

Nibbles

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

Prawn Crackers Gf

Served with sweet chilli dipping sauce

4.95

Steamed Edamame Vg Gf

Crunchy fresh Edamame sprinkled with sea salt

4.95

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 Nam Jim Jaew 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

Koh Thai

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

19.95

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

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

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

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.

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



Blue Thai

Pineapple, Lychee liqueur, Bacardi, Blue Curacao and lime



Mai Thai N

A fantastic tipple 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



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

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

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
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