

NEW Lunchtime Menu

Main course £6.95 - Add any starter for only £2

Choice of Starters

1. **Duck Spring Roll** - duck, vermicelli, and carrots wrapped in rice paper.
2. **Panang Satay** – chicken coated in panang sauce and served on skewers.
3. **Mixed Tempura** -prawns, squid, sweet potato, carrot and broccoli – ***Chef's recommendation***
4. **Salt & Pepper Chicken Wings** - chicken wings seasoned with salt and pepper cooked until crispy.
5. **Sundried Pork** – strips of pork marinated with palm sugar, pepper and fish sauce served with a spicy dip.
6. **Tod Man Kao Pod (n)** sweet corn and egg croquette deep fried, served with a sweet chilli and cucumber dip.
7. **Curry Parcel** -triangular parcel of curried vegetables.

Choice of Main Courses

8. **Massaman Beef Curry (n)**
Thick cuts of beef and potato simmered until tender in a rich coconut milk curry of roasted dry spices, served with steamed Thai jasmine fragrant rice.
9. **Spicy King Prawns** 
King prawns stir-fried in a spiced rice wine sauce with onion and peppers, served with steamed Thai jasmine fragrant rice.
10. **Kao Pad Grawpaw** 
Minced chicken stir fried with garlic, chilli and holy basil, tossed with jasmine rice and topped with fried egg.
11. **Black Peppered Pork** 
Slices of tender pork fried with chilli garlic and black pepper, served with steamed Thai jasmine fragrant rice.
12. **Sweet and Sour (Chicken, Pork or Vegetable) (v)**
Crispy coated chicken, pork or vegetables deep fried, served with a tangy fruity sauce, served with steamed Thai jasmine fragrant rice.
13. **Chicken Kare Somen**
A spicy soup made from lemongrass, coconut milk, red chillies and galangal served with somen noodles and garnished with chicken breast, mushrooms, bean sprouts, wagame and fresh coriander.
14. **Gang Gari Gai (Chicken Vegetarian option available)**
Chicken, potato and onions slow cooked in turmeric and curry sauce sprinkled with crispy fried onion and served with steamed Thai jasmine fragrant rice.
15. **Peppered Pork with Crispy Garlic**
Pork marinated, cooked until tender sprinkled with crispy garlic and placed on a bed of spring greens, served with steamed Thai jasmine fragrant rice.
16. **Green Curry (Chicken, Beef or Vegetables)** 
Thai green curry made with coconut milk, green chillies, bamboo shoots, fine beans, served with steamed Thai jasmine fragrant rice.
17. **Grilled Chicken with Coconut Rice**
Grilled chicken laid on a bed of coconut rice dressed with a special Japanese sauce, served with cucumber, and coriander.
18. **East Noodles (n)**
Slices of chicken breast placed on a bowl of noodles, glazed with dark soy sauce served with bean sprouts, spring greens, lime and peanuts.
19. **Teriyaki Chicken**
Chicken marinated in teriyaki sauce, cooked until tender and served on a bed of pineapple fried rice.
20. **Pad Me Roast Chicken**
Egg noodles, bean sprouts and carrot with Thai roast chicken tossed in sesame seeds and served with Chef's special sauce.