce. Served with potatoes, crispy shallots and cashew nuts

* 2,3,5,10,11

- Grilled Chicken £15.95
- 8 Oz Sirloin Steak, Aged 28 days £20.95

SUEA RONG HAI

£20.95

Grilled Sirloin Steak

Sliced grilled 8oz sirloin steak aged 28 days with stir fried mushrooms, black pepper and spicy tamarind sauce served on a sizzling plate

- 2,8,13

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Seafood

PLA NEUNG MA NAO

£22.95

Steamed Seabass

Steamed Seabass fillets with organic lemongrass, fresh lime juice, Thai pickled garlic and crushed chillies

- 5

HOR MOK TALAY

£22.95

Steamed seafood with curry paste

Mixed seafood cooked in Thai red curry flavoured with coconut milk, lemongrass, slices of lime leaves and fresh sweet basil leaves

- 3,4,5,7,8,13

Noodles & Rice

PAD THAI

Stir fried rice noodles in sweet tamarind sauce with spring onions, egg, sweet turnip and bean sprouts. Served with ground peanuts and fresh mango

* V,4,11

- Tofo & Vegetable £14.50
- Chicken, King Prawns Or Beef £15.95

PAD SEE EW

Stir fried rice noodles with egg, vegetables in dark and sweet soy sauce

* V,2,4,8,13

- Tofu & Vegetable £14.50
- Chicken, King Prawns Or Beef £15.95

KHAO PAD SAP PA ROD

£17.95

Pineapple fried rice

The popular pineapple fried rice originally comes from Thailand and is made with fragrant jasmine rice, vegetable, raisins, pineapple, soy sauce, curry powder and King Prawns

- 2,3,4,7,10,13

KHAO PAD NAM PRIK PHAO

Thai chilli paste fried rice

Stir fried Thai jasmine rice with Thai chilli paste, soy sauce, oyster sauce, dry chilli and a little touched of tamarind sauce. Served with fried egg

* 2,3,4,8,13

- Tofu & Vegetable £14.50
- Chicken, King Prawn Or Beef £15.95

 Slightly Hot

 Medium Hot

 Very Hot

Sides

STEAMED JASMINE RICE	£3.95
STICKY RICE	£4.25
EGG FRIED RICE	£4.25
• V,4,7	
COCONUT RICE	£4.25
• 12	
FRIED EGG NOODLE	£4.25
• V,2,4,8,12,13	
PAK CHOI	£4.95
Stir fried Pak choi with sesame oil, oyster sauce, soya sauce and fried garlic	
• V,2,8,12,13	
ROTI FLAT BREAD	£3.95
• V,2	
SKINNY CHIPS	£3.95
• V	

MOO DAD DHEW	£8.95
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Thai pork jerky

Authentic Thai pork jerky, a popular street food snack from Isan region. Marinated with salt, sugar, soybean, coriander seed and white pepper

- 4,7,13

EXTRA SAUCE	£2.00
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*Sweet chilli sauce / Peanut sauce / Thai spicy sauce / Sri racha sauce / Chilli & fish sauce / Fresh chop chilli

Kids Menu

CRISPY CHICKEN POP	£7.95
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*Choose your side: Jasmine rice, Skinny chips Or Fried egg noodle

- 2,4

CRISPY TOFU	£7.95
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*Choose your side: Jasmine rice, Skinny chips Or Fried egg noodle

- V,2,4,8,13

***KIDS MENU AVAILABLE FOR CHILDREN AGED 12 YEARS OLD OR UNDER**

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Desserts

ICE CREAM

Vanilla Or Coconut

* V,7

- 1 Scoop £4.50
- 2 Scoops £6.00
- 2 Scoops mixed £6.00

THAI COCONUT CUSTARD CAKE

£6.50

One of the most famous Thai desserts, made from mung beans, egg, coconut milk and palm sugar.

Topped with crispy shallots and vanilla ice cream

- V,2,4,7

BANANA FLITTER

£6.50

Deep fried banana coated in coconut flakes with maple syrup and vanilla ice cream

- V,2,12,7

BLACK STICKY RICE

£6.50

A sweet pudding of black sticky rice, coconut milk with logans and topped with vanilla ice cream

- V,7

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SERVICE CHARGE

THE AUTOMATICALLY SERVICE CHARGE WILL BE ADDED TO YOU BILL

WE SHARE SERVICE CONTRIBUTIONS AMONG EVERYONE THAT WORKS IN THE RESTAURANTS

THANK YOU



Nok's Kitchen

On The Castle

FOOD ALLERGY NOTICE

*All food allergy and special dietary requirements
please inform a member of staff before placing order*

ALLERGEN KEY

We provide a visual allergen key on the menu for customers to identify which dish contains specific allergens. This helps individuals with allergies and food intolerances make informed choices about food.

ALLERGENS

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The allergen numbers are shown down below on every food items on menu

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 Slightly Hot

 Medium Hot

 Very Hot

*A chilli guide on a menu helps understand the spiciness of dishes featuring chillies,
enabling and allows customers to choose dishes that match their preferred level of heat.*

*However, This only a guideline and people's spicy level is different.
Please speak to a member of staff about your own level of spice.*

Thank You