APPETISERS

For more gluten free, vegetarian and vegan options, please see the back of the menu.

	Plain Prawn Crackers	**£3.50**
	Thai Tasty Prawn Crackers	**£3.95**
1.	**POR PIA (Vegetable Spring Rolls)**	**£7.55**
	Crispy spring rolls filled with mixed vegetables and rice vermicelli. Served with sweet chilli sauce.	
2.	**VEGETABLE SATAY**	**£7.95**
	Grilled skewers of mushroom, carrot, onion, red & green pepper, cherry tomatoes and tofu. Served with peanut sauce and cucumber relish.	
3.	**STEAMED BLACK MUSSELS**	**£9.25**
	Large black mussels steamed with lemongrass, basil, galangal, kaempfer root and fresh chilli.	
4.	**VEGETABLE TEMPURA**	**£7.95**
	Mixed vegetables coated in light, crispy tempura batter. Deep fried and served with sweet chilli sauce.	
5.	**SOMTUM (Green Papaya and Carrot Salad)**	**£9.95**
	Fresh shredded green papaya and carrots with green beans, cherry tomatoes and peanuts, tossed in a spicy dressing made from fresh lime, garlic and tamarind. ***Also makes a great side dish or main course***	
6.	**GAI SATAY**	**£8.25**
	Marinated chicken on a bamboo skewer. Grilled and served with homemade roasted peanut sauce and cucumber relish.	
7.	**POR PIA PED (Duck Spring Rolls)**	**£8.95**
	Crispy spring rolls filled with shredded duck, carrot, and leek. Served with homemade hoisin sauce.	
8.	**KANOM JEEP**	**£8.65**
	Minced pork, water chestnut, onion, spring onion and sesame oil. Wrapped in wanton skin, then steamed and served with garlic oil and sweet soya sauce.	
9.	**THAI BARN SQUID**	**£8.95**
	Tender squid lightly coated in a crisp batter, deep fried and sprinkled with salt. Garnished with spring onion and fresh chilli. Served with sweet chilli sauce.	

For parties of 4 or more a discretionary 10% service charge will be added.

10. PRAWN TEMPURA **£8.95**

Deep-fried, marinated king prawns in a light crispy batter. Served with sweet chilli sauce.

11. PED RON **£18.95 (serves 2 people)**

A special oriental appetiser. Aromatic duck served with warm pancakes in a bamboo basket, shredded cucumber, carrot, leek and hoisin sauce.

12. THAI BARN PLATTER **£18.95 (serves 2 people)**

A selection of vegetable spring rolls, chicken satay, kanom jeep and prawn tempura.

THAI SOUPS

13. TOM YUM NAM KORN

All-time favourite hot and spicy soup with lemongrass, kaffir lime leaves, galangal, fresh chilli, mushroom, cherry tomatoes, light cream and a touch of lime juice.
Choice of Chicken £8.95, King Prawn £9.45
or Mushroom £7.95

14. TOM KHAA

A delightful Thai coconut soup made with lemongrass, kaffir lime leaves, galangal, red onion and cherry tomatoes. Please let us know if you would like it spicy.
Choice of Chicken £8.95, King Prawn £9.45
or Mushroom £7.95

For parties of 4 or more a discretionary 10% service charge will be added.

MAIN COURSES

THAI BARN SPECIALTIES

15. DUCK WITH HONEY AND CHILLI SAUCE **£23.95**

Deep fried crispy roast duck with a mild honey and red chilli sauce. Garnished with red pepper and coriander and served on a sizzling dish.

16. TAMARIND DUCK **£23.95**

Roasted aromatic duck breast served on a bed of cooked Chinese leaf. Dressed with tamarind sauce, crispy shallots, coriander and red pepper.

17. WEEPING TIGER **£24.95**

Grilled marinated sirloin steak served sizzling on a bed of grilled onion and bell pepper, with a spicy ground chilli and tamarind sauce on the side. Please let us know how you like your steak cooked.

18. PAD CHA

Spicy stir-fried sea bass dusted in flour **OR** mixed seafood (king prawns, squid and mussels) **OR** king prawns with fresh lemongrass, kaempfer root, sweet basil, galangal, garlic, red chilli, pepper corns, green beans and bell pepper. Can be made mild on request.
Sea bass £23.95, Mixed Seafood or King Prawn £24.95

For parties of 4 or more a discretionary 10% service charge will be added.

CHEF'S SPECIALS

LAMB SHANK MASSAMAN
A truly luxurious dish. Lamb shank slowly cooked in a Massaman sauce until it becomes meltingly tender. The warm spices are blended with coconut milk, potatoes and broccoli. Garnished with crispy shallots, coriander and red pepper.
£25.95

LAMB SHANK PANANG CURRY
Lamb shank slowly cooked in an aromatic Panang curry, served with broccoli and cauliflower. Garnished with coriander and red pepper.
£25.95

KHAO SOI (CHIANG MAI NOODLE CURRY)
A curry originating from Northern Thailand. Featuring egg noodles and finished with crispy noodles on top for a crunchy texture. Accompanied by gherkins, red onion and a wedge of lime for a fresh, tangy finish.
Chicken thigh £18.65, Beef £19.65, King Prawn £19.95 or Mixed Seafood £20.65

For parties of 4 or more a discretionary 10% service charge will be added.

