

THAI COTTAGE MENU

Appetisers

1. White Prawn Crackers **CR** £2.50
2. Brown Prawn Crackers **CR** £3.00
3. Mix Prawn Crackers **CR** £3.00
4. Vegetable Spring Rolls **V S G** £5.50
Mixed vegetables and vermicelli wrapped in pastry and fried, served with sweet chilli sauce.
5. Chicken Satay **N O S** £6.00
Chicken marinated in crushed coriander seed, curry powder, lime leaf, honey and coconut milk served with a peanut sauce.
6. Tod Man Pla (Thai fish cake)  **N F E CR** £6.50
A blend of minced fish, red curry paste, green beans and lime leaves and fried.
7. Gilled Spare Ribs **O S SM** £6.00
Pork spare ribs marinated in honey, grilled and topped with our Thai cottage sauce.
8. Kanom Jeeb (Thai Dim Sum) **O S G E CR** £6.50
Steamed minced pork and prawn dumplings, topped with garlic served with dark soy sauce.
9. Toong Tong (Bag of Gold) **O S G CR** £6.00
Minced prawn and chicken, wrapped in pastry sacks and deep fried, served with sweet chilli sauce.
10. Prawn Toast Supreme **O S G SM CR** £6.00
A mixture of minced prawns and chicken, coriander and pepper spread on French bread and deep fried, served with sweet chilli sauce.
11. Prawn Tempura **O S G CR** £6.50
Marinated prawns, battered and deep fried, served with sweet chilli sauce.
12. Vegetable Tempura **V G** £5.50

Mixed vegetables in batter lightly seasoned with salt and pepper and deep fried, served with sweet chilli sauce.

13. Thai Calamari O S G £6.00

Marinated squid rings in batter and deep fried, served with sweet chilli sauce.

14. Crispy Aromatic Duck (for 2 people) G SM £13.50

Thai style crispy duck, serve with pancakes, sliced cucumber, spring onion and served with hoisin sauce.

15. Thai Cottage Mixed Starters (for 2 people) O S G N SM CR £14.00

A selection of the following starters : chicken satay, spring rolls, prawn toast supreme, toong tong and prawn tempura served with sweet chilli sauce and peanut sauce.

16. Tofu Tod (Fried Tofu) V S £5.50

Fried tofu served with sweet chilli sauce

Soup and Salad

These may be ordered as a starter, or with other dishes as part of a main meal. Please note all our soups and salad normally contain Fish sauce.

For items 17 and 18 below, your choice of

- Chicken £5.50
- Prawns or mixed Seafood **CR** £6.50
- Mushrooms **V** £5.00

17. Tom kha **F**

Hot and sour soup principally flavoured with lemon grass and galangal in light coconut milk.

18. Tom yum **F**

Thailand's favourite hot and sour clear soup, seasoned with lemon grass, chillies, lemon juice, galangal and roasted chilli oil.

19. Yum neua (Beef Salad) **F** **CL** £8.50

Thinly sliced top rump beef seasoned with chilli, celery, red onion, fish sauce, coriander, tomato and lemon juice.

20. Yum Talay (Mixed Seafood Salad) **F** **CL CR O** £10.50

Spicy salad of prawns, Squid and Mussel with chilli, celery, red onion, fish sauce, coriander, tomato and lemon juice.

21. Yum Woonsen (Glass Noodle Salad) **F** **CL CR** £9.00

Glass Noodle with prawns, chilli, celery, red onion, fish sauce, coriander, tomato and lemon juice.


22. Som Tam Goong Sod (Green Papaya Salad) **F N** **CR** £9.00

Thailand's favourite spicy salad with prawns and peanuts, garlic, chilli and lime juice.

