

Thai Cottage

ALLERGY KEY:

- [P] Peanuts
- [G] Gluten
- [S] Soya
- [L] Lupin
- [F] Fish
- [Mo] Molluscs
- [Ce] Celery
 - [N] Nuts
 - [M] Milk
 - [E] Eggs
- [SD] Sulphur dioxide
 - [C] Crustaceans
 - [Mu] Mustard
- [Se] Sesame seeds
- [*] May contain allergens



PC. Prawn Crackers [G, C, M, N] (First bowl complimentary)	£1.95
I. Chicken Satay [G, C, E, M, Mo, P, S, *]	£5.95
Strips of chicken marinated in Thai spices, skewered, chargrilled, and served with a peanut sauce.	
2. Spring Rolls [G, S,]	£5.75
Rice flour pastry filled with stir-fried mixed vegetables and vermicelli, served with sweet chilli sauce.	
3. Prawn Spring Rolls [G, C, Mo, Se, S]	£5.95
Marinated prawns wrapped in pastry and fried until crispy, served with sweet chilli sauce.	
4. Butterfly Prawns [G, C, E,]	£5.95
Tiger prawns deep fried in a light batter served with sweet chilli sauce.	
5.Thai Fish Cakes [F, P, S,*]	£5.95
Minced featherback fish with spicy seasoning and green beans, deep fried and served with crushed peanuts in sweet chilli sauce.	
6. Dim Sum [G, E, M, Mo, S, *]	£5.95
Steamed dumplings in a wanton wrapper with mixed pork and prawns, topped with garlic and served with sweet soya sauce.	
7. Honey Spare Ribs [G, Se, S]	£5.75
Barbecued pork spare ribs marinated in honey and hoi sin sauce.	
8. Chicken Wings [G, Mo, S]	£5.75
Chicken wings stuffed with minced chicken and glass noodles, deep fried and served with sweet chilli sauce.	
9. Prawn Toast [G, C, E, Mo, Se, S]	£5.95
Minced prawns topped with sesame seeds on toast, served with sweet chilli sauce.	
I0. Prawn Satay [G, C, Mo]	£5.95
Prawns marinated in Thai spices, skewered, chargrilled and served with peanut and chilli sauce.	
I I. Mixed Platter (for 2 people) [G, C, E, F, M, Mo, P, Se, S,*]	£13.95
A selection of our favourite starters served with a mixture of dips.	
12.Thai Aromatic Crispy Duck [G, Se, S]	Whole £29.00
Aromatic crispy duck served with cucumber, spring onions and hoi sin sauce.	Half £15.00
	Quarter £9.50



leaves.

21.Tom Yum [C, F, S]	£5.95
Traditional sour and spicy soup with chicken or prawns, lemongrass, kaffir lime leaves, galangal and chilli oil.	
22.Tom Kha [F]	Chicken £5.95
Coconut soup with chicken or prawns, spiced with lemongrass and galangal.	Prawn [C] £6.95
23. Tom Yum Poh Tak (for two people) [C, F, Mo, S]	£13.95
Spicy mixed seafood soup with lemongrass, kaffir lime leaves, fresh chilli and holli basil. Served in a hot pot.	
Thai Salads	
31. Yum Woon Sen [Ce, C, F]	£6.95
Vermicelli clear noodles with prawns, minced chicken, spring onions and coriander, mixed with chilli lemon dressing.	
32. Beef Salad [F]	£6.95
Chargrilled beef thinly sliced, mixed with a generous helping of traditional fresh Thai herbs and spicy dressing	
33. Duck Salad [F]	£6.95
Duck breast, freshly chopped and grilled, tossed in Thai herbs, ground rice, chilli powder and lime juice.	
34. Seafood Salad [Ce, C, F, Mo]	£7.95
Steamed prawns, squid and mussels with lemongrass and other herbs, mixed with a hot and sour dressing.	
35. Prawn Salad [C, F]	£7.95
Grilled prawns flavoured with lemongrass and Thai herbs, mixed with a hot and sour dressing.	
36. Mussel Salad [C, F, Mo]	£6.95
Steamed mussels with lemongrass and Thai herbs, mixed with a hot and sour dressing.	
Eurry Dishes	
41. Green Curry [C]	Chicken £8.95
The famous Thai green curry made with chicken or prawns, coconut milk, Thai aubergines, pea aubergines, bamboo shoots and sweet basil leaves.	Prawn [C] £9.95
42. Red Curry [C]	£8.95
Spicy red curry made with beef, chicken or pork, coconut milk, bamboo shoots, lime leaves and sweet basil	

