

STARTERS

1. Prawn crackers 3.95
2. Edamame beans   4.95
3. Chicken satay (3 Skewers)   7.95
Grilled skewers of marinated chicken breast in lime, coconut & spices served with homemade peanut sauce
4. Kala crispy chicken 7.95
Deep fried pieces of chicken breast served with a mixed pepper, onion & garlic garnish & our own homemade tamarind dip
5. Sesame prawn toast 7.95
Handmade minced prawn on toast topped with sesame seeds & served with sweet chilli dip
6. Kala crispy beef 9.95
Deep fried coated beef served with a sticky chilli dip
7. Prawn dumplings 8.95
Handmade minced prawn with garlic, spring onions and ginger wrapped, steamed and served with a light soy dip
8. Kala crispy squid 8.95
Lightly battered deep fried squid served with a mixed pepper, onion & garlic garnish
9. Vegetable spring rolls  7.95
Handmade deep fried spring rolls filled with mixed vegetables, carrots and vermicelli noodles served with sweet chilli dip
10. Tempura mixed vegetables  6.95
Deep fried onions, mushrooms, courgette & mixed peppers in tempura batter served with sweet chilli dip
11. Sweetcorn cakes  6.95
Handmade deep fried sweetcorn cakes served with sweet chilli dip
12. Aromatic duck (serves 2 people) 16.95
Shredded aromatic duck served with steamed pancakes & cucumber juliennes, spring onions & hoisin sauce
13. Starter plater for 2 - Vegetarian 14.95
Vegetable spring rolls, Sweetcorn cakes and Tempura vegetables served with sweet chilli dip
14. Starter platter for 2 15.95
Chicken satay, sesame prawn toast, crispy beef, prawn crackers served with sweet chilli dip and homemade peanut sauce

SOUPS

15. Tom yum  6.95
The most famous of Thai soups, spicy soup with lemongrass, chillies, coriander, mushrooms & lime juice
Chicken 6.95 / Prawn 7.95
16. Tom kla  6.95
Thai coconut milk soup with mushroom, galangal & Thai herbs
Chicken 6.95 / Prawn 7.95
17. Vegan tom kla   6.95
Thai coconut milk soup with tofu & seasonal vegetables & Thai herbs

SALADS

18. Som tum thai   11.95
Shredded green papaya with peanuts, carrot, cherry tomatoes & green beans with a chilli, lime & garlic dressing
Add Prawn 3.00
19. Thai beef salad  13.95
Grilled beef tossed in mixed cherry tomatoes, herbs, red onions & a lime, chilli & coriander dressing
20. Mixed seafood salad  16.95
Squid & king prawns tossed in vegetables, vermicelli noodles & herbs with a lime & coriander dressing

CURRIES

- Chicken 14.95 / Beef 15.95 / King prawn 15.95
21. Gaeng kiew wan  15.95
A firm Thai favourite. Green curry with bamboo shoots, mixed peppers, courgette & sweet basil leaves
 22. Gaeng ped  15.95
Another firm Thai favourite. Red curry with bamboo shoots, mixed peppers, courgette & sweet basil leaves
 23. Panang curry  15.95
Rich red curry with green beans, coconut milk & kaffir lime leaves
 24. Jungle curry  15.95
This fiery Thai favourite unlike other Thai curries has a soup like consistency & contains bamboo shoots, green beans, courgettes, mixed peppers, finger root ginger & holy basil
 25. Gaeng massaman curry   15.95
A southern Thai dish with potato, shallots & peanuts
Also with Lamb 15.95
 26. Gaeng phed ped yang  15.95
Red curry with roasted duck, pineapple, lychees, cherry tomatoes & sweet basil

HOUSE SPECIALS

27. Weeping tiger (Thai style steak)  16.95
Marinated in coriander, cumin, Sang Som rum & soy sauce. Served on an oriental stone with broccoli & homemade tamarind & lime chilli dip
Sirloin steak 25.95 / Ribeye steak 27.95
28. Duck honey tamarind   16.95
Roasted duck breast in a honey & tamarind glaze served on a bed of pak choi with exotic sweet & sour sauce
29. Gai yang 16.95
Southern style grilled chicken thigh marinated in coconut milk, turmeric, garlic & lemongrass served with nam-jim-jaew & som thum thai
30. Panko Chicken, King prawn or Tofu  16.95
Served with jasmine rice, curry sauce, potato, onion, carrot & broccoli
Prawn add 3.00
31. Massaman lamb shank 24.95
Served in a massamam curry sauce with potato & baby shallots served with paratha & garnished with fried shallots & peanuts
32. Pla neung ma nao    15.95
Steamed sea bass fillet on a bed of Chinese cabbage with garlic & coriander in a chilli lemon sauce
33. Samui Seabass  15.95
Lightly battered seabass fillet, bite sized sweet & sticky deliciousness served with mixed bell peppers, onions, carrots & cashew nuts
34. Pad Cha Ta Lay    19.95
A healthy serving of scallops, prawns & squid
Stir-fried with onions, bell peppers, green beans & bamboo in a soy sauce base. Includes basil, chilli, garlic, finger root ginger & lime leaf

