



Starters

1. Chicken Satay

Strips of tender chicken marinated in Thai spices, charcoal grilled on a bamboo skewer served with peanut sauce and a sweet Thai salad

£7.95

2. Thai Spring Rolls (V)

Home made deep fried spring rolls stuffed with vegetables.

£6.95

3. Na Moo

Deep-fried minced pork on bread base served with sweet chilli sauce

£6.95

4. Tempura Prawns

King prawns in batter served with sweet chilli sauce

£7.95

4a. Butterfly King Prawns

Deep-fried King Prawns in bread crumbs served with sweet chilli sauce

£7.95

5. Fish Cakes

Thai fish cakes served with sweet chilli sauce

£6.50

6. Na Goong

Minced prawn spread on a bread base with sesame seeds and deep fried served with a sweet chilli sauce

£7.95

7. Spare Ribs

Spare Ribs marinated in Thai sweet chilli sauce

£7.95

9. King Prawn Spring Rolls

Homemade Deep Fried Spring Rolls stuffed with minced pork and marinated prawns

£7.95

10. Tod Mon Sweetcorn (V)

Ground Sweetcorn mixed with spices and red curry paste served with a sweet chilli sauce.

£6.75

Real Thai Prawn Crackers

£4.00

Chips

£4.95



Starters

11. Vegetable Tempura (V)

Deep Fried Mixed Seasonal Vegetables in batter served with a sweet chilli sauce

£6.75

12. Toong Tong Cheese (V)

Crispy Pastry parcels filled with Brie, Mozzarella cheese and basil served with a plum sauce.

£7.50

13. Mixed Starters

(Minimum 2 People)

A delightful and delicious platter of:

Chicken Satay, Spring Rolls, Na Moo, Spare Ribs and Fish Cake

£20.00 (£10.00 per person)

Soups

14. Tom Yum Goong

Thai's famous hot and sour soup with Prawns, Mushrooms, flavoured with lemon grass and lime juice.

£7.95

15. Tom Kha Gai

Chicken in coconut soup flavoured with galangal, lemon grass and lime leaves.

£7.50

Thai Salad (Hot)

16. Yum Woon Sen

Prawns or Mixed Seafood

Vermicelli glass noodles steamed with choice of King Prawns or Mixed Seafoods seasoned with Lemon dressing, fresh chill, onions and coriander

£16.50

17. Plaa Lui Suan

Deep Fried Fish Fillet cooked in fresh chilli sauce, lime juice, mint, red onion, lemongrass and coriander

£15.00

18. Yum Ped Grob

Crispy marinated duck tossed with lemon dressing, ground toasted rice, fresh chilli, mint, salad leaf, red onion and coriander

£15.50

19. Larb Moo

Minced Pork is combined with lime juice, crunchy toasted rice, onions and a selection of herbs.

Larb is another favourite dish that should be eaten with sticky rice

£15.00

Main Meals - Chicken Dishes

20. Chicken with Chilli Oil

Sliced Fresh Chicken Fillet stir fried with onions and special Thai chilli oil.

£15.50

21. Peppered Chicken

Sliced Fresh Chicken Fillet stir fried with black pepper and garlic..

£15.50

22. Sweet & Sour Chicken

Sliced Fresh Chicken Fillet dipped in seasoned flour and deep fried cooked with pineapple, tomato, cucumber and sweet and sour sauce.

£15.50

23. Bangkok Chicken

Sliced Fresh Chicken Fillet dipped in seasoned flour and deep fried cooked with sweet chilli sauce.

£15.50

24. Chicken with Ginger

Sliced Fresh Chicken Fillet with a fresh sharp taste of ginger and mushrooms stir fried in oyster sauce.

£15.50

25. Chicken with Mushrooms

Sliced Fresh Chicken Fillet cooked with mushrooms and spring onions stir fried in oyster sauce

£15.50

26. Chicken with Cashew Nuts

Sliced Fresh Chicken Fillet stir fried with peppers, spring onions and cashew nuts in oyster sauce.

£15.50

27. Chicken with Chilli

Sliced Fresh Chicken Fillet cooked in oriental herbs and seasoned with chilli oil

£15.50

28. Chicken Pad Prik Khing

Sliced Fresh Chicken Fillet cooked in red curry paste with green beans, lemon grass and ginger.