Letters after the dishes are allergen information and you will find the key at the front of the menu. A discretionary 10% Service Charge will be added to your bill. All prices include VAT.



43. Duck Curry [C]	£9.95
Duck in a red curry with coconut milk, tomato, pineapple and Thai herbs.	
44. Panang Curry [C]	£9.95
A popular red thick and creamy curry made with chicken or beef, coconut milk and lime leaves.	
45. Mussaman Curry [C, P,*]	£9.95
A delicious sweet, mild South of Thailand dish made with chicken or lamb and served with onion, po coconut milk and peanuts.	otato,
46. Nutty Chicken [C, P,*]	£8.95
Chicken with coconut milk in a creamy peanut sauce.	
Stir-fried dishes	
51. Pad Med Mamuang [G, E, M, Mo, N, S, *]	Chicken £8.95
Chicken or prawns stir fried with cashew nuts, spring onions and pineapple.	Prawn [C] £9.95
52. Pad Graprow [G, E, M, Mo, S, *]	Chicken/Beef/Pork £8.95
A choice of chicken, beef, pork or prawns stir fried with fresh chilli, onion and fresh holli basil leaves.	Prawn [C] £9.95
53. Pad Khing [G, E, M, Mo, S, *]	Chicken/Pork £8.95
A choice of chicken, pork or prawns stir fried with fresh ginger, mushrooms and spring onions.	Prawn [C] £9.95
54. Pad Priew Wan Sweet & Sour	Chicken/Pork £8.95
A choice of chicken, pork or prawns stir fried with pineapple, cucumber and sweet and sour sauce.	Prawn [C] £9.95
55. Pad Gra Tieam [G, E, M, Mo, S, *]	£9.95
A choice of chicken or pork stir fried with a garlic, coriander and white pepper sauce.	
56. Pad Num Mun Hoi [G, E, M, Mo, S, *]	£9.45
A choice of chicken or beef stir fried with onion, mushrooms, green and red peppers in oyster sauce.	
59. Nua Gra Prow Grob Crispy Beef [G, E, M, Mo, S, *]	£9.95

Crispy beef stir fried with fresh chilli and garlic topped with crispy holli basil leaves.



61. Pad Talay [G, C, E, M, Mo, S, *] Stir fried mixed seafood with Thai chilli oil, Thai herbs, onions and basil leaves.	£11.95
62. Goong Nam Prik Pow [G, C, E, M, Mo, S, *]	£9.95
Stir fried prawns with chilli oil, bamboo shoots, onions and basil leaves.	
63. Goong Kho Pot [G, C, E, M, Mo, S, *]	£9.95
Stir fried prawns with baby young corn, mushrooms, spring onions in soya sauce.	
64. Goong Gra Tiem [G, C, E, M, Mo, S, *]	£12.95
Chargrilled giant king prawns topped with garlic, black pepper and coriander sauce.	
65. Goong Chu-Chee [G, C]	£13.95
Chargrilled giant king prawns topped with red thick and creamy curry, with coconut milk and lime leaves.	
66. Scallop Chu-Chee [C, Mo]	£13.95
Smooth aromatic curry with sea scallops and Thai herbs.	
71. Plah Chu-Chee [G, C, F]	£13.95
Crispy red tilapia fillet topped with chu-chee curry sauce and lime leaves.	
72. Plah Sam Rot [G, E, F, M, Mo, S, *]	£13.95
Crispy red tilapia fillet topped with a three flavoured sauce.	
73. Plah Ma Kham [G, F]	£13.95
Crispy sea bass topped with tamarind sauce.	
74. Plah Neung Ma-Now [F]	£14.95
Steamed sea bass in garlic, chilli and lemon juice.	
75. Plah Neung Si-Ew [G, F, S]	£14.95
Steamed sea bass with fresh ginger, spring onions and soya sauce.	
76. Gang Kiew Wan Plah [G, C, F]	£12.95
Crispy red tilapia fillet topped with green curry sauce.	
Grilled	
81. Goong Pow Giant King Prawns [C, F]	£13.95
Chargrilled giant king prawns served with fresh chilli sauce.	
82. Gai Yang Ta-Krai Chicken [F]	£12.95
Grilled marinated chicken in Thai herbs and lemongrass served with sweet chilli sauce.	