STIR FRIES

**Most of our stir fries are cooked in oyster sauce.
Soya sauce can be substituted as a vegetarian and vegan option.
Please inform us if you wish to make this change or see the vegetarian and vegan menu.**

19. STIR-FRIED BROCCOLI **£9.95**

Stir-fried broccoli with garlic, carrot and ginger.

20. PAD PAK RUAM **£10.95**

Stir-fried mixed vegetables in garlic and oyster sauce.
Can be made spicy on request.

21. STIR-FRIED AUBERGINE **£10.95**

Stir-fried aubergine with garlic, sweet basil and fresh red chilli.

**A choice of chicken £13.95, beef £14.95, tofu £12.95
mixed seafood or king prawn £15.95, roast duck £17.95**

22. PAD NAMMAN HOI

Stir fried with garlic, mushrooms, onion, spring onion, carrot, bell pepper and broccoli.

23. PAD KING

Stir fried with fresh ginger, garlic, mushroom, Chinese fungus, spring onion, carrot and bell pepper.

24. TOD GRATIAM PRIK THAI

Stir fried with fresh garlic, spring onion, onion and black pepper. Sprinkled with crispy garlic and coriander then served on a bed of lettuce.

25. PAD MED MAMUANG HIMMAPARN

Stir fried with cashew nuts, carrot, bell peppers, mushroom, garlic, spring onion, onion and roasted chilli.

26. PAD GRAPAO

Stir fried with garlic, fresh chilli, basil, onion, bell pepper and green beans. Can be made mild on request.

27. PREOW WAAN (Sweet & Sour)

Sautéed with pineapple, onion, cucumber, bell pepper, Chinese fungus, carrot, tomato and spring onion in a sweet & sour sauce.

For parties of 4 or more a discretionary 10% service charge will be added.

NOODLES & RICE

32. PAD KHAO SOI
(STIR-FRIED CHIANG MAI NOODLES)

Egg noodles tossed and stir-fried in Khao Soi curry sauce (a blend of red and yellow curry). Served with crispy noodles on the side. Accompanied by gherkins, red onion and a wedge of lime for a fresh, tangy finish. Our twist on the famous Khao Soi.
With king prawn £16.95, chicken £14.95, tofu £13.95

33. PAD THAI

Stir-fried rice noodles with tamarind sauce, egg, beansprouts, carrot and spring onion. Served with crushed peanuts and a lemon wedge. If you would like it spicy, ask for some ground chilli.
With king prawn £16.95, chicken £14.95, tofu or mixed vegetables £13.95

34. PLAIN NOODLES **£8.95**

Stir-fried rice noodles with soya sauce, beansprouts, carrots and spring onion.

35. SPECIAL FRIED RICE

Egg fried rice with carrot, onion, bell pepper and tomatoes.
With chicken £13.95, beef £14.45, king prawn £14.95 or mixed vegetables £12.95

36 KAO SUEY (Steamed rice) **£3.95**

37. EGG-FRIED RICE **£4.65**

38. COCONUT RICE (topped with sesame seeds) **£4.65**

For parties of 4 or more a discretionary 10% service charge will be added.

THAI CURRIES

We make our curry sauce medium hot.
Please advise us if you would like your curry milder or hotter.

28. MASSAMAN CURRY (Chef's Choice)

A Massaman curry blend with dry spices such as cumin and star anise cooked with coconut milk, potatoes, onion, carrots and peanuts. Garnished with crispy shallots.
Choice of slow cooked chicken thigh £14.95 or beef £16.95.
King Prawn £16.95 or Mixed Seafood £17.95

A choice of chicken £14.65, beef £16.65, roast duck £17.95, king prawn or mixed seafood £17.95, sea bass £17.95, mixed vegetables or tofu £13.65

29. GANG KIEW WAAN (Green Curry)

The famous fragrant Thai green curry cooked in coconut milk with aubergine, bamboo shoots, green beans, bell pepper and basil.

30. GANG PED (Red Curry)

Thai red curry cooked in coconut milk with aubergine, green beans, bamboo shoots, bell pepper and basil.

31. PANANG CURRY

An aromatic Panang curry cooked with coconut milk, bell pepper, green beans, kaempfer root and basil. Finished with coconut cream and kaffir leaves.

For parties of 4 or more a discretionary 10% service charge will be added.

SET MENUS

All set menus are for a minimum of two people and are served with your choice of steamed or egg-fried rice.

SET MENU A

£30.95 per person

APPETISER

A mixed platter of Spring Rolls,
Chicken Satay and Prawn Tempura.

MAIN COURSE

29. Green Curry - Beef
25. Pad Med Mamuang Himmaparn - Chicken
20. Pad Pak Ruam

SET MENU B

£33.95 per person

APPETISER

11. Ped Ron- aromatic duck served with warm pancakes in a bamboo basket, shredded cucumber, carrot, leek and hoisin sauce.

MAIN COURSE

26. Pad Grapao - King Prawn
28. Massaman Curry- Beef
19. Stir-fried Broccoli

VEGETARIAN SET MENU

£26.95 per person

APPETISER

V12. A mixed platter of Vegetable Spring Rolls,
Vegetable Satay and Vegetable Tempura

MAIN COURSE

V29. Green Curry - Tofu
V27. Sweet & Sour - Mixed Vegetables
V21. Stir-fried Aubergine

For parties of 4 or more a discretionary 10% service charge will be added.