Curry Dishes

For 23 to 28 below, your choice of

- Chicken £9.50
- Pork £9.50
- Beef £10.50
- Prawns **CR** £12.50
- Lamb £13.50
- Vegetables or Tofu **V S** £7.50

23. Gaeng Kiew Wan (Green Curry) **F**   **CR**



The famous Thai green curry cooked in coconut milk with aubergines, courgettes, bamboo shoots, sweet pepper and garnished with basil leaves.

24. Gaeng Dang (Red Curry) **F**   **CR**

The famous Thai red curry cooked in coconut milk with aubergines, courgettes, bamboo shoots, sweet pepper and garnished with basil leaves.

25. Gaeng Kari (Yellow Curry) **F**   **CR**

Thai yellow curry cooked with potatoes and onion in a rich coconut milk topped with fried shallots.

26. Gaeng Massaman **F N**   **CR**

Mild curry cooked with potatoes and onion in a rich coconut milk and topped with nuts and fried shallots.

27. Panang Curry **F**  **CR**

The famous Thai dry curry cooked in red curry paste, coconut milk, kaffir lime leaves, fine beans, sweet pepper and basil leaves.

28. Gaeng \Pha (Jungle Curry) **F**    **CR**

Spicy non coconut curry with kra Chai, aubergines, sweet peppers, fine beans, courgettes, bamboo shoots and basil leaves.

Stir Fried Dishes



(Please note our stir fried sauce contains traces of shellfish, soy and wheat)

For 29 to 36 below, your choice of

- Chicken £9.50
- Pork £9.50
- Beef £10.50
- Prawns CR £11.50
- Mix Seafood £14.50
- Mix Vegetables £7.50

29. Pad Priw Wan (Stir Fried Sweet and Sour) CR S G

Stir fried with onion, cucumber, tomato, pineapple, sweet pepper, spring onion and sour sauce.

30. Pad Graprao (Stir Fried garlic and chilli) F O S  

Stir fried with garlic, chilli, onion, fine beans, sweet pepper and basil.

31. Pad Kratiam Prik Thai (Stir Fried garlic and pepper) O S CR G



Stir fried with minced garlic, pepper, and coriander sauce.

32. Pad Khing (Stir Fried with ginger) O S CL CR G

Stir fried with ginger, onion, sweet pepper, mushrooms, celery and spring onion.

33. Pad Nam Prik Pao (Stir fried with chilli paste) O S  CR G


Stir fried with onion, sweet pepper, baby corn and basil leaves in Thai roasted chilli paste.

34. Pad Prik Khing (Stir fried with red curry paste) O S   CR G

Stir fried with red curry paste, fine beans, sweet pepper, lime leaves and basil leaves.

35. Pad Nam Man Hoi ((Stir fried with oyster sauce) O S CR G

Stir fried with onion, broccoli, mushrooms, sweet peppers and spring onion in oyster sauce.

36. Pad Med Mamuang (Stir Fried with Cashew Nuts) O S  CR G

Stir fried with cashew nuts, onion,, mushrooms, sweet peppers and spring onion in a Thai roasted chilli paste.

Chef Recommend Menu

37. Pad Cha Talay (Stir fried Mixed Seafood) £14.50

S O F   C R G

Spicy stir fried mixed seafood with fresh chilli, garlic, kra chai, onion, sweet pepper, fine beans, bamboo shoot, baby corn and basil leaves in red curry paste.

38. Nua Prik Thai Dum £14.50

(Sirloin of beef with black pepper) O S  C R G

Grilled sirloin of beef, sliced and topped with stir fried onion, baby corn, mushrooms, sweet pepper, carrot and spring onion in a garlic and pepper sauce and served on a sizzling plate.

39. Goong Pad Prik Thai Dum £15.50

(Jumbo Prawns with black pepper) O S  G C R

Jumbo king prawns stir fried with onion, baby corn, mushrooms, sweet pepper, carrot and spring onion in a garlic and pepper sauce

40. Goong Pad Pong Kari £15.50

(Jumbo Prawns with curry powder) O S  C L G C R

Jumbo king prawns stir fried with curry powder, sweet pepper, onion, celery and spring onion with coconut milk and egg.

