

## Starters

01	Jantra mixed starter platter	Includes spring rolls, prawns in pandan, marinated chicken satay, vegetable baskets and spicy Thai fishcakes (for two people to share) (contents may vary)	£11
02	Hoy Ob	Steamed mussels with lemon grass, chilli, thai basil and fresh lemon juice	£6.00
03	Mee Krob	Crispy fried noodles with a sweet and sour tamarind sauce	£4.50
04	Tod Mun Pla	Thai fishcakes, made with minced cod, red curry paste and shredded lime leaves	£5.00
05	Por Pia	Vegetable spring rolls with plum sauce	£5.00
06	Satay Gai	Chicken fillet, marinated in turmeric and Thai herbs and chargrilled, served with a peanut dipping sauce	£5.00
07	Gai Hor	Boneless chicken wings stuffed with minced chicken, bean thread noodles and water chestnuts. Cooked until crispy and served with sweet chilli sauce	£4.50
08	Hoy Tiew Pad No Mai	Stir fried scallops with asparagus and an aromatic sauce	£6.50
09	Yam Som O Goong	Tiger Prawn and grapefruit salad, served with browned shallots and a tamarind dressing	£6.50

## Soups

10	Poh Taek	Spicy hot and sour soup, with mixed seafood and button mushrooms. Flavoured with lemongrass lime juice and fresh coriander	£6.00
11	Tom kah Gai	Chicken and coconut soup with kaffir lime leaves and galangal	£4.50
12	Tom Yum Hed	Mushrooms in a hot and sour consommé. Infused with fresh chilli and lime leaves	£3.50

## **Main Courses**

### **“Nur & Gae” – Beef & Lamb Dishes**

Locally sourced from traditional farms, this beef is from traditional British beef breeds and hung for at least 28 days for a great texture and rich flavour

13	Nur toon	Beef slow cooked in a stock pot for over four hours with mixed Thai herbs, coriander root, cinnamon and soy sauce	£9.50
14	Massaman Gae	A curry from Southern Thailand. with a braised lamb shank, potato and a peanut and coconut sauce	£9.00
15	Sir rong hi	“Weeping tiger” – Grilled Aberdeen Angus sirloin, served with a spicy lime sauce and served on a sizzle platter	£14.00
16	Geang phed nur	Beef in red curry with bamboo shoots and sweet basil	£9.50
17	Nur Nam Mun Hoi	Stir fried beef in oyster sauce with broccoli mushroom red pepper and onion	£9.00
18	Nur Nam Tok	Warm steak salad – Sirloin steak sliced and served with a dressing of mint, coriander, red onion and green and red grapes	£12.50
19	Gae Yang	Barnsley lamb chop chargrilled and served on a sizzle platter with a citrus garlic and chilli sauce	£12.50
20	Gaeng Pa Kwang	A hot and rustic dish, this jungle curry is made with venison haunch and forest herbs and roots. Very traditional	£12.00

## “Moo” – Pork Dishes

Properly reared and from independent local farms, this pork is a long way from the flavourless, mass produced supermarket meat prevalent in so much of our lives.

21	<b>Moo Prieu Wan</b>	<b>Pork loin with mixed vegetables in a sweet and sour sauce</b>	<b>£9.00</b>
22	<b>Moo Kata</b>	<b>Rare breed pork chop, saddleback or old spot (depending what is available), chargrilled and served on a sizzle platter with a lemon juice, garlic and chilli sauce</b>	<b>£11.00</b>
23	<b>Pa neang moo</b>	<b>Pork in thick red curry with kaffir lime leaves and coconut milk</b>	<b>£9.50</b>
24	<b>Moo Pad Prik Gaeng</b>	<b>Stir fried pork with red curry paste, bamboo shoots, lime leaves and mixed peppers</b>	<b>£9.00</b>
25	<b>Moo Nam Tok</b>	<b>Grilled pork steak, thinly sliced and served tossed in a spicy dressing of mint, coriander, red onion and ground toasted rice. A speciality of northern Thailand, traditionally eaten with sticky rice</b>	<b>£10.00</b>
26	<b>Mu Pad Khing</b>	<b>Stir fried pork loin, with ginger and fresh vegetables</b>	<b>£9.00</b>

## "Gai" & "Ped" - Chicken and Duck Dishes

Coming from Pateley Bridge these chickens are freedom food stamped and rich in flavour

