

New to Koh Thai?

Welcome or as we would say "Sawaddee"

As in Thailand, we want your meal to be a "social ritual," food arriving as a chorus of flavours: Spicy, sweet, curries, noodles all placed in the middle to share. Eating should strengthen family ties, friendships and the community.

Unsure what to order?

Why not try our "Let Koh" option and allow your server to recommend a table pleasing selection, based on your preferences.

39.95pp

Nibbles Whilst you browse our wonderful Cocktail list

Prawn Crackers GF Served with sweet chilli dipping sauce	4.95	Steamed Edamame GF VG Crunchy fresh Edamame sprinkled with sea salt	4.95	Padron Peppers GF VG Wok fried till lightly blistered, with lime and soy	6.95
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Sharing Platters Put in the centre and dive in

Crispy Duck Pancake Rolls Half a crispy shredded roast duck, served with steamed pancakes, spring onions, crunchy cucumber and glossy Hoisin sauce	21.95	Premium Platter N Thainamite prawns, Chicken Satay, Pork Belly bites, Edamame beans, Vegetable Gyoza and salad garnish. Served with Satay, Nam Jim Jaew and Soy garlic sauce	29.95	Sawaddee Skewers N A street food favourite: 6 Chicken satay skewers and 6 Teriyaki skewers with peanut dipping sauce and sweet Teriyaki. You will argue over the last one	22.95
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Sharing Small Plates (Starters) We recommend 3 per couple

Chicken Satay GF N Chargrilled chicken skewers with peanut satay dipping sauce 3 Skewers 6.95 6 Skewers 12.95	Pork Belly Bites GF Succulent pork belly pieces with salted crackling and Nam Jim Jaew dipping sauce 8.95	Crispy Chilli Squid GF ๓ Fried squid accompanied by a green peppercorn dipping sauce 8.95	Duck Rolls Shredded duck rolled with spring onion. Served with a Hoisin dipping sauce 8.95	Pork Bao Bun Thinly sliced pork belly with cucumber and Nam Jim Jaew sauce 6.95
Teriyaki Skewers GF Chargrilled chicken Teriyaki skewers dipped in a sweet Teriyaki sauce 3 Skewers 6.95 6 Skewers 12.95	Thainamite Prawns ๓ Battered prawns drizzled with Sriracha dipping sauce 9.45	Vegetable Spring Rolls v Crunchy vegetables freshly rolled in a crispy wrap with a traditional sweet chilli sauce 7.95	Thai Crispy Beef "Banging" crispy beef with sticky dipping sauce 8.95	Quackless Duck Bao Bun VG Vegan duck smothered in Hoisin sauce with cucumber and spring onion 6.95
	Crunchy Aubergine VG Aubergine cubes fried in Panko breadcrumbs and drizzled with a sticky Tamarind sauce 7.95	Red Dragon Wings GF ๓ Seasoned crispy wings with a sweet Sriracha dipping sauce 8.75	Prawn Dim Sum Premium steamed prawn and pork dim sum, accompanied by a mild chilli citrus sauce and garlic sprinkles 8.95	Vegetable Gyoza VG Crispy vegetable dumplings served with a soy garlic dipping sauce 6.95

Thai Curries All served with Jasmine rice

Green VG GF ๓๓ The classic: Coconut milk, lemongrass, chilli and galangal	Penang VG GF ๓๓ Deliciously rich, creamy and fragrant	Massaman VG GF N ๓ Mild with peanuts, potato and spices	Red VG GF ๓๓ Rich and robust with moderate chilli heat	Chicken / Vegetable Katsu Curry VG N ๓ Coated in Panko breadcrumbs and served with Jasmine rice 17.95
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Chicken 17.95 Pork 17.95 Beef 18.95 Prawn 18.95 Vegetable VG 16.95 Salmon 18.95 Tofu VG 17.45

