

Nibbles

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

Prawn Crackers Gf	4.95	Steamed Edamame Vg Gf	4.95
Served with sweet chilli dipping sauce		Crunchy fresh Edamame sprinkled with sea salt	

Sharing Platters

Premium Platter for 2 N 29.95
Thai-namite prawns, Chicken Satay, Pork Belly Bites, Tempura Seabass, Edamame beans and a Yum Salad. Served with Satay, Nam Jim Jaew and mild chilli citrus dipping sauces

Crispy Duck Pancake Rolls 19.95
Half a crispy shredded roast duck served with steamed pancakes, spring onions, cucumber and Hoisin sauce

Sharing (Starters)

We recommend you select a few and put them in the middle to share

Chicken Satay Gf N
Chargrilled chicken skewers with peanut satay dipping sauce
3 skewers 6.95
6 skewers 12.95
12 skewers 22.95

NEW Blistered Padron Peppers Vg Gf 6.95
For the table: Wok fried in Lime and Soy

Crispy Pork Belly Bites Gf 8.95
Succulent Pork Belly pieces with salted crackling. Served with Nam Jim Jaew dipping sauce

NEW Red Dragon Wings Gf 🔥 8.75
Seasoned crispy wings with a sweet Sriracha dipping sauce

Thai-namite Prawns 🔥 9.45
Battered prawns in a Sriracha mayo. So moorish!

NEW Pork Bao Bun
Thinly sliced Pork Belly with cucumber and Thai BBQ sauce

NEW Quackless Duck Bao Bun Vg
Vegan duck smothered in Hoisin sauce with cucumber and spring onion
Single Bun 6.95
Pair of Buns 11.95

Salt and Pepper Squid Gf 🔥 8.95
Fried squid accompanied by a green peppercorn dipping sauce

Vegetable Spring Rolls V 7.95
Crunchy vegetables freshly rolled in a crispy wrap with a traditional sweet chilli sauce

Duck Rolls 8.95
Shredded duck rolled with spring onion. Served with a Hoisin dipping sauce

Thai Crispy Beef 9.45
“Banging!” crispy beef with sticky dipping sauce

Crunchy Aubergine Vg 7.95
Aubergine cubes coated in panko and fried. Drizzled with sticky Tamarind sauce

Prawn Dim Sum 8.95
Premium steamed prawn and pork dim sum accompanied by a mild chilli citrus sauce and crispy garlic

Curries

All served with Jasmine rice

Chicken 17.95 | **Pork** 17.95
Beef 18.95 | **Prawn** 18.95
Vegetable 16.95 | **Sea Bass** 18.95

Green Vg Gf 🔥🔥
The classic Thai curry. Coconut milk, lemongrass chilli and galangal

Penang Vg Gf 🔥🔥
Deliciously rich, creamy and fragrant

Red Vg Gf 🔥🔥
A traditional curry, rich and robust with a moderate chilli heat

Massaman Vg Gf N 🔥
Mild curry with peanuts, potato and spices

Jungle Curry Vg Gf 🔥🔥🔥
A modern twist on the traditional dish, red curry, fine beans, cabbage, bamboo shoots, mushrooms and courgette. Shout if you want it “Thai Heat”.

NEW Khao Soi 🔥 16.95
A rich comforting northern Thai coconut curry dish. Served with egg noodles, coriander, red onions and chicken Satay

Stir Fries/Noodles

Place them in the centre and share!

NEW Drunken Rice 🔥🔥 16.95
Pork or Chicken , Chillis, Peppers and Pak Choi all stir fried with fragrant Thai Basil and our special stir fry sauce. The perfect tonic for a bad day
Add Prawns +2.00
Best served with a Fried Egg +1.95

Basil Stir Fry 🔥🔥
Chicken or pork belly with aromatic Thai basil, crunchy vegetables and a chilli kick served with Jasmine rice and a fried egg
Chicken 15.95 | **Pork** 16.45

Beef Cashew Stir Fry N 17.95
Beef, peppers, spring onion, mushrooms, carrot and cashew nuts. Served with Jasmine rice

Spicy Seafood Udon 🔥🔥 17.45
Prawns, Sea bass, 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 14.95
Chicken 15.95 | **Prawn** 16.95

Spicy Chicken Fried Rice Gf 🔥🔥🔥🔥 15.95
Jasmine rice, stir fried chicken, birds eye chillies, mangetout, green beans, spring onions seasoned with krachai and Thai basil

NEW Pad See Ew 15.95
Bored of the Pad Thai? This is the next best thing: Flat rice noodles stir fried with chicken and Pak Choi in a slightly sweet stir fry sauce

Thai Singapore Noodles 15.95
Rice noodles, tofu, prawns, Cha Sui pork, spring onions, red peppers and beansprouts

Nasi Goreng 🔥 15.95
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 V 🔥 14.95

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.



