

THE LITTLE THAI

**LUNCH
WEEKDAYS
12-3PM**

STARTERS

Prawn crackers	3.5
Prawn toast ⁽ⁿ⁾	8
<i>Chicken & prawn toast topped with sesame seeds</i>	
Vegetarian spring rolls	7
Sweet corn cakes	7
Thai style tempura	
Vegetable	7
Prawn	8
Kanom jeeb ⁽ⁿ⁾	8
<i>Steamed pork & prawn water chestnut dumplings</i>	
Satay chicken ^{(gf) (n)}	7.5
Pork ribs *	7.5
<i>Deep fried and served with a spicy dip</i>	
Thai calamari	8
Goong hom pa	8
<i>Marinated king prawns wrapped in crispy pastry</i>	
Moo ping	7.5
<i>Grilled marinated pork skewers served with a spicy Thai dip</i>	
Thai style fried chicken wings	7.5

NOODLES

Pad Thai ^{(gf) (n)}	
<i>Stir fried rice noodles with eggs, beansprouts, ground peanuts and chilli on the side</i>	
Chicken or Tofu	13
Prawn	14
Laksa **	15
<i>Egg noodles in a mild red coconut broth with chicken, prawns, tofu and eggs</i>	
Pad sieyu	
<i>Rice noodles stir fried in soya sauce with eggs and fresh vegetables</i>	
Veg	12
Chicken, Pork, Beef or Tofu	13
Prawn	14
Pad kee mau ***	
<i>Spicy stir fried rice noodles, fresh chilli and Thai basil</i>	
Veg	12
Chicken, Pork, Beef or Tofu	13
Prawn	14
Special Egg Noodles	
<i>Stir fried egg noodles with prawns, soya sauce, egg, beansprouts and carrots</i>	

* SLIGHTLY HOT

** MEDIUM HOT

*** VERY HOT

Any dishes with chilli can be adjusted, just tell us how hot you'd like it.



Contains nuts (Peanuts, sesame seeds, cashew nuts or nut traces)



Gluten free

Because our dishes contain many different ingredients we can't list them all here. Due to these circumstances and due to cross contamination risks in our busy kitchen we are unable to guarantee that any menu item can be completely free of allergens. If you have any allergies please ask to speak with the Manager.

12.5% Service will be added to tables of 5 or more.

**DISHES INCLUDING
A PORTION OF
THAI FRAGRANT RICE**

STIR FRIED

Pad kra prow ***

Stir fry with fresh chilli and Thai basil leaves topped with a fried egg and crispy basil

Veg	12
Chicken, Pork, Beef or Tofu	13
Prawn	14
Duck	15

Pad katium prig Thai

Stir fry with garlic, ground pepper and coriander

Veg	12
Chicken, Pork, Beef or Tofu	13
Prawn	14

Pad med ma muang ⁽ⁿ⁾

Stir fry with cashew nut, dried chilli and spring onion

Veg	12
Chicken or Tofu	13

Pad piew wan

Thai style sweet & sour with pineapple and mixed veg

Veg	12
Chicken, Pork, Beef or Tofu	13
Prawn	14

Thai style shredded duck **

Stir fried in oyster sauce with spring onions and Thai chilli

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Beef in oyster sauce **

Stir fried in oyster sauce with spring onions and Thai chilli

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Chicken with fresh ginger

Stir fried with fresh shredded ginger, black thai mushrooms, onions and peppers

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Broccoli *

Stir fried in oyster sauce with a dash of chilli

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Mixed Veg *

Stir fried in oyster sauce with a dash of chilli

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Mixed greens *

Stir fried in oyster sauce with a dash of chilli

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Mangetout ginger garlic

.....	10
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CURRIES

Green Curry *** ^(gf)

Thai green coconut milk curry with Thai basil leaves and mixed vegetables

Veg	12
Chicken, Pork, Beef or Tofu	13
Prawn	14

Penang ** ^(gf)

A thick red Thai curry with coconut milk, lime leaves and Thai basil

Veg	12
Chicken, Pork, Beef or Tofu	13
Prawn	14

Red ** ^(gf)

Traditional Thai red coconut milk curry with sweet basil leaves

Veg	12
Chicken, Pork, Beef or Tofu	13
Prawn	14

Red duck curry ** ^(gf)

Duck curry with lychee, tomato and pineapple

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Massaman * ^{(gf) (n)}

Mild coconut curry with potatoes, peanuts & onions

Chicken or Tofu	13
Marinated Beef	13

SOUPS

Tom kha * ๑f <i>Mild coconut soup flavoured with lemon grass, lime leaves and galangal</i>	
Mushroom	7
Chicken	7.5
Prawn	8
Tom yum ** ๑f <i>Spicy Thai hot and sour soup</i>	
Mushroom	7
Chicken	7.5
Prawn	8