41. Ped Makam (Tamarind Duck) O G N C R S £14.50

Roast duck breast topped with tamarind sauce, served on a bed of salad and topped with cashew nuts.

42. Ped Pad Khing (Stir fried duck with ginger) £14.50

O S C L C R G

Sliced roasted duck stir fried ginger, onion, sweet pepper mushrooms, celery and spring onion.

43. Ped Keemao (Drunken Duck) O S   CR G £14.50
Sliced roasted duck with fresh chilli, garlic, onion, fine beans, baby corn, bamboo and basil leaf.
44. Gai Yang (Chargrilled Poussin) O S CR G £12.50
Poussin marinated in garlic, coriander root, galangal, lime leaf and lemongrass, grille over charcoal served with sweet chilli sauce.
45. Suar Rong Hai (Weeping Tiger) O S CR G £14.50
8oz sirloin of beef grilled over charcoal and served on a bed of onion topped with a garlic pepper and oyster sauce.
46. Goong Paow (Char grilled Jumbo Prawn)  CR S G £15.50
Jumbo prawns chargrilled and served with a Thai seafood dipping sauce.
47. Pla Prieu Wan (Sweet and Sour Sea Bass) S CR F
- Sea Bass fillets £16.50
- Whole Sea Bass £17.50
Deep fried whole sea bass or fillets topped with stir fried onion, cucumber, tomato, pineapple, spring onion in a Thai style sweet and sour sauce.
48. Pla Rad Prik (Chilli Sea Bass) O  G S CR F
- Sea Bass fillets £16.50
- Whole Sea Bass £17.50
Deep fried whole sea bass or fillets topped with a spicy sweet and sour tamarind sauce.
49. Pla Nueng Manao (Lemon and Chilli Sea Bass)
F   CL S CR G
- Sea Bass fillets £16.50
- Whole Sea Bass £17.50
Steamed whole or fillets sea bass topped with Thai fresh chillies, fresh lemon and garlic sauce.

50. Pla Nueng See Eiw (Steam sea bass with soy sauce)
 S O CL F CR G
 - Sea Bass fillets £16.50
 - Whole Sea Bass £17.50
 Steamed whole or fillets sea bass in soy sauce with carrot, ginger and spring onion.
51. Lamb and Herbs O F S   CR G £13.50
 Lamb stir fried with onion, sweet pepper, baby corn, carrot, fine beans, bamboo, basil, fresh chilli, garlic, and red curry paste.
52. Black Pepper Lamb O S  CR G £13.50
 Lamb stir fried with mushrooms, sweet pepper, baby corn, onion and spring onions in a garlic and black pepper sauce, served on a sizzling plate.
53. Green Paste Lamb F   CR G S £13.50
 Lamb stir fried with aromatic green curry paste with bamboo, fine beans, aubergine, sweet pepper and basil leaf served on a sizzling plate.
54. Gaeng Ped Yang F   CR G S £14.50
 Thai red curry of sliced roast duck with sweet pepper, lychee, pineapple, cherry tomato and basil leaves.

Vegetable Side Dishes

55. Stir Fried Broccoli with Oyster Sauce O S £7.50
Stir Fried broccoli with onion in oyster sauce.
56. Pad Pak Ruam O S £7.50
Stir Fried mixed vegetables in oyster sauce.
57. Pad Baby Corn O S £7.50
Stir Fried mixed baby corn mushrooms and onion in
oyster sauce.

Noodle and Rice Dishes

For 58 to 63 below, your choice of

- Chicken £9.50
- Pork £9.50
- Beef £10.50
- Prawns CR £12.50
- Mix sea food £14.50
- Vegetable or Tofu S £7.50

58. Pad Thai E G

The Famous Thai fried rice noodles with egg, shredded carrot, spring onion and bean sprouts.

