



Nibbles

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

Prawn Crackers **Gf** 3.95
Served with sweet chilli dipping sauce

Steamed Edamame **Gf Vg** 4.50
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

Chicken Satay (4) **Gf N** 7.95
Chargrilled chicken served with a peanut satay dipping sauce

Thai Grilled Pork (4) 7.75
Succulent pork coated in Thai yakitori sauce

Satay Jay (4) **Gf Vg N** 7.25
Satay marinated tofu skewers chargrilled to perfection served with peanut sauce

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

Pork Bao Buns (2) 8.95
Chargrilled fluffy buns filled with bbq pork, pickled cucumber and Sriracha mayo

Aubergine Bao Buns (2) **Vg N** 7.95
Aubergine tempura with pickled cucumber and peanut satay sauce

Crispy Pepper Squid 7.50
Fried squid accompanied by a green peppercorn dipping sauce

Vegetable Spring Rolls (4) **V** 7.25
Crunchy vegetables freshly rolled in a crispy wrap with a traditional sweet chilli sauce

Duck Rolls (4) **N** 8.50
Shredded duck rolled with spring onion. Served with a Hoisin dipping sauce

Thai Crispy Beef 8.50
"Banging!" crispy beef with sticky dipping sauce

Thai-namite Prawns 8.50
Battered prawns in a Sriracha mayo. So moorish!

Firecracker Wings **Gf** 7.95
Crispy fried chicken wings coated in a spicy firecracker sauce.

Prawn Dim Sum (5) 8.50
Premium steamed prawn dim sum accompanied by a mild chilli citrus sauce and crispy garlic

Vegetable Tempura **Vg** 7.25
Red pepper, aubergine, carrot, courgette, green beans, broccoli and sweet potato with a sweet chilli dipping sauce

Soup / Salads

Tom Yum **Gf** 6.95
Thailand's best loved soup, aromatic, sharp and sweet.
Best served with choice of noodles:

Add Egg noodles or Rice noodles +2.50

Add Chicken or King prawns +2.95

Larb Gai Lettuce Wraps **Gf** 7.95
Minced chicken, basil, coriander, mint served with crunchy lettuce wraps

Som Tam **Gf N** 6.50
A tastebud tease, green beans, carrot, swede and cherry tomatoes in a spicy, sweet, sour dressing. A quintessential Thai salad

Thai food on the whole is made to be eaten with rice and shared. So much so, that rice is seen as the single most important component of the meal. With this in mind, at Koh Thai we **INCLUDE** rice with all of our curries and speciality dishes at no extra cost.

Thai Curries

All served with Jasmine rice

Chicken 13.95 | **Pork** 13.95

King Prawn 14.95 | **Beef** 14.95

Green 8.95
The classic Thai curry. Coconut milk, lemongrass chilli and galangal

Penang **Gf** 8.95
Deliciously rich, creamy and fragrant

Red 8.95
A traditional curry, rich and robust with a moderate chilli heat

Massaman **Gf N** 8.95
Mild curry with peanuts, potato and spices

Sweet Potato Curry **Vg** 12.95
Flavour-packed green curry served with tofu, sweet potato, courgette and cherry tomatoes

Katsu Curry 11.95 | **Vegetable** **Vg** 11.95
Chicken 12.95

Chicken or Sweet Potato and Aubergine, coated in Panko breadcrumbs served with Jasmine rice, silky curry sauce and Acar salad

Fiery Gaeng Som 14.95
Southern Thailand's jungle curry. Barramundi, prawns with courgette, green beans and onion in a very spicy curry sauce

Chu Che Aubergine Curry **Vg** 12.95
Spicy thick red curry base with fried aubergine, cherry tomatoes, red onions and menma

Laksa **Gf N** 12.95
A fragrant coconut broth with vermicelli noodles, garnished with coriander

Stir Fries / Noodles

Place them in the centre and share!