£15.50

29. Gang Pa Gai (Jungle Curry)

A red hot chicken curry cooked in beans and basil.

£15.50

30. Green Chicken Curry

Traditional Thai green curry in coconut milk with herbs and spices.

£15.50

31. Panang Chicken Curry

Sliced Fresh Chicken Fillet cooked in a medium spiced creamy curry and basil.

£15.50

32. Chicken Red Curry

Thai red curry in coconut milk, with herbs and spices. A mouth watering fruity taste.

£15.50

33.. Masaman Chicken

Sliced Fresh Chicken Fillet slow cooked with fresh coconut, onions potato and peanut..

£15.50

Main Meals - Pork Dishes

34. Pork with Ginger

Pork cooked with fresh ginger, baby corn, onions, mushrooms and stir fried in oyster sauce.
£14.50

35. Pork with Cashew Nuts

Pieces of Pork stir fried with red peppers, mushrooms, spring onions and cashew nuts.
£14.50

36. Sweet & Sour Pork

Pieces of pork dipped in seasoned flour and deep fried, stir fried with tomatoes, pineapple and onions in sweet and sour sauce.
£14.50

37. Pork with Chilli

Pork cooked in Thai herbs seasoned with chilli and basil.
£14.50

38. Pork Panang

Pork cooked in a medium spiced creamy curry and basil.
£14.50

39. Pork Pad Prik Khing

Pork cooked in red curry paste with green beans, lemon grass and ginger.
£14.50

40. Green Pork Curry

Pork cooked in Thai green curry and coconut milk with Thai herbs and spices.
£14.50

41. Pork with Chilli Oil

Pork stir fried with onions and special Thai chilli oil.
£14.50

Main Meals - Beef Dishes

42. Beef in Oyster Sauce

Beef fried with broccoli and baby corn in oyster sauce.
£15.75

43. Peppered Beef

Beef flavoured with black pepper and garlic.
£15.75

44. Beef with Ginger

Beef cooked with fresh ginger, baby corn, onions, mushrooms and stir fried in oyster sauce.
£15.75

45. Panang Beef Curry

Beef cooked in a spiced creamy curry with red peppers and basil.
£15.75

46. Beef with Chilli

Beef cooked in a distinctive Thai fusion of garlic, chilli and basil.
£15.75

Main Meals - Beef Dishes

47. Gang Pa Beef (Jungle Curry)

Red beef curry with bamboo, lemon grass and basil.
£15.75

48. Green Beef Curry

Strips of beef cooked in coconut cream, green chilli paste and basil.
£15.75

49. Red Beef Curry

A rich red beef curry cooked in bamboo, lemon grass and coconut milk.
£15.75

50. Crispy Beef

Beef in seasoned flour and deep fried with sweet chilli sauce.
£15.75

51. Masaman Beef

Tender beef slow cooked with fresh coconut, peanut and potato.
£15.75

Main Meals - Duck Dishes

52. Duck with Oyster Sauce

Roast duck stir fried with broccoli, baby corn and oyster sauce.
£15.50

53. Panang Duck Curry

Duck cooked in coconut milk with panang paste and basil.
£15.50

54. Duck Pad Prik Khing

Duck cooked in red curry paste with green beans, lemon grass and ginger.
£15.50

55. Duck with Chilli Oil

Duck cooked in oriental herbs and seasoned with chilli oil.
£15.50

56. Red Duck Curry

Duck cooked in red curry paste with coconut milk
bamboo, herbs and spices.
£15.50

57. Green Duck Curry

Duck cooked in green curry paste with herbs and coconut milk.
£15.50

58. Duck with Chilli

Stir Fried Duck with fresh chilli, garlic, Thai herbs and basil.
£15.50

59. Duck with Tamarind

Delicious sliced lightly battered duck breast served on a bed of broccoli
topped with homemade tamarind sauce
£15.50

Main Meals - Seafood Dishes

60. Sweet & Sour Prawns

King prawns stir fried with cucumber, tomatoes, pineapple and onions in sweet and sour sauce.

£15.95

61. Prawns with Mushrooms

King prawns with mushrooms and spring onions stir fried in oyster sauce.