Specialities

Gai Yang (Grilled Chicken) N 17.95
Three grilled marinated chicken thighs served with coconut rice, Penang dipping sauce and Yum salad. A winner every time

Tom Yum Gf 🔥🔥🔥 8.45
Thailands best loved soup, aromatic, sharp and sweet. Best served with choice of noodles:
Egg or Rice noodles +2.75
Chicken or Prawns +2.95
Add Coconut milk (Tom Kha) +2.00

Tamarind Duck 18.95
Half a roast duck served in a sweet and sour tamarind sauce. A must for every table. Served with Jasmine rice

Crying Tiger Steak Gf N 🔥 19.95
A traditional Thai steak. 8oz Sirloin served with Nam Jim Jaew dipping sauce and Yum salad

Crispy Sea Bass 🔥🔥 19.95
Sea Bass fillets lightly battered and served in a spicy lemon grass, chilli, coriander sauce. Served with Jasmine rice

Moo Krob Moo Dang 17.95
Crispy and Cha Sui pork served on Jasmine rice with half a soft boiled egg and Thai BBQ sauce

Katsu Curry N 🔥
Chicken or butternut squash and aubergine, coated in Panko breadcrumbs served with Jasmine rice, silky curry sauce and Yum salad
Chicken 17.95 | **Vegetable** Vg 15.95

Side Dishes

Koh Potatoes Vg Gf 5.50
Baby potatoes fried with onions and Thai spices

Bangkok Broccoli Vg N 6.95
Wok fried Tender stem broccoli coated in peanut sauce and drizzled with Sriracha

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

Roti (2) V 4.95
Crispy and highly addictive

Yum Salad Gf N 7.75
A tastebud tease, Shredded cabbage, carrot, cucumber, apple and mint. Served in a citrus and soy dressing

Jasmine Rice Vg Gf 3.75

Egg Fried Rice V Gf 3.95

Coconut Rice Vg Gf 3.95

Egg Noodles V 4.50

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

NEW Kim Chi Vg 🔥 4.95

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

🔥 A tingle 🔥🔥 Moderately spicy
🔥🔥🔥 Very spicy 🔥🔥🔥🔥 Life changing

Was your chilli confidence set too high?

Have a glass of milk on us FREE

V Vegetarian Vg Vegan-friendly
Gf Gluten-free N Contains nuts

Let Koh!

Take the hassle out of dining and allow your server to select a table pleasing range of starters and mains for all your party
£39.95 per person

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



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



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



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



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



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



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



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



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



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



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



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



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



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



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



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



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



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



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



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



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

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
Asahi Japan 5% 330ml	5.25
Corona Mexico 4.5% 330ml	4.95
Doom Bar UK 4.3% 500ml	6.50
Rekorderlig Sweden 4% 500ml	6.75
Orchard Pig UK 4.5% 500ml	6.50
Peroni Libera Italy 0% 330ml	4.25
Guinness 0%	4.95

Soft Drinks

Elderflower Sparkle	3.75
Raspberry Sparkle	3.75
Coca Cola	3.75
Diet Coca Cola	3.75
Sparkling / Still Mineral Water 750ml	4.50
Sprite	3.75
Tonic	2.75
Ginger Beer	3.50
Juices	Ask server for details

Homemade Iced Teas Passion Fruit, Lemon or Mango 5.95

White Wine

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

Bantry Bay Chenin Blanc South Africa
Delicate floral notes and subtle pineapple fruit
175ml 6.95 **250ml** 8.95 **bottle** 24.95

Crescendo Pinot Grigio Italy
Lots of citrus and ripe pear flavours. Dry and crisp
175ml 7.45 **250ml** 9.45 **bottle** 26.95

Claro Riesling Reserva Chile
A young, bright and clean wine with a hint of sweetness, and notes reminiscent of white flowers, white peaches and grapefruit
175ml 8.50 **250ml** 10.50 **bottle** 30.00

Terra Vega Oaked Chardonnay Gran Reserva Chile. Ripe banana, vanilla and apple flavours
175ml 7.50 **250ml** 9.75 **bottle** 28.95

Fernlands Sauvignon Blanc New Zealand. Balance between tropical and herbaceous flavours
175ml 10.45 **250ml** 12.45 **bottle** 34.95

Red Wine

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

Hillville Road Shiraz Australia
Raspberries and black cherries with vanilla oak
175ml 6.95 **250ml** 8.95 **bottle** 24.95

Viña Carrasco Merlot Chile
Soft, plummy texture and hints of vanilla
175ml 8.45 **250ml** 10.45 **bottle** 29.95

Five Ravens Pinot Noir Romania
Bright red fruit flavours and spicy note
175ml 7.45 **250ml** 9.45 **bottle** 26.95

Oltre Piano Primitivo Italy
Aromas of blackberries, cherries and forest fruits
175ml 8.50 **250ml** 12.00 **bottle** 35.00

Conde De Castile Rioja Reserva Spain
A complex wine that displays a harmonious blend of dried, stewed fruits and nuances of leather, vanilla and tobacco
175ml 10.45 **250ml** 12.45 **bottle** 34.95

Rosé Wine

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

Ombrellino Pinot Grigio delle Venezie Rosé Italy. Rich in red fruits and floral
175ml 7.45 **250ml** 9.45 **bottle** 26.95

Nicolas Rouzet Provence Rosé France
Strawberry, raspberry and redcurrant
175ml 10.45 **250ml** 13.45 **bottle** 38.45

Sparkling

Prosecco Bel Canto Italy
Delicate and aromatic with fine bubbles. Fresh peach, pear and an elegant zest
125ml 6.95 **bottle** 28.95

Laurent-Perrier La Cuvée France
World-famous Champagne house found in the elite Grand Cru area of Champagne.
bottle 84.95

Mangers Specials

Please speak to your server for this weeks choices 25.00

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 & deals