FISH

Chu chi pla * ๑f <i>Crispy salmon topped with a mild red curry sauce</i>	15
Sweet and sour salmon <i>Crispy salmon topped with our sweet and sour sauce</i>	15
Pla neung ma now *** ๑f <i>Half seabass filleted, steamed in lemon, chilli and Thai herbs</i>	16
Pla rad prig ** <i>Half crispy seabass filleted, topped with a Thai sweet chilli sauce</i>	16
Pla neung sieyu <i>Half seabass filleted, steamed in ginger and light soya sauce</i>	16

SALADS

Beef salad *** ๑f <i>Yam nua salad with a spicy lime dressing</i>	13
Som tum *** ๑f n <i>Fresh papaya salad with fresh Thai chilli, nuts and tiny shrimp</i>	12
Gado gado ๑f n <i>Fresh mixed salad with boiled eggs drizzled in a peanut sauce</i>	12
Larb *** ๑f <i>Warm spicy minced chicken salad on a bed of lettuce</i>	13
Little Thai salad n <i>Lettuce, cucumber, carrots and tomatoes with a light soya, wasabi and sesame dressing</i>	12
Spicy glass noodle salad *** ๑f <i>Warm spicy salad with king prawns</i>	14

RICE

Thai fragrant ๑f	3
Sticky, Egg fried or Coconut ๑f	4
Spicy rice *** <i>Fried with chicken, eggs, onion, spring onion and chilli</i>	13
Special fried rice <i>Fried with eggs, chicken, prawns, onions and tomatoes</i>	14

WHITE WINE

*175ml / 250ml / Bottle

Reserve St Marc Sauvignon Blanc <i>Vin de Pays, France</i>	8 / 10 / 25
Picpoul de Pinet NV <i>Languedoc, France</i>	9 / 11 / 28
Le Versant Viognier <i>Vin de Pays, France</i>	10 / 12 / 31
The Duke Sauvignon Blanc <i>Marlborough, New Zealand</i>	11 / 13 / 34
Chablis Domaine Fournillon <i>Burgundy, France</i>	45
Puligny Montrachet 1er Cru Champ Gain Meunier <i>Burgundy, France</i>	75

RED WINE

Reserve St Marc Merlot <i>Vin de Pays, France</i>	8 / 10 / 25
Mirador Rioja Tinto <i>Rioja, Spain</i>	9 / 11 / 28
Santuaria Malbec <i>Mendoza, Argentina</i>	10 / 12 / 31
Saint-Emilion Private Reserve <i>Bordeaux, France</i>	13 / 15 / 40
Vina Cobos Felino Malbec <i>Mendoza, Argentina</i>	45
Beaune 1er Cru Maison Jaffelin Pinot Noir <i>Burgundy, France</i>	75

ROSÉ

La Bastille Cabernet Sauvignon Rosé <i>Vin de Pays Doc, France</i>	9 / 11 / 28
Mas Fleurey Cotes de Provence Rosé <i>Provence, France</i>	11 / 13 / 34

BEERS

Singha/Tiger	4.5
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SPARKLING WINE & CHAMPAGNE

Prosecco Cielo <i>Veneto, Italy</i>	35
Veuve Clicquot Brut NV <i>Champagne, France</i>	60

DESSERT WINES

Port	50ml 5
Moscato Passito <i>A classic sweet dessert wine from Piemonte, Italy</i>	100ml: 7 ½ bottle: 24

SPIRITS & MIXERS

Tanqueray, Bombay Sapphire, Jack Daniels, Famous Grouse Mekhong and others...	25ml 5
Hendricks Gin, Grey Goose, Johnnie Walker Black Label, Monkey Shoulder, Courvoisier V.S.	25ml 6
Mixers <i>Fever-Tree Premium Indian Tonic Water, Fever-Tree Refreshingly Light Indian Tonic Water, Fever-Tree Premium Soda Water, Coke, 7up</i>	2

COLD DRINKS

Diet Coke, Coke, 7up	3
Large still or sparkling water	75cl 4
Juice <i>Aloe vera/mango/pineapple/orange/apple</i>	4
Thai milk iced coffee, Thai milk iced tea	5
Nom yen <i>Classic Thai pink milk drink</i>	5

HOT DRINKS

Latte, cappuccino	4
Espresso	Single: 2 Double: 3
Tea <i>Breakfast, chamomile, fresh mint, green, jasmine</i>	3

*125ml glasses are available upon request