STIR FRIES

- Chicken 14.95 / Beef 15.95 / King prawn 15.95
35. Pad med mamuang   12.95
Stir-fried with cashew nuts, mushrooms, spring onions, mixed peppers & dried chillis
 36. Pad naman hoi 12.95
Stir fried with onion, mixed peppers, mushrooms, spring onion cooked in an oyster sauce
 37. Pad kratiem 12.95
Stir fried with sweet heart cabbage, mixed peppers, fresh garlic, black pepper cooked in oyster sauce
 38. Pad khing 12.95
Stir fried with onion, mushrooms, mixed peppers, julienne ginger cooked in a light soy sauce
 39. Pad kra pow    12.95
Stir-fried with fresh chilli, garlic, green beans, mixed peppers & holy basil
Also with Duck 15.95 / Add a fried egg £1.95
 40. Sticky chicken / Sticky prawn 12.95
A hearty serving of crispy fried chicken, bite sized, sweet & sticky deliciousness served with peppers & carrots
 41. Pad tofu   12.95
Stir-fried tofu, mixed vegetables, garlic, ginger & spring onions

NOODLES

- Chicken 15.95 / Beef 16.95 / King prawn 16.95
42. Pad thai   17.95
One of Thailand's national dishes. Thin rice noodle stir fried with bean sprouts, carrots, spring onions, egg, peanuts & a special homemade tamarind sauce
 43. Pad se eel 17.95
Stir fried thick rice noodles with egg & green vegetables in a dark soy sauce
 44. Pad kee mao    17.95
Stir fried thick rice noodles with chilli, garlic, lime leaf, mixed peppers & onions

NOODLE SOUPS

45. Duck noodle soup 17.95
Sliced roasted duck breast with a choice of rice noodles or egg noodles in a 5-spice broth, with beansprouts, pak choi & spring onion. Served with chilli oil
46. Khow suey  17.95
Grilled chicken thigh & egg noodles in a coconut curried sauce, includes carrots, pak choi & beansprouts

RICE/SIDES

47. Thai jasmine rice   3.95
48. Sticky rice   4.95
49. Coconut rice   4.95
50. Egg Fried rice 4.95
51. Khow pad (For 2 people) 14.95
Fried rice, onions, cherry tomatoes, garlic, egg, sweet heart cabbage in a light soy sauce.
Chicken 15.95 Prawn 16.95 Beef 16.95 Vegetable 13.95
52. Plain stir fried egg noodles 4.95
Stir-fried with beansprouts & spring onion
53. French fries  3.95
54. Sweet potato fries  4.45
55. Pak Choi - Stirfried in oyster sauce 5.95
56. Broccoli - Stirfried in oyster sauce 4.95
57. Extra sauce/pot of fresh chillies 1.00
58. Fried egg 1.95
59. Paratha 2.95

VEGETARIAN & VEGAN

60. Edamame beans   4.95
61. Vegetable spring rolls  7.95
62. Tempura mixed vegetables  6.95
63. Sweetcorn cakes  6.95
64. Vegan Tom Kla   5.95
65. Som tum thai     11.95
66. Gaeng Kiew Wan    13.95
Tofu & mixed veg
67. Gaeng ped tofu    13.95
Tofu & mixed veg
68. Panang curry    13.95
Tofu & mixed veg
69. Pad tofu   12.95
70. Pad se eel - Tofu & mixed veg  14.95
71. Pad kee mao - Tofu & mixed veg    14.95
72. Pad thai - Tofu & mixed veg    14.95

A full description of each dish above is in the main menu.

 Gluten Free	 Vegetarian	 Contains Nuts	 Mildly Hot
 Mildly Hot	 Medium Hot	 Hot	

All of our dishes are hand cooked fresh on the premises. Please advise of any dietary requirements upon ordering. Kala Thai allergen guide available upon request.

Service charge will be applied to tables of 6 or more.