

Valentine's

MENU

3 COURSES MEAL 29.95 PER PERSON

STARTERS

Mixed Platter Meat for 2 to share

*Chicken Wings, Tempura Prawn, Chicken Satay,
Spring Rolls Prawn Toast*

Thai Fishcake

*Homemade, Thai famous fish cake served with
sweet chilli sauce*

Thai Dim Sum

*Delicious, steamed dumplings with a minced
pork & prawn filling with soy & ginger sauce*

Vegetable Spring Roll

*Fried mixed vegetables wrapped in rice
vermicelli, served with sweet chilli sauce*

Mixed Platter Veg for 2 to share

*Buttered Broccoli, Carrots, Mango, gyoza and Spicy
Sweet corn cakes*

Tom Yum Mushroom

*Thai hot & sour soup, flavoured with lemongrass, lime
leaves, galangal and a squeeze of fresh lemon with
mushrooms tomatoes & fresh chilli*

Tom Kha Mushroom

*Thai hot & sour soup, flavoured with coconut milk,
lemongrass, lime leaves, galangal and a squeeze of fresh
lemon with mushrooms tomatoes & fresh chilli*

MAIN DISHES

ALL MAINS ARE SERVED WITH JASMINE RICE

Ruby Duck

*Crispy buttered duck topped with chef special
favourite red wine sauce, seasoned
with oyster sauce & sesame oil*

Green Curry with crab meat

*Authentic Thai Green Curry (medium spicy)
with crab meat alongside with bamboo
shoots, red pepper, green beans & Thai basil*

Seabass Chu-Chi

*Lightly buttered seabass, topped with creamy
panang curry sauce, green beans &
red chilli peppers, topped with Thai basil*

Sweet & Sour Tofu

*Homemade Thai sweet and sour sauce with
Vegetables & tofu*

Yellow special curry Tofu and vegetables

*Thai mild yellow curry with a variation of
vegetables & Tofu*

Pad Khing Tofu

*Thai style stir-fry with fresh ginger,
mushrooms, baby corn, red peppers, spring
onions & chilli*

DESSERTS

Raspberry and chocolate Tart

Pistachio dream cake

Vegan Vanilla Cheesecake

Vegan chocolate Cake

Some of our dishes may contain small bones, if you require information regarding the presence of Allergens, please ask a member of staff. NB: whilst a dish may not contain a specific Allergen(s) due to layout of our 17th century pub and a wide range of ingredients used in our very small kitchen dishes are at risk of cross contamination.

A discretionary service charge of 10% will be added to your bill. All gratuities are shared fairly amongst all staff.