## 3-COURSE $£ 25 / 2$-COURSE $£ 22$ (WITHOUT DESSERT) PRICE PER PERSON

## ADD 90 MINUTES FOR A CHOICE OF BOTTOMLESS PROSECCO, COCKTAILS, MOCKTAILS, OR CHANG BEER FOR AN ADDITIONAL $£ 23$

## STARTERS

Please select one option from the following

## Mixed Starters

Including: Vegetable Spring Rolls; Chicken Satay; Thai Dumplings; Butterfly Prawns; and Corn Cakes

## Mixed Vegetarian Starters

Including: Veg Spring Rolls; Corn Cakes; Vegetable Tempura; and Vegetable and Tofu Satay.

## MAIN COURSE

Please select one option from the following

## Chicken >or <br> Vegetable Green Curry with Rice Aromatic green chilli paste with coconut milk, aubergines, bamboo shoots, long beans and sweet basil. <br> Chickenノ* or se Tofu with Cashew Nuts with Rice

 Tossed in oyster sauce with carrot, bell pepper, onion, spring onion and roasted chillies.Tofu with Basil with Rice ת
Thailand's favourite with chillies, garlic, onion, long beans and bell pepper.

Valcano Fish with Rice $\boldsymbol{\boldsymbol { \prime }} \odot(£ 4.00)$ Battered fresh water fish fillets in sweet and spicy lava.

Beef Panang Curry with Rice ( $£ 3.00$ )
Served in loose shells in reduced red curry sauce, coconut cream and shredded kaffir lime leaves.

Prawns Love Scallops $\odot(£ 3.00)$ Sautéed with babycorn, sugar snap peas, carrot and garlic in seasoned oyster sauce and soy sauce.

Tamarind Duck with Rice $\odot(£ 6.00)$ Our signature roasted duck leg topped with three-flavoured tamarind sauce. Served with grilled pineapple and dried chilli sprinkles.

Prawns Pad Thai © ( $£ 5.00$ )
Thailand's most famous rice noodles stir fried with egg, tofu,beansprouts, spring onion, sweet turnip, shallot and crushed peanuts.

Coconut Ice Cream with Roasted Coconut Flakes

Medium Hot Hot Very Hot Contains Gluten ©Contains Nuts / Peanuts Vegan Friendly