Don't forget your Roti +4.50

Upgrade to Egg Fried Rice, Coconut or Cauliflower Rice +1.00

Stir-fries

Drunken Rice ๓๓ Pork or chicken. Chillies, peppers and pak choi all stir fried with fragrant Thai basil and special stir fry sauce. The perfect tonic for a bad day 16.95 Add prawns +2.00	Koh Basil ๓๓ Chicken or pork belly with aromatic Thai basil, crunchy vegetables and a chilli kick. Served with Jasmine rice and a fried egg 16.45
Beef Cashew Stir Fry N Beef, peppers, spring onion, mushrooms, carrot and cashew nuts. Served with Jasmine rice 17.95	Spicy Chicken Fried Rice GF ๓๓๓๓ Jasmine rice, stir fried chicken, birds eye chilli, mangetout, green beans, spring onions seasoned with Krachai and Thai basil 15.95
Nasi Goreng ๓ A very popular smokey, salty, sweet fried rice with chicken, carrot and red onions. Best served with an egg 15.95 Vegetable Nasi Goreng v 14.95	Broccoli Phad Kung King prawns, broccoli, mushrooms and carrots lightly stir fried with special seasoning sauce. Served with Jasmine rice 16.95

Best served with a fried egg

Extras

Jasmine Rice GF VG 3.75	Egg Noodles v 4.50
Egg Fried Rice v 4.75	Chillies GF VG ๓๓๓๓ 1.00
Coconut Rice GF VG 4.75	Fried Egg GF v 1.95
Cauliflower Rice GF VG 4.75	Kimchi ๓ 4.95
Egg Fried Cauli Rice GF v 5.75	Curry Sauce VG 4.95

Noodles

Pad Thai GF N ๓๓ The nations favourite, rice noodles, beansprouts, tamarind sauce and peanuts Vegetable 14.95 Prawn 16.95 Chicken 15.95	Thai Singapore Noodles Noodles, prawns, Cha siu pork, spring onions, red peppers and beansprouts. Wok fried with a hint of Singapore spice mix. Choice of: Egg or Rice Noodles 15.95
Pad See Ew Thick rice noodles, stir fried with chicken and pak choi in a slightly sweet stir fry sauce. Alternative to Pad Thai 15.95	Spicy Seafood Udon ๓๓ Prawns, salmon and squid with fragrant Thai basil. Wok fried with udon noodles and crunchy vegetables 17.95

Chef Specialities

Tamarind Duck Half a roast duck served with sweet and sour Tamarind sauce. A must for every table. Served with Jasmine rice 18.95	Crispy Sea Bass ๓๓ Sea Bass fillets lightly battered and served in a spicy lemon grass, chilli, coriander sauce. Served with Jasmine rice 19.00	Gai Yang (Grilled Chicken) N Grilled marinated chicken thighs served with coconut rice, Penang dipping sauce and salad 17.95
A Sigh of Relief GLP-1 friendly A choice chicken breast, salmon or tofu lightly stir fried with mangetout, peppers, fine beans and beansprouts. Served with cauliflower rice and a lemon ginger dressing on the side 14.95	Crying Tiger Steak GF ๓ A traditional Thai steak, 8oz Sirloin, served with Nam Jim Jaew dipping sauce, salad garnish and Koh Potatoes 22.95	Moo Krob Moo Dang Crispy and Cha siu pork served on Jasmine rice with a fried egg and Thai BBQ sauce 17.95

Side Dishes

Koh potatoes GF VG Baby potatoes fried with onions and spices 5.95	Seasonal Greens VG GF Pak choi, courgette, fine beans and mangetout. Stir fried with garlic and soy sauce 5.95	Bangkok Broccoli VG N Tender stem broccoli, coated in peanut sauce and drizzled with Sriracha 6.95
Black Bean Mushrooms VG Wok fried with black bean sauce 5.95	Rotis (2) v Crispy and highly addictive 4.95	Kimchi Fried Rice N Best with a fried egg +1.95

Was your Chilli confidence set too high? Don't worry, have a glass of milk on us. FREE

v Vegetarian VG Vegan-friendly GF Gluten-free N Contains nuts
๓ A tingle ๓๓ Moderately spicy ๓๓๓ Very spicy ๓๓๓๓ Life changing
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.



Koh Thai

Favourite Cocktails 10.95 each or 2 for 19*

Bye Bye Samurai

Copious amounts of rum combined with passionfruit, pineapple and lime

Pina Colada

Creamy coconut, pineapple, rum cocktail; Tropical, sweet, fruity

Mai Thai ^N

Lashings of rum, orange liqueur, and almond syrup with a wink of lime

Thais to Mexico [🍷]