£15.95

62. Prawns with Ginger

King prawns with sharp fresh ginger, baby corn, onions, mushrooms and pepper stir fried in oyster sauce.

£15.95

63. Peppered Prawns

King prawns coated in black pepper and garlic, stir fried with onions.

£15.95

64. Green Prawn Curry

Prawns cooked in coconut milk with green curry paste and lime leaves.

£15.95

65. Seafood Homok

A delicious mix of prawns, squid, fish and mussels flavoured with coconut milk, red curry paste and lemon grass.

£16.95

66. Bangkok Fish

Pieces of white fish in batter served with peppers and Thai spices blended in hot sweet garlic sauce.

£14.95

67. Squid with Chilli

Squid cooked in Thai herbs seasoned with chilli and basil

£14.95

68. Seafood with Chilli

Squid, king prawns and mussels cooked in Thai herbs, baby corn, carrots, sweet peppers
Seasoned with chilli sauce.

£16.95

69. Mussels with Chilli

Mussels cooked in Thai herbs, baby corn, carrots, red peppers seasoned with chilli spices.

£14.95

70. Panang Mussels

Mussels cooked in coconut milk with curry paste, red peppers and basil.

£14.95

71. Chilli Oil Seafood

Squid, prawns, mussels and Thai fish balls stir fried with onions, baby corn, peppers and mushrooms
Tossed in chilli oil paste.

£16.95

72. Fish with Cashew Nuts

White fish in light batter cooked in red peppers, mushrooms, baby corn and cashew nuts.

£14.95

73. Chu Chee Fish

Lightly battered white fish topped with Thai red curry sauce and basil.

£14.95

Main Meals - Seafood Dishes

74. Chu Chee Prawns

King Prawns in curry paste, coconut milk and red peppers garnished with shredded lime leaves.

£15.95

75. Sweet & Sour Fish

Deep fried white fish with sweet & sour sauce.

£14.95

76. Chilli Oil Prawns

King prawns stir fried with onions and special Thai chilli oil.

£15.95

Rice and Noodles

77. Mixed Vegetables - £6.50

Stir fried vegetables in oyster sauce

78. Pad Bean sprouts £6.00

Stir fried bean sprouts in oyster sauce

79. Boiled Rice - £3.95

80. Egg Fried Rice - £4.50

81. Egg Fried Rice Chicken - £6.50

82. Coconut Rice - £4.95

Rice steamed in fragrant coconut

83. Pad Thai Noodles

Rice noodles stir fried with egg and bean sprouts with peanuts. **£11.95**

Add choice of choice of:

Pork or Chicken **£13.95**

King Prawns **£14.95**

84. Sticky Rice - £4.95

Steamed Thai glutinous rice

85. Kow Nam Prik Pao (Spicy Rice) £4.95

Rice Stir Fried with roasted chilli paste

86. Spicy Noodles

Spicy Rice noodles stir fried **£11.95**

Add choice of choice of:

Pork or Chicken **£13.95**

King Prawns **£14.95**

88. Plain Noodles £9.50

Egg noodles with garlic, bean sprouts & S/onion

Banquet - Set Meals

Set Meal for Two

£55.00

Mixed starter
 Red Beef Curry 
 Sweet & Sour Chicken
 Egg fried rice

Set Meal for Three

£82.50

Mixed Starter
 Chicken with Cashew Nuts 
 Beef Panang Curry 
 Sweet & Sour Pork
 2 x Egg Fried Rice

Set Meal for Four

£110.00

Mixed Starter 
 Red Duck Curry 
 Crispy Beef 
 Chicken Pepper
 King Prawn with Chilli Oil 
 Pad Thai Noodles
 2 x Egg Fried Rice

Set Meal for Six

£165.00

Mixed Starter 
 Green Chicken Curry 
 Sweet & Sour Prawns
 Pork with Cashew Nuts 
 Beef Panang 
 Duck with Chilli Oil 
 Chilli & Garlic Mixed Seafood
 1 x Pad Thai Noodles
 3 x Egg Fried Rice

Bann Thai Chilli Guide

Mild 

Nice 'n' Spicy 

Hot 

Dishes can be cooked extra mild or spicy to suit your taste. Just Ask
Please let us know of any allergies before ordering.

