



## APPETISERS

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

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|---|--------------|
| <b>Plain Prawn Crackers</b>   | <b>£3.25</b> |
| <b>Thai Tasty Prawn Crackers</b>  | <b>£3.95</b> |
| <b>1. POR PIA (Vegetable Spring Roll)</b>    | <b>£7.25</b> |
| Crispy spring rolls filled with mixed vegetables and rice vermicelli. Served with sweet chilli sauce.   |              |
| <b>2. VEGETABLE SATAY</b>                       | <b>£7.35</b> |
| Grilled skewers of mushroom, courgette, carrot, onion, red & green pepper, cherry tomatoes and tofu. Served with peanut sauce and cucumber relish.  |              |
| <b>3. STEAMED BLACK MUSSELS</b>   | <b>£8.95</b> |
| Large black mussels steamed with lemongrass, basil, galangal, kaempfer root and fresh chilli.   |              |
| <b>4. VEGETABLE TEMPURA</b>    | <b>£7.35</b> |
| Mixed vegetables coated in light, crispy tempura batter. Deep fried and served with sweet chilli sauce.   |              |
| <b>5. SOMTUM (Green Papaya and Carrot Salad)</b>  | <b>£9.95</b> |
| 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.<br>***Also makes a great side dish or main course*** |              |
| <b>6. GAI GEOW</b>  | <b>£7.95</b> |
| Deep fried marinated strips of chicken breast, coated in Asian breadcrumbs and sesame seeds. Served with sweet chilli sauce.  |              |
| <b>7. GAI SATAY</b>   | <b>£7.95</b> |
| Marinated chicken on a bamboo skewer. Grilled and served with homemade roasted peanut sauce and cucumber relish.  |              |
| <b>8. POR PIA PED (Duck Spring Rolls)</b>   | <b>£8.50</b> |
| Crispy spring rolls filled with shredded duck, carrot, and leek. Served with homemade hoisin sauce.   |              |

 **Gluten Free**  **Vegetarian**  **Vegan**

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

9. **KANOM JEEP** £7.95  
 Minced pork, water chestnut, onion, spring onion and sesame oil. Wrapped in wonton skin, then steamed and served with garlic oil and sweet soya sauce.
10. **THAI BARN SQUID** £8.25  
 Tender squid rings lightly coated in a crisp batter, deep fried and sprinkled with salt. Garnished with spring onion and fresh chilli. Served with sweet chilli sauce.
11. **PRAWN TEMPURA** £8.25  
 Deep-fried, marinated king prawns in a light crispy batter. Served with sweet chilli sauce.
12. **PED RON** £17.95 (serves 2 people)  
 A special oriental appetiser. Aromatic duck served with warm pancakes in a bamboo basket, shredded cucumber, carrot, leek and hoisin sauce.
13. **THAI BARN PLATTER** £17.95 (serves 2 people)  
 A selection of vegetable spring rolls, chicken satay, kanom jeep and prawn tempura.

## THAI SOUPS

14. **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 £7.95, King Prawn £8.50**  
**or Mushroom £7.25** 
15. **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 £7.95, King Prawn £8.50**  
**or Mushroom £7.25** 
16. **POH TEAK** £10.95  
 A spicy clear soup of mixed seafood with lemongrass, galangal, mushrooms, red onion, kaempfer root, holy basil, kaffir leaves and fresh chilli.

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## MAIN COURSES



### THAI BARN SPECIALTIES

17. **DUCK WITH HONEY AND CHILLI SAUCE**  **£19.95**
- Deep fried crispy roast duck with a mild honey and red chilli sauce. Garnished with coriander and served on a sizzling dish.
18. **TAMARIND DUCK** **£19.95**
- Roasted aromatic duck breast served on a bed of cooked Chinese leaf. Dressed with tamarind sauce, crispy shallots, coriander and red pepper.
19. **SIZZLING LAMB CUTLETS** **£22.95**
- Grilled lamb cutlets with bell pepper and spring onions. Served in a garlic and pepper sauce and garnished with coriander.
20. **WEEPING TIGER** **£21.95**
- Grilled marinated sirloin steak served sizzling on a bed of grilled onion, broccoli, cauliflower and red pepper, with a spicy ground chilli and tamarind sauce on the side. Please let us know how you like your steak cooked.
21. **PAD CHA**
- Spicy stir-fried sea bass in a light batter **OR** lamb cutlets with fresh lemongrass, kaempfer root, sweet basil, galangal, garlic, red chilli, pepper corns, baby corn and green beans. Can be made mild on request.  
**Sea bass £21.95   Lamb cutlets £22.95**

### Chef's Special

#### 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, sweet potatoes and broccoli. Garnished with crispy shallots, coriander and red pepper.

**£25.95**



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## 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.  

22. **STIR-FRIED BROCCOLI** £8.95  
Stir-fried broccoli with garlic, carrot and ginger.
23. **PAD PAK RUAM** £9.95  
Stir-fried mixed vegetables in garlic and oyster sauce.  
Can be made spicy on request.
24. **MIXED MUSHROOMS** £9.95  
Black mushrooms, button mushrooms, and Chinese fungus stir fried in oyster sauce with garlic and spring onion.
25. **STIR-FRIED AUBERGINE** £9.95  
Stir-fried aubergine with garlic, sweet basil and fresh red chilli.