A dazzlingly good tequila and lychee liqueur blend, with passionfruit and lime

Daiquiri

White rum and orange liqueur muddled with choice of flavour

Blushing Lotus ^N

Chambord liqueur, vodka, pineapple and raspberries with a hit of almond

Summer Daze

A favourite of ours, gin, passionfruit, soda and Midori melon liqueur

Dragons Ruin

Passionfruit and raspberries with citrus fruits and apple juice over vodka

Classic Cocktails 11.95 each

Margarita

Tequila, lime, orange liqueur; salted rim, tangy, refreshing, zesty

Espresso Martini

Fresh double espresso, shaken with vodka and a hint of vanilla

Mojito

White rum, lime, mint, sugar, soda; bright, refreshing, minty

Old Fashioned

Whiskey, sugar, bitters, orange twist; smooth, timeless, smoky

Pornstar Martini

Vanilla vodka, passionfruit, lime; Sweet, tropical, Prosecco

Cosmopolitan

Vodka, cranberry, orange liqueur, lime; Tart, chic, pink, vibrant

Negroni

Gin, vermouth rosso, Campari; Bitter, bold, aromatic, balanced, iconic

Hugo Spritz

Prosecco, elderflower liqueur, soda mint and lime

Mocktails 6.95 each or 2 for 12*

Sunrise

The illusion of a Thai sunset, orange juice, lemon juice, soda and grenadine over crushed ice

Pineapple Colada

Fresh sweet pineapple, coconut milk, and a squeeze of lime

Samurai

Passionfruit and pineapple delight, served over crushed ice

Strawberry Basil Fizz

Muddled strawberries, lime and basil topped with chilled lemonade

Dragons Really Ruined

Raspberries and oranges muddled with apple juice

Shy Lotus

A distinguished drink of raspberries, almond syrup, grenadine and pineapple

Minty Mojito

Muddled fresh mint leaves, lime and sugar syrup. Topped with soda

Want a different cocktail? Ask your server, if we have it we will make it

*2 of the same cocktail served at the same time

Wines

WHITE

Bantry Bay Chenin Blanc

Delicate floral notes and subtle pineapple

175ml 6.95 250ml 8.95 bottle 24.95

Crescendo Pinot Grigio

Dry crisp with citrus and ripe pear

175ml 7.45 250ml 9.45 bottle 26.95

Terra Vega Chardonnay

Ripe banana, vanilla and apple

175ml 7.50 250ml 9.75 bottle 28.95

NZ Fernlands Sauvignon Blanc

Beautifully balanced and tropical

175ml 10.45 250ml 12.45 bottle 34.95

SPARKLING

Prosecco Bel Canto Italy

Delicate and aromatic with fine bubbles

125ml 6.95 bottle 29.95

RED

Hillville Road Shiraz

Raspberries and black cherries

175ml 6.95 250ml 8.95 bottle 24.95

Five Ravons Pinot Noir

Delicious with red fruity flavours

175ml 7.45 250ml 9.45 bottle 26.95

Vina Carrasco Merlot

Soft plummy with hits of vanilla

175ml 8.45 250ml 10.45 bottle 29.95

ROSÉ

Ombrellino Pinot Grigio Rosé

Rich floral red fruits

175ml 7.45 250ml 9.45 bottle 26.95

Nicolas Rouzet Provence Rosé

Strawberry, raspberry, redcurrants

175ml 10.45 250ml 13.45 bottle 38.45

Premium Champagne

Ask server for details bottle 69.95

Beer

Singha Thailand 5%

Pint 6.95
Half 3.75

Singha Tower

A unique ice cooled beer tower.

Your personal 5 pint beer tap 29.95

Beavertown - Gammer Ray

An American Pale Ale, enhances the lime and aromatic herbs in dishes such as Pad Thai 5.4% 330ml

5.95

Asahi

A quick crisp finish and no

lingering bitterness 5% 330ml

5.25

BrewDog - Hazy Jane

A smooth fruity IPA, with notes of pineapple and mango. Perfect for spicy curries 5.0% 330ml

5.95

Jubel Peach Beer ^{GF}

This gluten-free beer is deliciously juicy with thirst quenching peachy flavours 4% 330ml

5.45

Orchard Pig Cider 4.5% 500ml

6.50

Peroni Libera 0% 330ml

4.25

Guinness 0% 500ml

4.95

Soft Drinks

Coke / Diet Icon

330ml 3.75
Pint 4.75

Sprite

3.75

Still Mineral

750ml 4.75

Sparkling Mineral

750ml 4.75

Ginger Beer

3.50

Juices

2.50

Ask server for flavours

Pint 4.50

Elderflower Sparkle

3.75

Raspberry Sparkle

3.75