Vegetarian - Main Dishes

V1. Chilli Oil Mock Duck or Tofu

Mock Duck or Tofu stir fried with onions, sweet peppers and mushrooms, tossed in chilli oil paste.
£15.50

V2. Mock Duck or Tofu with Chilli

Mock duck or Tofu cooked in oriental herbs seasoned with chilli and basil.
£15.50

V3. Mock Duck or Tofu Green Curry

Mock Duck or Tofu cooked in coconut milk, green curry paste and sweet basil.
£15.50

V4. Sweet & Sour Mock Duck or Tofu

Mock Duck or Tofu cooked in sweet and sour sauce.
£15.50

V5. Panang Mock Duck or Tofu

Mock Duck or Tofu cooked in coconut milk with panang chilli paste.
£15.50

V6. Mock Duck or Tofu with Cashew Nuts

Mock Duck or Tofu stir fried with mushrooms, carrot, pepper and cashew nuts.
£15.50

V7. Quorn with Chilli Oil

Quorn stir fried with onions, sweet peppers and mushroom, tossed in chilli oil paste.
£15.50

V8. Quorn with Chilli

Quorn cooked in oriental herbs seasoned with chilli and basil.
£15.50

V9. Quorn Green Curry

Quorn cooked in coconut milk, green curry paste and basil.
£15.50

V10. Sweet & Sour Quorn

Quorn cooked in sweet and sour sauce
£15.50

V11. Panang Quorn

Quorn cooked in coconut milk with panang chilli paste and basil.
£15.50

V12. Quorn with Cashew Nuts

Quorn stir fried with mushrooms, carrot, pepper and cashew nuts.
£15.50



Drinks

Beers: (Bottled)

Singha	330ml	4.00
Chang	330ml	4.00
Tiger	330ml	4.00
Adnams Ghostship (500ml)		4.75
Adnams Ghostship (Non Alcoholic)		4.75
Becks Blue (non alcoholic)		4.00

Ciders:

Strongbow	330ml	4.00
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Spirits:

Jamieson's	25ml	4.00
Thai Whisky	25ml	4.50
Jack Daniels	25ml	4.00
Southern Comfort	25ml	4.00
Pink Gin	25ml	4.50
Bombay Sapphire	25ml	4.50
Gordon Gin	25ml	4.00
Smirnoff Vodka	25ml	4.00
Bacardi	25ml	4.00
Malibu	25ml	4.00
Tia Maria	25ml	4.00
Cointreau	25ml	4.00
Disarano	25ml	4.00
Drambuie	25ml	4.00
Grand Marnier	25ml	4.00
Courvoisier	25ml	5.00
Martel	25ml	5.00
Captain Morgans	25ml	4.00
Captain Morgans Spiced Rum	25ml	4.00
Sambuca	25ml	4.00
Campari	50ml	4.00
Martini Dry	50ml	4.00
Martini Rosso	50ml	4.00
Pimms No 1	50ml	4.00
Cinzano	50ml	4.00
Cockburns Port	50ml	4.00
Baileys	50ml	4.00

Soft Drinks:

Apple Juice	330ml	2.50
Mango Juice	330ml	2.50
Orange Juice	330ml	2.50
Pineapple	330ml	2.50
Appletizer	275ml	2.75
J20	275ml	2.90
Coke	330ml	2.50
Diet Coke	330ml	2.50
Lemonade	330ml	2.50

Mixers:

Tonic Water	200ml	2.50
Soda Water	200ml	2.50

Squash:

Summer Fruits	1/2 pt	1.00
	Pint	2.00

Allergens

A list of allergens used within this menu is
available upon request.

Please make us aware of any allergies you have and our
staff will be happy to help and advise.

Seasonal Produce

Please be aware that as we only use fresh ingredients in our
dishes occasionally we may have to substitute a particular
vegetable due to seasonal availability.

Tips

We hope you have enjoyed your visit.
We do not add a service charge to your bill
unless your party is of 10 or more people.

So if you enjoyed your experience with us, and you do
leave a tip, please be assured this is shared equally among
the staff and that the management
does not retain any of it.

For parties of 10 or more there is a 10% service charge.
But if we didn't meet your expectations then please let us
know so we can improve for the future..