Koh's Chicken Basil Stir Fry 12.95
Chicken with aromatic Thai basil, crunchy vegetables and a chilli kick served with Jasmine rice and a fried egg

Beef Cashew Stir Fry 13.95
Beef, peppers, cashew nuts, pineapple and a smokey chilli flavour. Served with Jasmine rice

Spicy Seafood Udon 13.50
King prawns, mussels, and fragrant Thai basil, wok fried with Udon noodles and crunchy vegetables

Pad Thai **Gf N** 11.95
The nations favourite, rice noodles, beansprouts, tamarind sauce and peanuts
Chicken 11.95 | **Prawn** 12.95

Vegetable Pad Thai **Vg N** 11.50
Tofu, mangetout, green beans, beansprouts, peppers and carrot

Spicy Chicken Fried Rice 11.95
Jasmine rice, stir fried chicken, birds eye chillies, mangetout, green beans, spring onions seasoned with krachai and Thai basil

Thai Singapore Noodles 11.95
Egg noodles fried with chicken, prawns, beansprouts and hispi cabbage, coated in Thai yellow curry spices

Pineapple Riceberry Rice **Vg N** 10.95
A Thai super food. Stir fried nutty riceberry rice, pineapple, onions, garlic, spring onions, red peppers, peanuts and traditional Thai salted turnip

Nasi Goreng 12.50
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** 10.95

Thai Specialities

All served with Jasmine rice

Gai Yang (Grilled chicken) 13.95
Three grilled marinated chicken thighs served with coconut rice, Penang dipping sauce and Acar salad. A winner every time

Thai Coconut Mussels 14.95
Steamed in a Penang coconut curry sauce with a hint of citrus. Garnished with coriander and chillies

Weeping Tiger Sirloin Steak 24.95
28 day hand cut 10oz sirloin steak with green peppercorn, coriander and lime leaf sauce

Crispy Sea Bass 16.50
Sea Bass fillets lightly battered and served in a spicy lemon grass, chilli, coriander sauce

Asian Sea Bass **Gf** 16.95
Steamed Fresh water Barramundi in a lime leaf and mild green chilli marinade. Garnished with lightly pickled Asian vegetables

Tamarind Duck 16.95
Half a roast duck served on Tenderstem Broccoli with sweet & sour Tamarind sauce

Additions

Jasmine Rice **Gf Vg** 2.95

Riceberry Rice (Organic) **Gf Vg** 3.95
A nonglutinous purple Thai rice known for its nutritional properties

Coconut Rice **Gf Vg** 3.50
Jasmine rice cooked with coconut milk

Egg Fried Rice 3.50

Egg Noodles 3.95

Koh Potatoes **Gf Vg** 4.95
Baby potatoes fried with onions and Thai spices

Roti **Vg** 3.95
Crispy and highly addictive

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

Acar salad **Gf Vg** 4.95
A sweet, mildly pickled salad, perfect to cleanse the palate

Chillies **Gf Vg** 1.00
Turn up the heat

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

🔥 A tingle 🔥 Moderately spicy 🔥🔥 Very spicy 🔥🔥🔥 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.

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.

Cocktails 8.95 each or 2 for 15

2 of the same cocktail served at the same time



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



Kohpirinha
Our twist is made with Cointreau, lychee liqueur, fresh orange 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 9.95 each or 2 for 17

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



Jim and Juice
Generous amounts of Jim Beam along with pineapple juice and vanilla



Koh Lipe
Our version of a Lychee Martini. Vodka, Lychee liqueur, Blue Curacao and apple juice



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



Pomegranate G&T
Oodles of gin shaken with pomegranate juice, filled with tonic



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 10.95 each

Cosmopolitan | 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



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



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



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

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

Home Made Iced Teas 4.95

Passion Fruit | Lemon | Pomegranate | Mango

Beer / Cider

Singha Thailand 5%	pint 6.75 half 3.75
Singha Thailand 5% 330ml	4.95
Asahi Japan 5% 330ml	4.95
Estrella Spain 4.6% 330ml	5.25
Doom Bar UK 4.3% 500ml	6.25
Peroni Libera Italy 0% 330ml	3.95
Rekorderlig Sweden 4% 500ml	6.75
Wyld Wood Organic Cider UK 6%	5.95

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

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** 24.95

Bodegas Borsao Macabeo Spain
Light, fresh and easy
175 6.50 | **250** 8.75 | **bottle** 23.95

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

Picpoul De Pinet Cuvée France
Crisp and exotic with a long lingering finish
bottle 34.95

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** 24.95

Côtes du Rhône France
French blackcurrants and blackberries
175 7.50 | **250** 9.95 | **bottle** 28.95

Vega Piedra Rioja Spain
Raspberry, cherry and strawberry
175 7.50 | **250** 9.50 | **bottle** 26.95

Malma Esencia 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

Managers Selection

Please ask server for details

bottle 25.00

Sparkling

Lunetta Prosecco Brut NV Italy
Light and elegant with citrus fruits, pear and sweet melon
125 6.75 | **bottle** 32.50

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.

CLICK & COLLECT
Another great way to get your Koh Thai fix

Scan here for the best value takeaway option