27	Keo wan gai	Chicken with green curry, baby aubergines and coconut cream, holy basil and lime leaves	£9.50
28	Gai gaprao	Stir fried chicken with chillies, holy basil and yard long beans	£8.50
29	Gai Yang	Chargrilled marinated chicken breast, served with green salad and a special Thai sauce	£9.00
30	Laab Gai	A northern Thai dish of minced chicken salad with chillies, coriander, shredded lime leaves and toasted rice	£8.50
31	Yam Gai	Sliced chicken breast served on a bed of salad leaves with glass noodles and a fresh chilli dressing.	£9.00
32	Gai Mamoung	Chicken and cashew nut stir fried with vegetables and served in a mild Thai sauce	£9.00
33	Gaeng Ped Ped Yang	Duck in red curry sauce with coconut milk pineapple, grapes and aromatic herbs	£10.50
34	Ped ob nam pung	Roast duck served on a bed of seasonal vegetables in a honey lemon grass and ginger sauce	£10.50

## “Ta-Le” – Seafood Dishes

Regular delivery from the award winning Ramus seafoods ensures we get freshly caught seafood from around the British Isles

35	<b>Ta – Le Pow</b>	<b>Chargrilled seafood platter for 2 to share, including Scallop, mussels, squid, organic salmon and prawns. Served with vegetable tempura</b>	<b>£28.00</b>
36	<b>Pla Nung Khing</b>	<b>Steamed seabass with a ginger, soy sauce and pepper sauce</b>	<b>£12.00</b>
37	<b>Goong Ma Kham</b>	<b>Stir fried tiger prawns and spring onion in a tamarind and soy sauce.</b>	<b>£11.50</b>
38	<b>Goong phao</b>	<b>Chargrilled big king prawns with green salad and a chilli lime sauce</b>	<b>£15.00</b>
39	<b>Garee Bu</b>	<b>Whole Whitby crab in yellow curry</b>	<b>£12.00</b>
40	<b>Hor Mok Pla</b>	<b>Monkfish in red curry and basil, steamed in a banana leaf basket, served with seasonal vegetables</b>	<b>£12.50</b>
41	<b>Pla Sarm Rod</b>	<b>Crispy haddock with a three flavoured sauce; sweet sour and spicy</b>	<b>£11.00</b>
42	<b>Pla Nung Manow</b>	<b>Steamed sea bass in a hot spicy sauce of garlic, lime coriander and Thai herbs</b>	<b>£12.00</b>
43	<b>Kee Mao Talay</b>	<b>‘Drunkards seafood’ stir fried fresh seafood and rice noodles in a rich spicy sauce.</b>	<b>£12.50</b>

### Vegetarian Dishes

44	Tofu Choo Chee	Fried Tofu with red curry, coconut cream and shredded lime leaves	£5.50
45	Phad kaprao pak	Spicy yard long beans, mushroom and peppers with garlic, chilli and holy basil	£5.00
46	Massaman Makua Moung	A curry from Southern Thailand. aubergine, potato and a peanut and coconut sauce	£5.50
47	Yam Woon Sen Hed	A selection of mushrooms and glass noodle salad with a dressing of lemon juice, fresh chillies, shallots, coriander and spring onion	£4.50
48	Pad Pak Mun Hoi	Stir fried mixed vegetables in oyster sauce	£4.50

### Rice and Noodles Dishes

(for 1 as a main course or 2 or more to share as a side dish)

49	Jantra Fried Rice	Fried rice with mixed seafood, turmeric and sesame oil	£9.00
50	Mu Pad Siew	Stir Fried rice noodle with pork, spring greens and soy sauce	£7.50
51	Pad Thai Goong	The classic Thai dish of stir fried rice noodles, vegetables and tiger prawns	£8.00
52	Khao Pad Sapparot	Fried rice with chicken, pineapple, cashew nuts, peas and chilli powder served in a half pineapple shell.	£7.50

**Side orders**

<b>53</b>	<b>Khao suey</b>	<b>Steamed jasmine rice</b>	<b>£2.00</b>
<b>54</b>	<b>Khao phad khai</b>	<b>Thai jasmine egg fried rice</b>	<b>£2.50</b>
<b>55</b>	<b>Kao niew</b>	<b>Steamed sticky glutinous rice served in a bamboo basket</b>	<b>£2.50</b>
<b>56</b>	<b>Khao Mun</b>	<b>Steamed jasmine rice mixed with coconut milk</b>	<b>£2.50</b>
<b>57</b>	<b>Kuay tiem phad khai</b>	<b>Stir fried egg noodles with mixed vegetables</b>	<b>£2.50</b>
<b>58</b>	<b>Pad Thai Pak</b>	<b>Stir fried rice noodles with seasonal vegetables</b>	<b>£3.00</b>
<b>59</b>	<b>Pad pak ruam</b>	<b>Stir fried mixed vegetables with oyster sauce</b>	<b>£3.00</b>
<b>60</b>	<b>Pak suan krur</b>	<b>Salad leaves with garlic and lime dressing</b>	<b>£2.50</b>

**Please note that service is not included**