



Nibbles

The perfect partner for our house cocktails or just to snack on whilst you browse

Prawn Crackers Gf 4.50
Served with sweet chilli dipping sauce

Steamed Edamame Gf Vg 4.75
Crunchy fresh Edamame sprinkled with sea salt

Starters

Ideal accompaniments to our main dishes or just select a few to put in the middle of the table

NEW Pacific King Prawns Gf 12.95
Freshly grilled for a smokey flavour, served with chilli lime dressing (shell on)

Chicken Satay Gf N 7.95
Chargrilled chicken served with a peanut satay dipping sauce

Crispy Pork Belly Bites Gf 7.95
One bowl won't be enough!
Succulent Pork belly pieces with deliciously salted crackling

Red Dragon Spare Ribs 8.95
Marinated in delicate Thai spices, finished on the char grill

Koh Crunchy Aubergine Vg 7.25
Aubergine cubes coated in panko and fried. Drizzled with sticky Tamarind sauce

Pork Bao Buns 8.95
Fluffy buns filled with Cha Sui pork, cucumber and BBQ sauce

NEW Butternut Squash Bao Buns Vg N 7.95
Served with pickled cucumber and peanut satay sauce

Crispy Pepper Squid 7.95
Fried squid accompanied by a green peppercorn dipping sauce

Vegetable Spring Rolls V 7.50
Crunchy vegetables freshly rolled in a crispy wrap with a traditional sweet chilli sauce

Duck Rolls 8.75
Shredded duck rolled with spring onion. Served with a Hoisin dipping sauce

Thai Crispy Beef 8.95
"Banging!" crispy beef with sticky dipping sauce

Thai-namite Prawns 8.75
Battered prawns in a Sriracha mayo. So moorish!

Prawn Dim Sum 8.75
Premium steamed prawn and pork dim sum accompanied by a mild chilli citrus sauce and crispy garlic

Vegetable Tempura Vg 7.50
Broccoli, aubergine, red pepper, onion, carrot, baby corn and sweet potato. With a sweet chilli dipping sauce

Thai Coconut Mussels
Freshly steamed in a Penang coconut curry sauce with a hint of citrus. Garnished with coriander and chillies
Starter 7.95 | Main 14.95

Can't Decide? Let Koh!

Simply let us know how much you want to spend per head and we will do the rest for you, based on your personal preferences.

NEW Sharing dishes

Premium Platter N 14.95 pp min 2
Grilled King Prawns, Chicken Satay, Pork Belly Bites, Tempura Seabass, Edamame beans and a Yum Salad. Served with Satay, Chilli Lime and Citrus Garlic dipping sauces

Crispy Duck Pancake Rolls 17.95
Half a crispy shredded roast duck served with steamed pancakes, spring onions, cucumber and Hoisin sauce

Thai Curries

All served with Jasmine rice

Chicken 15.95 | **Pork** 15.95
Beef 16.95 | **Prawn** 16.95
Vegetable 14.95 | **Sea Bass** 16.95

Green V Gf 13.95
The classic Thai curry. Coconut milk, lemongrass chilli and galangal

Penang V Gf 13.95
Deliciously rich, creamy and fragrant

Red Gf V 13.95
A traditional curry, rich and robust with a moderate chilli heat

Massaman V Gf N 13.95
Mild curry with peanuts, potato and spices

Jungle Curry Gf 13.95
A modern twist on the traditional dish. Red curry, fine beans, cabbage, cherry tomatoes, mushrooms and courgette. Shout if you want it "Thai heat"

Butternut Squash Curry Vg 13.95
Flavour-packed green curry served with tofu, butternut squash, courgette and cherry tomatoes

Katsu Curry 13.95
Chicken or butternut squash and aubergine, coated in Panko breadcrumbs served with Jasmine rice, silky curry sauce and Yum salad
Chicken 13.95 | **Vegetable Vg** 12.95

Stir Fries/Noodles

Place them in the centre and share!

Koh's Basil Stir Fry 13.95
Chicken or pork belly with aromatic Thai basil, crunchy vegetables and a chilli kick served with Jasmine rice and a fried egg
Chicken 13.95 | **Pork** 14.95

NEW Beef Cashew Stir Fry N 14.95
Beef, peppers, spring onion, mushrooms, carrot and cashew nuts. Served with Jasmine rice

Spicy Seafood Udon 13.95
Prawns, mussels, and fragrant Thai basil, wok fried with Udon noodles and crunchy vegetables

Pad Thai Gf N
The nations favourite, rice noodles, beansprouts, tamarind sauce and peanuts
Vegetable Vg 12.95 | **Chicken** 13.95
Prawn 14.95

NEW Giant King Prawn Pad Thai Gf N 19.95
A classic prawn Pad Thai with the addition of 2 further giant king pawns on top