83. Gai Yang Som Tum Chicken [F]	£13.95
Grilled marinated chicken accompanied by Thai salad (Som Tum), peanuts and served with sweet chilli sauce.	£13.73
84. Seua Rong Hai Weeping Tiger [G, E, F, M, Mo, S, *]	£13.95
Marinated beef sirloin chargrilled and served in a hot sizzling dish with our special hot chilli sauce.	
85. Moo-Yang Jim Jaew Pork [G, E, F, M, Mo, S, *]	£13.95
Marinated pork neck, chargrilled and served with chilli sauce in a sizzling dish.	
86. Gae Yung Lamb [G, E, F, M, Mo, S, *]	£13.95
Marinated cutlets of lamb, chargrilled and served with chilli sauce in a sizzling dish.	
House Special Dishes	
91. Honey Duck	£13.95
Roast duck thinly sliced and served with our special honey sauce in a sizzling dish.	
92. Hor Mok Talay [C, E, Mo]	£13.95
Steamed seafood in a red curry sauce with Thai herbs served in a hot pot.	
93. Goong Ob Woon Sen [Ce, G, C, E, M, Mo, Se, S]	£13.95
Steamed king prawns with vermicelli, oyster mushrooms, garlic, ginger, spring onions and coriander in a light soya sauce served in a traditional Thai hot pot.	
94. Larb Pla [Ce, F]	£13.95
Deep fried sea bass, cooked with exotic Thai herbs, ground rice, chilli, fish sauce and lime juice.	
95. Phed Ma-Kham	£13.95
Roast duck breast, sliced and topped with flavoured tamarind sauce, served with crispy seaweed.	
96. Goong Ma-Kham [G, C]	£13.95
Giant king prawns, chargrilled and topped with sweet and sour tamarind sauce.	
Noodle Dishes	
101. Pad Thai [E, F, P, *]	Chicken £7.95
A choice of chicken or prawns [C] stir fried with rice noodles, egg, beansprouts and ground peanuts.	Prawn [C] £8.95
102. Pad See-Ew [G, E, M, Mo, P, S, *]	£7.95

 $\label{eq:Achoice} A \ choice \ of \ chicken \ or \ pork \ stir \ fried \ with \ flat \ rice \ noodles, green \ vegetables, eggs \ and \ soya \ sauce.$