A choice of chicken £12.95, beef £13.95, tofu £11.95  
mixed seafood, king prawn or roast duck £14.95

26. **PAD NAMMAN HOI**  
Stir fried with garlic, mushrooms, baby corn, onion, spring onion, carrot and pepper.
27. **PAD KING**  
Stir fried with fresh ginger, garlic, broccoli, baby corn, mushroom, Chinese fungus, spring onion, carrot and red pepper.
28. **TOD GRATIAM PRIK THAI**  
Stir fried with fresh garlic, spring onion, and black pepper. Sprinkled with crispy garlic and coriander then served on a bed of lettuce.
29. **PAD MED MAMUANG HIMMAPARN**  
Stir fried with cashew nuts, carrot, peppers, mushroom, garlic, spring onion, onion and roasted chilli.
30. **PAD PED**  
Stir fried with red curry paste, bamboo shoots, green beans, sweet basil and red pepper.
31. **PAD GRAPAO**  
Stir fried with garlic, fresh chilli, basil, onion, red pepper, green beans and bamboo shoots. Can be made mild on
32. **PREOW WAAN (Sweet & Sour)**   
Sautéed with pineapple, onion, cucumber, red pepper, Chinese fungus, carrot & tomato in a sweet & sour sauce.

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

**33. MASSAMAN CURRY (Chef's Choice)**

A Massaman curry blend with dry spices such as cumin and star anise cooked with coconut milk, sweet potato, onion, bell pepper and peanuts. Garnished with crispy shallots and red pepper.

**Choice of chicken £13.95 or beef £15.95**



**A choice of chicken £13.50, beef £15.50, roast duck £15.95,  
king prawn or mixed seafood £15.95, sea bass £16.95,  
mixed vegetables or tofu £12.50**

**34. CHOO CHEE CURRY**

Rich and aromatic Thai Choo Chee curry paste with coconut milk, cherry tomatoes, pineapple, bell pepper, sweet basil and kaempfer root. Topped with coriander.

**35. GANG KIEW WAAN (Green Curry)**

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

**36. GANG PED (Red Curry)**

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

**37. 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.

**38. GANG GAREE (Yellow Curry)**

Mild yellow curry cooked in coconut milk with sweet potato, bell pepper and onion. Garnished with crispy shallots and red pepper.

**39. GANG PA (Jungle Curry)**

A spicy Thai curry that does not contain coconut milk. Made with bamboo shoots, bell pepper, baby corn, green beans, cauliflower, broccoli, courgette, sugar snap peas, kaempfer root, basil and fresh peppercorn.

**40. SPICY RICE NOODLES**

Spicy stir-fried rice noodles with chilli oil, oyster sauce, fresh chilli, garlic, green beans, onion, sugar snap peas, baby corn and basil. Served on a bed of iceberg lettuce.

**With king prawn £15.95, chicken £13.95,  
tofu or mixed vegetables £12.95**


**41. URBAN NOODLES**

Stir-fried rice noodles with light soya sauce, egg, bean sprouts, carrots, bell pepper, courgette, baby corn, sugar snap peas, garlic and oyster sauce. Served on a bed of iceberg lettuce. Can be made with soya sauce instead for a vegetarian option.

**With king prawn £15.95, chicken £13.95,  
tofu or mixed vegetables £12.95**

**42. PAD THAI** 

Stir-fried rice noodles with tamarind sauce, egg, beansprouts, bell pepper, 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 £15.95, chicken £13.95,  
tofu or mixed vegetables £12.95** 

**43. MEE SUWA**

Stir-fried egg noodles with egg, garlic, black mushroom, beansprouts, spring onions, carrot and oyster sauce. Can be made with soya sauce instead for a vegetarian option.

**With king prawn £15.95, chicken £13.95,  
tofu or mixed vegetables £12.95**

**44. KAO PAD SABPAROD (Pineapple Fried Rice) £14.95**

Egg fried rice with chicken, king prawns, pineapple, sultanas, onion, spring onion, carrot, bell pepper, curry powder and cashew nuts. Served inside a hollowed out pineapple when eaten in house. (Chef's Choice)

**45. KAO SUEY (Steamed rice)**   **£3.95**
**46. EGG-FRIED RICE**  **£4.50**
**47. COCONUT RICE (Topped with sesame seeds)**   **£4.50**



## 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

£29.95 per person

#### APPETISER

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

#### MAIN COURSE

- 35. Green Curry - Beef
- 29. Pad Med Mamuang Himmapharn - Chicken
- 23. Pad Pak Ruam



### SET MENU B

£32.95 per person

#### APPETISER

- 12. Ped Ron- aromatic duck served with warm pancakes in a bamboo basket, shredded cucumber, spring onion and hoisin sauce.

#### MAIN COURSE

- 31. Pad Grapao - King Prawn
- 33. Massaman Curry- Beef
- 22. Stir-fried Broccoli



### VEGETARIAN SET MENU

£25.95 per person

#### APPETISER

- V13. A mixed platter of Vegetable Spring Rolls, Vegetable Satay and Vegetable Tempura

#### MAIN COURSE

- V34. Choo Chee Curry - Tofu
- V32. Sweet & Sour - Mixed Vegetables
- V25. Stir-fried Aubergine



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