Spicy Chicken Fried Rice Gf 13.95
Jasmine rice, stir fried chicken, birds eye chillies, mangetout, green beans, spring onions seasoned with krachai and Thai basil

NEW Phuket Fried Rice Gf V N 12.95
Mushrooms, Carrot, Fine beans, Peppers, Onions, Mangetout all stir fried with a light Turmeric flavoured rice

Thai Singapore Noodles 13.95
Rice noodles, tofu, prawns, Cha Sui pork, spring onions, red peppers and beansprouts

Nasi Goreng 13.50
A very popular smokey, salty, sweet fried rice with chicken, carrot and red onions
Best served with a fried egg +1.95
Vegetable Nasi Goreng Vg 11.95

Thai Specialities

Gai Yang (Grilled Chicken) Gf 14.95
Three grilled marinated chicken thighs served with coconut rice, Penang dipping sauce and Yum salad. A winner every time

Tom Yum Gf 7.50
Thailands best loved soup, aromatic, sharp and sweet. Best served with choice of noodles:
Egg or Rice noodles +2.50
Chicken or Prawns +2.95
Tom Kha +2.00

Tamarind Duck 16.95
Half a roast duck served in a sweet and sour tamarind sauce. A must for every table. Served with Jasmine rice

Crying Tiger Steak 19.95
A traditional Thai steak. 8oz Sirloin with a lightly spiced Tamarind dipping sauce and Yum salad

NEW Surfing Tiger Steak 24.95
Crying Tiger steak served with 2 Giant King Prawns, Yum salad and a chilli lime dressing

Crispy Sea Bass 16.95
Sea Bass fillets lightly battered and served in a spicy lemon grass, chilli, coriander sauce. Served with Jasmine rice

Moo Krob Moo Dang 15.95
Crispy and Cha Sui pork served on Jasmine rice with half a soft boiled egg and Thai BBQ sauce

Side Dishes

Koh Potatoes Gf Vg 5.25
Baby potatoes fried with onions and Thai spices

Bangkok Broccoli Vg N 5.95
Wok fried Tender stem broccoli coated in peanut sauce and drizzled with Sriracha

NEW Seasonal Wok Fried Greens Gf Vg 5.95
Fine beans, mangetout, cabbage and courgette in garlic and soy stir fry sauce

Roti (2) V 4.25
Crispy and highly addictive

NEW Yum Salad Gf N 7.50
A tastebud tease, and modern version of Som Tam. Shredded Cabbage and apple with green beans and cherry tomatoes. served with a spicy Som Tam dressing

Jasmine Rice Gf Vg 3.50

Egg Fried Rice V 3.95

Coconut Rice Gf Vg 3.95

Egg Noodles V 4.25

Chillies Gf Vg 1.00
Turn up the heat

Fried Egg Gf V 1.95
Go Thai and add an egg to your dish

1 A tingle **2** Moderately spicy

3 Very spicy **4** Life changing

V Vegetarian **Vg** Vegan-friendly

Gf Gluten-free **N** Contains nuts

Allergens Please alert your server to any allergies, you or a member of your party may have. Dishes are prepared in areas where allergenic ingredients are present so there may be traces.

Optional 10% service charge added to all dining in bills.

Favourites 9.95 each or 2 for 17

2 of the same cocktail served at the same time



Blushing Lotus N
Chambord liqueur, vodka, pineapple and raspberries with a hint of almond



Blue Thai
Pineapple, Lychee liqueur, Bacardi, Blue Curacao and lime



Bye Bye Samurai
Copious amounts of rum combined with passionfruit, pineapple and lime



Mai Thai N
A fantastic tippie using lashings of rum, lime and a wink of vanilla and almond syrup



Dragon's Ruin
Passionfruit and raspberries muddled with citrus fruits and apple juice served over vodka



Mango Iced Tea
A "grown ups only" ice tea. Gin, vodka, mango puree and coke



Kohtini
Our twist on the Cosmo. Lychee liqueur, vodka, lime juice and cranberry



Summer Daze
An old special of ours made with gin, passionfruit and Midori melon liqueur

Premium 10.95 each or 2 for 19

2 of the same cocktail served at the same time



Espresso Martini
Fresh double espresso shaken with vodka and a hint of vanilla



Triple Choc Martini N
Chocolate martini with your choice of added Kahlua, Frangelico or Amaretto



Sharply Dressed Jim
Jim Beam, Kahlua and Vanilla syrup with a dash of Angustura bitters



Firecracker Daiquiri 🍷
Bacardi and Cointreau muddled with mango and lime puree and a birds eye chilli



Thai's To Mexico 🍷
A dazzlingly good tequila and lychee liqueur blend. Served with passionfruit and lime



