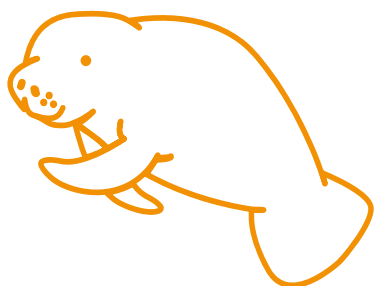


tai

this menu features highlights from the south as well as classics, we've also committed to making our business as sustainable as possible. for instance there is no beef on the menu, it's vegetable heavy with vegan curry pastes and all food is cooked to order (not from a central kitchen). we want to thank you for joining us on this mission and we truly hope you enjoy the food.



what the h?

no, we haven't misspelt thai!

tai means "south" in thailand (pronounced dye) and it's a moniker that describes & bunches together numerous neighbouring provinces famous for their collective culture, hospitality, nature and of course: food!

khin-len (eat play)

prawn crackers **sh w** 3.1
served with somjits thai chilli oil

gai tod had yai **f w**
a whole different type of soul, this fried spiced chicken is marinated in fish sauce, turmeric, black pepper, deep-fried to perfection & served with sriracha
breast 6.3
wings 6.3

autumn rolls **s w**
hand-rolled, hand filled & hand eaten. rice paper layered with lettuce, peas cucumber, carrots, cloud mushroom, mint & coriander. comes with our homemade sweet coriander dipping sauce
veggie **v** 5.9
chicken 5.9
prawn 6.2

sweetcorn bites **w v** 5.8
sweet & bouncy little pockets of sweetness enveloped in our signature patty with homemade sweet chilli dip

fried spring rolls **d**
hand-rolled, hand filled, hand eaten. these special homemade deep-fried rolls are filled with a mixture of shredded vegetables & shrooms.
veggie **v** 6
larb 6.5

chicken satay **p** 6.5
marinated in tai spices, grilled and served with home-made sticky peanut sauce, what more could you want, and what more shall we have to explain?

tai calamari **w** 7.5
calamari but not like you've had before, this is southern thai battered squid pieces fried until golden brown, and served with a side of sweet chilli dip

khaur gling **f** 9.0
stir-fried minced chicken, lime leaves & turmeric, it's like nothing you've tasted. turmeric is the flavour spirit of the south. a deep yellow & herbal taste is the epitome of tai and this dish is their pride. this is spicy.

jasmine rice / sticky rice / roti 3

jarn-yai (plate big)

pad cashew nut

no intro needed. mushrooms, onion, scallion & peppers stir fried in thai garlic soy and of course cashew nuts.

tofu  10

chicken 10.6

prawns 11

pad pak 8.9

seasonal mixed vegetables with water chestnut & bamboo, stir fried in somjits fiery chilli oil & soy sauce. fragrant, aromatic, crunchy & downright healthy

pad thai (FOR LIFE)

what makes our pad thai so good? perhaps our delicious homemade tamarind sauce or super fresh ingredients. or perhaps it's that we give 50p to our partner charity FOR LIFE thailand for each plate made, making it an especially good dish!

tofu  10

chicken 10

prawns 11

smoked duck 13.2

massaman

oh man, this massaman! this well known hearty curry is full of silk road spices & potatoes, star anise, cinnamon. this is our very own recipe and we'd love to share it with you, mild in spice but full of flavour. comes with cashews.

funghi  10.6

chicken 10.8

kaeng kari + roti 12.8

a strong herbal coconut-based yellow curry cooked with braised chicken and then simmered with chickpeas & potatoes and served with a roti, this is a blend of malay and thai flavours. it's delectable and we promise as authentic as it is served in the eateries of the south.

kha nom jeen 12.8

a cold rice noodle dish with yellow curry, mixed vegetables and herbs - this is a very famous dish nationally and arguably south thais most exported & loved dish within thailand, think of it as a de-constructed noodle soup curry.

crab fried rice 13

this fried rice dish is the staple beach restaurant order for locals and tourists alike, blue swimming crab meat, egg fried rice stir fried with carrots, tomatoes, onion and coriander served with a sprig of spring onion & wedge of lime.

pad maiprao

a variant of the classic pad gaprao which means to stir fry with basil, we instead stir fry in lime leaves, garlic soy, long beans, chillies, fish & oyster sauce, we think it's more fragrant and tastes so much better!

tofu  10

minced chicken 11

prawns 12

duck red curry 11

smoked duck breast, sliced, then slowly braised in our homemade red curry, accompanied by a mixture of pineapple, cherry tomatoes, carrots, peppers. this dish will warm even the coldest of hearts.

12.5% optional service charge is added to each bill and goes directly to staff. although every care has been taken to make sure we cater to dietary requirements we can't guarantee the absence of allergens in our dishes