

# The Thai House

## STARTERS

CHICKEN SATAY. Marinated then chargrilled on bamboo skewers and served with a spicy peanut sauce, simple and delicious Thai street food 6.50

DUCK SPRING ROLLS. Succulent Cherry Valley Duck and crisp steamed vegetables wrapped in a light pastry then deep fried. Served with a rich hoisin sauce 6.50

CORN CAKES. Lovely, simple and delicious with sweet chilli dipping sauce 4.95

SEARED SCALLOPS. Pan fried, served with a sauce of green, red peppers and fresh green peppercorns 7.50

STEAMED THAI DIM SUM. Steamed prawn and pork parcels served with a sweet soy and garlic sauce 6.50

THAI PRAWN TOAST. This is becoming so popular on the streets Bangkok served with a sweet plum sauce 5.95

FISH CAKES. Made with red curry paste and kaffir lime leaves, these fish cakes have a little kick of heat. Served with a cucumber salsa 5.95

VEGETABLE SPRING ROLLS. Like everything on our menu they are hand made by Chef served with a sweet dipping sauce 5.95

VEGETABLE TEMPURA. Selection of fresh vegetables coated in a delicious light batter and served with a sweet & sour chilli dip 4.95

KING PRAWNS. Lightly battered then deep fried and flash wok fried in a onion, peppers and chilli sauce 7.50

SALT & PEPPER SQUID. Lightly dusted in seasoned flour, deep fried, sprinkled with salt, cracked black pepper and spicy sauce 6.50

THAI HOUSE RIBS. Marinated in our own rich honey hoisin sauce then grilled 6.50

THAI HOUSE TAPAS PLATTER for 2. Sometimes it's nice to have a selection of starters, so choose any 3 and we'll give you a plate to share 14.50

## SOUP

TOM YUM, CHICKEN, \*KING PRAWN, TOFU or VEG. Classic Thai aromatic soup bursting with so many flavours the list of ingredients seems to be endless 6.50

TOM KHA, CHICKEN, \*KING PRAWN, TOFU OR VEG. With coconut milk to add another dimension to this amazing soup 6.50

## SIDE DISHES (or you could have as a starter)

PAPAYA SALAD. Spicy and sour with crunchy green papaya, ground peanuts, fish sauce, lime juice, cherry tomatoes and chillies. This dish is always on my list of firsts when I go to Thailand! 7.95

BEEF SALAD. An explosion of flavours and heat. Our favourite jazz bar in Bangkok serves this dish and they only serve it very, very hot, just let us know how hot you would like it 7.95

PAD NAM. Broccoli, mushrooms & carrot stir fried in oyster sauce, nothing more, perfect 5.95

CRISPY PRAWN WITH MANGO SALAD. Another cracking salad that is full of amazing flavours and textures 7.50

MORNING GLORY. Luscious green thai vegetable stir fried with a little fresh chilli and soya bean paste 6.50

## CURRIES (CHICKEN, \*KING PRAWN, \*DUCK, BEEF, TOFU, VEG)

GREEN - With fresh green chillies within our curry paste, green peppers, bamboo shoots, kaffir lime leaves and sweet basil leaves all cooked in coconut milk 9.95

RED - Using dried long red chillies for the paste, red peppers and all cooked in coconut milk with sweet basil leaves 9.95

YELLOW - Creamy mild curry with coconut milk but still rich in taste 9.95

PENANG - A curry that is not too spicy but so very rich in flavour with a thicker sauce 9.95

MASSAMUN - Mild Thai/Muslim curry cooked with potatoes 9.95

LAMB SHANK IN MASSAMUN. Slowly cooked until the lamb is nearly falling off the bone 13.95

## FISH

STEAMED SEA BASS. Fillets of sea bass with ginger, spring onion, celery, black mushrooms and red chillies 15.95

CRISPY SEA BASS. Fillets of sea bass deep fried then dressed with a tart green mango salad 15.95

SPICY STEAMED SEA BASS. Steamed fillets of sea bass then topped with a chilli, lime juice, fish sauce and coriander dressing 15.95

CHU CHI SALMON. Salmon fillets served in our own Chu Chi curry sauce 13.95

STEAMED SALMON. Fillet of salmon steamed with ginger, spring onion and light soy 14.95

## SIZZLING DISHES

TIGER CRY. We use 28 day aged sirloin as its more tender and juicy and serve with a fiery sauce for you to pour over 15.95 (best cooked medium rare but only my opinion)

SEAFOOD SIZZLE. Green lipped mussels, squid, prawns & scallops stir fried in a rich chilli oil sauce. Try it and you'll always be ordering it 13.95

## WOK STIR FRY

PAD KRA PROW - MINCED PORK, CHICKEN, BEEF, \*KING PRAWNS OR TOFU. With fresh Thai Holy Basil and chillies, traditionally its made hot, so please let us know how you'd like it 8.95

PAD KHING - CHICKEN,\* KING PRAWN, or TOFU. For those that love ginger this is the dish for you 8.95

PAD MED - CHICKEN,\* KING PRAWN or TOFU. With cashew nuts, dried chilli, onions, pepper and spring onions, stir fried for the briefest time, just great 8.95

DEEP FRIED BELLY PORK WITH GREEN BEANS IN RED CURRY PASTE. Twice cooked belly pork then stir fried with red curry paste 11.95

SOFT SHELL CRAB PAD KRA PROW. Crispy soft shell crab dressed in a kra prow sauce 11.95

JUNGLE STIR FRY. CHICKEN, BELLY PORK or TOFU. Simply delicious 12.95

ROAST DUCK IN ORANGE SAUCE. Served on a bed of pak choi 12.95

TAMARIND DUCK. Gressingham duck coated with a tangy Thai tamarind sauce 12.95

CHILLI FRIED CRISPY DUCK. Shredded duck stir fried in Chefs sublime red curry paste 11.95

## NOODLES and RICE

PAD THAI – CHICKEN, \*KING PRAWN or TOFU. So popular you can buy it on every street in every Thai town. Rice noodles stir fried in a wonderful tamarind sauce, beansprouts and egg served with peanuts and fresh lime 8.50

THAI HOUSE SPECIAL FRIED RICE. Jasmin rice with chicken, prawn and squid 7.95

CHILLI FRIED NOODLES - CHICKEN, \*KING PRAWN or TOFU. Noodles stir fried in a chilli sauce 7.95

CRAZY NOODLES (or as some call them ‘drunken noodles’) - CHICKEN, \*KING PRAWN or TOFU. Wide rice noodles stir fried in our spicy oyster sauce 7.95

STEAMED JASMINE RICE. 2.95

COCONUT RICE. Please give this a try if you haven’t before 3.25

EGG FRIED RICE. We only use free range locally sourced eggs 3.25

GARLIC RICE. Jasmine rice stir fried with finely chopped garlic 3.25

STICKY RICE. Traditionally from the Northern regions but now found all over Thailand and here in Rye 3.50

STIR FRIED NOODLES. Simple noodles stir fried with beansprouts 3.95

We cook all your dishes to order, so please accept our apologies for a delay when we are busy. The wait is really worth it!

We do not use MSG in any of our dishes

For bookings of 6 and over people a 10% service charge will be added

**\*For dishes where you choose prawn or duck we will add 1.00 per dish**

If you have any allergies to food please let us know

If there is a Thai dish that you love and don’t see on the menu, lets us know and we will see if the Chef could make it for you another day