Strawberry Basil
Oodles of gin with strawberries and basil topped with soda



Pattaya Passion
Our take on a pornstar martini, Vodka, Passoa liqueur, passion fruit topped with Prosecco



Thai Royale
Tasty and luxurious, raspberry and lychee liqueur, fizzed up with Prosecco

Classics 11.95 each

Margarita | Caipirinha | Classic Martini | Daiquiri | Aperol Spritz
Old Fashioned | Mojito | Pina Colada | Hennessy Sour | Porn Star

Mocktails 6.95 each or 2 for 12

2 of the same cocktail served at the same time



Sunrise
The illusion of a Thai Sunset, Orange juice, Lemon juice and Grenadine over crushed ice



Samurai
A refreshingly tall Passionfruit and Pineapple delight, served over crushed ice



Pineapple Colada
Fresh Sweet Pineapple, Coconut milk and a squeeze of lime. Straight back to your last holiday



Minty Mojito
Everyone's minty favourite. Muddled fresh mint leaves, Lime and Sugar syrup topped with Soda



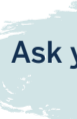
Dragons Really Ruined
Raspberries and Oranges muddled with Apple juice. Fruity and refreshing



Strawberry Basil Fizz
Muddled Strawberries, Lime and Basil topped up with chilled lemonade



Shy Lotus N
A distinguished drink of Raspberries, Almond syrup and Pineapple juice



Ask your server, if we have it, we will make it!

Beer / Cider

Singha Thailand 5%	half 3.75	pint 6.75
Leo Thailand 5%	330ml	4.95
NEW Singha Tower		29.95
A unique Ice cooled beer Tower. Your personal 5 pint beer tap		
Asahi Japan 5%	330ml	4.95
Estrella Spain 4.6%	330ml	5.25
Doom Bar UK 4.3%	500ml	6.25
Rekorderlig Sweden 4%	500ml	6.75
Organic Cider UK 6%	500ml	5.95
Peroni Libera Italy 0%	330ml	3.95
Guinness 0%		4.95

Soft Drinks

Elderflower Sparkle	3.50
Rhubarb Sparkle	3.50
Coca Cola	3.75
Diet Coca Cola	3.50
Sprite	3.75
Sparkling / Still Mineral Water 750ml	4.25
Fever Tree Tonics	2.75
Ginger Beer	3.50
Juices	Ask server for details

Home Made Iced Teas

Passion Fruit | Lemon | Mango 5.95

White Wine

All wines served by the glass are also available in 125ml

SanVigilio Pinot Grigio Italy
Dry, crisp and floral

175 6.95 | **250** 8.95 | **bottle** 25.95

Bodegas Borsao Macabeo Spain

Light, fresh and easy

175 6.50 | **250** 8.75 | **bottle** 24.95

The Last Stand Chardonnay Australia
'Unoaked'

Tropical flavours with a summer finish

175 6.95 | **250** 8.95 | **bottle** 25.95

False Bay Chenin Blanc South Africa
Dry, herbaceous with a creamy lemon character

175 7.50 | **250** 9.50 | **bottle** 26.95

La Leyenda Sauvignon Blanc Chile
Easy drinking, dry and zesty

175 7.95 | **250** 10.50 | **bottle** 29.95

Red Wine

All wines served by the glass are also available in 125ml

Borgia Garnacha Spain

Bright plum and berry aromas with soft, approachable tannins

175 6.50 | **250** 8.75 | **bottle** 23.95

Sierra Grande Merlot Chile

Intense aroma of ripe plums and sweet spice

175 6.95 | **250** 8.95 | **bottle** 25.95

Vega Piedra Rioja Spain

Raspberry, cherry and strawberry

175 7.50 | **250** 9.50 | **bottle** 26.95

La Espera Malbec Argentina

Medium bodied, plum, blackberry and dark chocolate

175 8.50 | **250** 11.95 | **bottle** 32.50

Rosé Wine

All wines served by the glass are also available in 125ml

San Vigilio Rosato Pinot Grigio Italy
Fruity, floral and crisp

175 6.95 | **250** 8.95 | **bottle** 25.95

Maison Cuvée Edalise France

Côtes de Provence

175 10.50 | **250** 13.95 | **bottle** 39.95

Sparkling

Lunetta Prosecco Brut NV Italy

Light and elegant with citrus fruits, pear and sweet melon

125 7.50 | **bottle** 34.00

Lunetta Prosecco Rosé NV Italy

bottle 35.00

Veuve Clicquot Yellow Label France

Golden with biscuity citrus flavours

bottle 80.00

All prices are in £ and include VAT.

Wines on this list may contain sulphites, egg or milk products.

Please ask a member of staff should you require guidance.

Join our
Chilli Chatter
for promotions,
discounts
and deals

