

THAI STREET CAFE

LUNCH MENU

APPETIZER

- **Prawn & chicken Toasts (C)(G)(SE)** £3.95
Deep fried mince chicken and prawn and sesame seeds over baguettes served with Thai sweet chili sauce
- **Sticky Chicken (G)(F)(SE)(S)** £4.50
crispy fried chicken. Bite size, sweet and sticky deliciousness, sprinkled with white sesame seed and spring onion
- **Palm sugar Pork (G)(S)** £4.50
fried pork neck strip marinated with palm sugar, soy sauce and ground pepper served with sriracha sauce
- **Gyoza vegetable (G,S,SE,CE)** **Vegan** £3.95
deep fried Japanese style vegetable Dumplings with spinach coloured paste served with special dark sauce
- **Spring roll (V)(G)(S)** **Vegan** £3.95
Thai vegetable spring roll stuffed with mixed vegetable, Black fungus mushroom and glass noodle served with Thai sweet chilli sauce

Allergy Advice
(C) Crustaceans
(CE) Celery
(E) Eggs
(F) Fish
(G) Gluten
(L) Lupin
(M) Milk
(Mo) Molluscs
(Mu) Mustard
(N) Nuts
(P) Peanut
(S) Soya
(SE) sesame
(SU) sulphites
(V) Suitable for vegetarian

MAIN COURSE

- **Mince Chicken with chilli and basil (E)(MO)(G)(S)** £10.95
Thai food known as Pad Kra Pao. Mince of chicken wok fried with onion, fine bean, chilli basil leaves. Served with jasmine rice and fried egg
- **BBQ Crispy pork on rice (E)** £10.95
slice of crispy pork belly topped with homemade BBQ sauce served with Boiled egg and Jasmine rice
- **Tamarind Chicken (G)(S)** £10.95
Crispy Chicken in sweet tangy tamarind sauce topped with fried onion served with Jasmine rice
- **Battered Chicken sweet & Sour (G)** £10.95
Deep fried lightly battered chicken stir-fried with Thai sweet and sour sauce, pineapple, peppers, tomato and onion served with jasmine rice



Please select option

Chicken £10.95

Beef £11.95

Prawn £12.95

Slow cook Lamb £12.95

Tofu/mixed Veg £9.95

- **Thai Green curry (C)** **Vegan available**

an aromatic blend of coconut milk, aubergine, green beans, courgettes and sweet basil leaves in a delicious Green curry sauce served with Jasmine rice

- **Massaman Curry (G)(F)(N)(C)**

the curry consists of mixed of spices, peanut tamarind juice and coconut milk which cooked together with potatoes, carrots and onion and topped with fried onion served with Jasmine rice

- **Thai Red curry (C)** **Vegan available**

Aubergine bamboo shoots, courgettes and basil leave in red curry sauce served with Jasmine rice

- **Ster-Fried Black pepper sauce (G)(C)(MO)(S)**

traditional stir-fried of selection with Black pepper sauce, onion, mushroom spring onion, carrots and pepper served with Jasmine rice

- **Pad Thai (E)(G)(S)**

the national dish of Thailand, recipe of Thai rice noodle stir-fried with egg, spring onion, Bean sprouts, carrot and tamarind sauce
served with Ground peanut (P)

DESSERT

- **Ice cream (3 scoop) £4.50**

- Coconut
- Vanilla
- Chocolate
- salted Caramel & Honeycomb
- Strawberries & Cream Dairy
- Mango sorbet

- **Banana Fritters**

£4.50

an old style recipe deep fried banana in battered drizzle of golden syrup and served with coconut ice cream

- **Deep fried Ice cream**

£4.50

Deep fried ice cream coated in vanilla crispy batter and fried until golden served with strawberry coulis

- **Mango Passionfruit Mousse Cake (Vegan)**

£5.95

Exotic, light and extremely tasty. A perfect end to a delightful meal