I03. Pad Kee Maow [G, M, Mo, S, *] Beef stir fried with rice noodles, green vegetables, fresh chilli, garlic and basil leaves.	£7.95
beer still fried with rice floodies, green vegetables, fresh thini, gariit and basil leaves.	
104. Pad Mee Sua [G, E, M, Mo, S, *]	£7.95
Chicken and prawns stir fried with egg noodles and vegetables.	
Rice Dishes	
III. Kao Pad [G, E, M, Mo, S, *]	Chicken £7.95
A choice of chicken or prawns [C] stir fried with rice, egg and vegetables in a soya sauce.	Prawns [C] £8.95
112. Kao Pad Graprow [G, E, M, Mo, S, *]	£7.95
A choice of chicken or beef stir fried with rice, hot chilli and basil leaves.	
I I 3. Kao Pad Superot [G, C, E, M, Mo, N, S,*]	£8.95
Stir fried rice with prawns and pineapple with a dash of red curry.	
I 14. Kao Pad Talay [G, C, E, M, Mo, S,*]	£8.95
Special fried rice with mixed seafood in chilli oil.	
Hecompaniment dishes	
121. Mixed vegetables in oyster sauce [G, E, M, Mo, S,*]	£5.95
122. Broccoli in oyster sauce [G, E, M, Mo, S,*]	£5.75
123. Baby young corn, mushrooms and mangetout [G, E, M, Mo, S,*]	£5.95
124. Beansprouts with spring onions [G, E, M, Mo, S,*]	£5.75
125.Thai fragrant rice	£2.95
126. Egg fried rice [E]	£3.50
127. Sticky rice	£3.50
128. Pad mee [G, E, M, Mo, S,*]Stir fried egg noodles with spring onions and beansprouts.	£2.95
129. Kao Ga Ti [Se] Steamed Thai fragrant rice with coconut milk	£3.50



I 31. Tom Yum Hed [C, F, S] Spicy hot and sour mushroom soup with lemongrass.	£5.45
I 32.Tom Kha Hed [F]	£5.45
Mushrooms in coconut soup with galangal and lemongrass.	
I 33. Vegetable Tempura [G, E]	£5.75
Deep fried mixed vegetables in a light batter served with sweet chilli sauce.	
I 34. Tao Hoo Tord [P, S]	£5.75
Deep fried bean curd served with sweet chilli sauce, sprinkled with crushed roasted peanuts.	
135. Poh Pia Tord Spring Rolls [G, S]	£5.75
Bean vermicelli, dried mushrooms, shredded cabbage and carrots rolled in rice pastry, deep fried until crispy and served with sweet chilli sauce.	
136. Vegetarian Yum Woon Sen Vermicelli Salad [Ce, G, S]	£5.75
Rice vermicelli noodles with onions, coriander and celery mixed with chilli and lemon dressing.	
Vegetarian Main Dishes	£7.95
I 41. Pad Thai Jay [G, E, P, S, *] Rice noodles stir fried with eggs, beansprouts, spring onions and served with peanuts.	£/.73
142. Tao Hoo Pad Khing [G, E, M, Mo, S, *]	£7.95
Stir fried bean curd with ginger, mushrooms, spring onions, green and red peppers	
143.Tao Hoo Graprow [G, E, M, Mo, S, *]	£7.95
Stir fried bean curd with fresh chilli and basil leaves.	
I 44. Priew Wan Pak [S]	£7.95
Stir fried vegetables in sweet and sour sauce.	
145. Gang Kiew Wan Pak [S]	£8.50
Green curry with fresh vegetables cooked in coconut milk with bamboo shoots and Thai herbs.	
146. Gang Dang Pak [S]	£8.50
Red curry with fresh vegetables cooked in coconut milk with bamboo shoots and Thai herbs.	
147. Tao Hoo Med Ma Muang [G, E, M, Mo, N, S, *]	£7.95
Stir fried tofu with mushrooms, onions and cashew nuts	

Set Menu H

(minimum 2 people)

£25.00 per person

Starter Mixed platter

Main Courses
Red curry with beef
Stir-fried chicken with cashew nuts
Pad Thai noodles with prawns
Stir-fried mixed vegetables
Thai fragrant rice

Tea or coffee

Set Menu B
(minimum 3 people)

£25.00 per person

Starter Mixed platter

Main Courses
Green curry with chicken
Stir-fried beef with oyster sauce
Stir-fried prawns with sweet and sour sauce
Pad Thai noodles with chicken
Stir-fried mixed vegetables
Thai fragrant rice

Tea or coffee

(minimum 4 people)

Set Menu C

£25.00 per person

Starter Mixed platter

Main Courses
Red duck curry
Stir-fried chicken with cashew nuts
Stir-fried pork with sweet and sour sauce
Stir-fried beef with oyster sauce
Crispy fish with fresh chilli and holli basil leaves
Stir-fried mixed vegetables
Thai fragrant rice

Tea or coffee