59. Kaoy Tiew Pad See Eiw O S E G

Stir fried rice flat noodles with egg, vegetable and dark soy sauce.

60. Pad Mee O S E G

Stir fried egg noodles with egg, vegetables and soy sauce.

61. Pad Woonsen O S E

Stir fried glass noodles with egg, vegetables and soy sauce.

62. Khao Pad S E

Stir fried rice with egg, vegetables and soy sauce.

63. Khao Pad Sab Pa Rod N S E

Stir fried rice with egg, pineapple, curry powder and cashew nut.

64. Thai Jasmine Rice £2.95

65. Egg Fried Rice E £3.50

66. Coconut Rice £3.95

67. Sticky Rice £3.50

68. Stir Fried Egg Noodles E G £3.50

For allergen information relating to set menu item,

Please recheck to the main menu.


Set Menu A

(Minimum 2 people - £24.50 per person)

Starters

Mix Starters : Chicken satay, spring rolls, prawn toast supreme, toong tong and prawn tempura served with sweet chilli sauce and peanut sauce.

Main Courses :

- Choice of 1 Chicken Curry for 2 people : Green , red, Panang, Yellow or Massaman Curry F  CR
- Stir fried beef with oyster sauce O S
- Stir fried prawn with ginger O S CL
- Thai Jasmine rice or egg noodles.


Set Menu B

(Minimum 2 people - £26.50 per person)

Starters

Mix Starters : Chicken satay, spring rolls, prawn toast supreme, toong tong and prawn tempura served with sweet chilli sauce and peanut sauce.

Main Courses :

- Choice of 1 Chicken Curry for 2 people : Green, red, Panang, Yellow or Massaman Curry F  CR
- Duck Tamarind O
- Stir fried chicken with fresh chilli and garlic O S
- Thai Jasmine rice or egg noodles.



Set Menu C

(Minimum 2 people - £29.50 per **person**)

Starters

Mix Starters : Chicken satay, spring rolls, prawn toast supreme, toong tong and prawn tempura served with sweet chilli sauce and peanut sauce.

Main Courses :

- Choice of 1 Chicken Curry for 2 people : Green, red, Panang, Yellow or Massaman Curry **F**  **CR**
- Stir fried Jumbo King prawns with black pepper **O S**  **G**
- Stir fried beef with sweet and sour sauce
- Thai Jasmine rice or egg noodles.




Set Menu D

(Minimum 2 people – £30.50 per person)

Starters

Mix Starters : Chicken satay, spring rolls, prawn toast supreme, toong tong and prawn tempura served with sweet chilli sauce and peanut sauce.

Main Courses :

- Choice of 1 Chicken Curry for 2 people : Green, red, Panang, Yellow or Massaman Curry **F**  **CR**
- Weeping Tiger **O S**
- Spicy stir fried mixed seafood **F S O**   **CR**
- Stir fried mixed vegetables **O S**
- Thai jasmine rice or egg noodles.

Allergy Advice

Please note: Our dishes are prepared in areas where allergenic ingredients are present, so we cannot guarantee that dishes are 100% free of these ingredients.

Some dishes may contain traces of nut, wheat, gluten or other allergenic ingredients, please ask before you place order if you have any concerns.

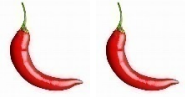
THAI COTTAGE

FOOD ALLERGEN

INFORMATION



: Mildly Hot



: Medium Hot



: Hot

N : Nut (Peanut, Cashew nut)

F : Shell fish, Fish sauce

O : (Molluscs) Oyster sauce

S : (Soya) Soy sauce

G : Wheat (Gluten)

SM : Sesame Seed

E : Eggs

CL : Celery

CR : (Crustaceans) Shrimp past, Prawn

Please note : We fry using vegetable oil, there may be traces of wheat, sesame seed, crustaceans, soya, fish, egg, molluscs in any fried menu items.