



Thai House

BOTTOMLESS MENU

ADULTS £31.95 - KIDS £13.95 (ages 4-10)



Thai House bottomless menu is an exciting new way to eat with us, enabling you to try small portions or lots of our most popular dishes.

We are often told that you would love to try other dishes but every time go back to your favourite, this time you can order your favourite dish and some others you have always wanted to try!

IMPORTANT DETAILS




- As with every other booking each table will get 2 hours from their booking time on their table.
- We suggest by ordering a small amount of dishes for everyone to try first and then you can order more repeatedly, so as not to waste food.
- During exceptionally busy times food may take a little longer to prepare.
- Strictly Sunday, Wednesday and Thursday evenings.
- No food can be taken home.
- This is for 2 or more people and all people on the table must eat off the same menu, sharing of a bottomless meal is not allowed.
- Any dish ordered with King Prawns, Duck or Mixed Seafood is £3.95 extra.
- You must specify if you would like your meal making Vegetarian, Vegan or Gluten Free. Icons next to each dish denote which dishes can be adapted.
- Our food may be cooked with oil that is a source of genetically modified soya.

STARTERS

3. **Khanompong Nah Gai** **V VV**
Bread topped with spicy minced chicken and sesame seeds.
4. **Tort Man Plah** **V VV GF**
Thai fishcakes with green beans, lemon grass and lime leaves, served with our special home made sauce.
5. **See Krohng Moo Tort Kratiem**
Marinated pork spare ribs stir-fried with garlic and our Thai House special sauce.
7. **Toong Torng**
Spicy minced chicken wrapped in wonton parcels, fried and served with a sweet chili sauce.
10. **Thai House Satay** **V VV**
Marinated lean strips of chicken on bamboo skewers with a peanut satay dipping sauce.
11. **Pak Tempura** **V VV** 
Mixed vegetables fried in a light Thai beer batter.
12. **Tort Man Khao Poht** **V VV**
Small spicy sweetcorn pancakes served with a chilli sauce.
13. **Popia Tort** **V VV**
Handmade vegetable spring rolls served with a sweet chilli sauce.
16. **Tom Yam** **V VV GF** 
A classic Thai fragrant soup with lemon grass, lime leaves, fresh chilli and galangal.
17. **Tom Kah** **V VV GF** 
Hot and Spicy soup with coconut milk, lemon grass, lime leaves and galangal.













SIDES

(Choose chicken, beef, pork, Quorn, Bean curd or Mixed Veg where applicable)

19. **Yam Nuea/ Gai/ Talay/ Het V VV GF** 
Traditional Thai spicy salad with lemon juice, fresh chillies, spring onions, onions, tomato and carrots tossed in a hot & sour dressing.
52. **Khao Suay V VV**
Steamed Jasmine rice – accompaniment for main course.
54. **Khao Pat Khai V VV**
Egg fried rice - accompaniment for main course.
55. **Khao Pat Thai House V VV GF**
Special fried rice with your choice of meat or seafood. Mixed with egg, and vegetables. Choose from Chicken, Pork, Quorn or Mushrooms .
56. **Khao Pat Moo Supparot V VV GF**
Special fried rice with pork, pineapple and mixed vegetables.
57. **Khao Phad Pahk Ruam V VV GF**
Fried rice with egg and mixed vegetables.
60. **Kuytieow Pat (Hot chillies optional) V VV GF**
Wide rice noodles stir-fried with egg, bean sprouts, carrots, Chinese leaves, spring onion and flavoured with soy sauce.
61. **Kuytieow Pad Thai V VV GF**
Rice noodles stir-fried with bean sprouts, carrots Chinese leaves and spring onion in a special sauce and served with egg, crushed peanuts and a citrus wedge.
62. **Ba Mee Pat (Hot chillies optional) V VV**
Yellow noodles stir-fried with egg, bean sprouts, carrots and spring onion. Flavoured with soy sauce.
63. **Kuytieow Pat Kee Mao V VV GF** 
Wide rice noodles stir-fried with egg, bean sprouts, carrots, Chinese leaves and spring onion with a spicy Thai herb, garlic and chilli sauce.
64. **Pat Pak Ruam V VV GF**
Stir-fried mixed seasonal vegetables in a soy sauce.
65. **Pat Pak Ruam Nam Man Hoi V VV GF**
Stir-fried mixed vegetables in oyster sauce.
66. **Pat Dtooa Ngork V VV GF**
Stir-fried beansprouts and spring onions in soy sauce.
67. **Fries V VV GF**
68. **Tom Yum Salted Fries V VV GF** 

MAINS

(Choose chicken, beef, pork, Quorn, Bean curd or Mixed Veg where applicable)

25. **Gaeng Khieow Waan – Green Curry V VV GF** 
A medium hot curry cooked with green chillies, Asian basil and coconut milk with green beans, mixed peppers and bamboo shoots.
26. **Gaeng Pet Daeng – Hot Red Curry V VV GF** 
A medium hot curry cooked with red chillies, Asian basil and coconut milk with green beans, mixed peppers and bamboo shoots.
27. **Gaeng Panaeng – Red Thick Curry V VV GF** 
A rich, thick medium hot curry with coconut milk, mixed peppers and lime leaves.
28. **Gaeng Pah – Jungle Curry V VV GF** 
A hot curry broth with bamboo shoots, red chillies, and Asian basil (no coconut milk).
29. **Gaeng Garee – Yellow Curry V VV GF** 
A medium hot Madras style curry with coconut milk, potatoes, carrot and onion.
30. **Gaeng Massaman – Southern Curry V VV GF** 
A spicy, medium hot Malay style curry with sweet potato, carrot, onion and thickened with crushed peanuts.
31. **Gaeng Supparot – Red Curry with Pineapple V VV GF** 
A fairly hot curry with red chillies, coconut milk, bamboo shoots and mixed peppers then slightly sweetened with pineapple.
32. **Pat Met Mamuang Himapar V VV GF**
Mushrooms, onions and mixed peppers tossed with cashew nuts in a light sauce. (spicy option available).
33. **Pat Prieow Waan V VV GF**
Cucumber, tomato, pineapple, onion and peppers cooked in a delicious sweet and sour sauce.
34. **Pat Khing V VV GF** 
Full of flavour ginger served with mushrooms, peppers, bamboo shoots and spring onion in a spicy sauce (hot chillies optional).
35. **Pat Prik V VV GF** 
Stir-fry with fresh chillies, served with baby corn, onion, mixed peppers in a hot sauce (Extra hot chillies available).
36. **Pat Krapao V VV GF** 
Garlic, chillies, onions and mixed peppers in a spicy sauce flavoured with Asian basil.
37. **Pat Nam Man Hoi V VV GF**
Stir-fry with oyster sauce, served with carrots, mushroom, onion, broccoli and spring onion.
38. **Pat Kratiem Prik Thai V VV GF** 
A garlic and white pepper stir-fry with onion, mixed peppers and spring onions in a spicy sauce.
39. **Pat Pet Thai House V VV GF** 
A sweet chilli stir-fry served with bamboo shoots, baby corn, onion and mixed peppers in our special Thai house special sweet sauce.