

At Koh we place the emphasis on lightly prepared fresh dishes with strong aromatic components. We want your dining experience, as in Thailand, to be about sharing, so we recommend all your dishes are placed into the centre of your table.

Freshness is a passion for our Thai chefs, so they will send your dishes to you as soon as they have cooked them, ensuring the flavour, quality and experience is at the level both you and they expect.

Fresh juices

Freshly prepared to order

Orange Juice	3.95
Strawberry and Lime	4.50
Watermelon, Orange and Apple	4.25
Pineapple and Passionfruit	4.50

Side plates/Starters

Ideal accompaniments to our main dishes or just select a few to put in the middle of the table to start with

Chicken Satay N	6.95
Char grilled chicken served with a peanut satay dipping sauce (4)	
Thai Grilled Pork	6.95
Succulent pork coated in Thai bbq sauce (4)	
Satay Jay Vg N	5.50
Satay marinated tofu skewers char grilled to perfection served with peanut sauce (4)	
Red Dragon Ribs 🔥	6.95
Marinated in delicate Thai spices, finished on the char grill	
Pork Bao Buns	5.95
Char grilled fluffy buns filled with bbq pork , pickled cucumber and siracha mayo (2)	
Aubergine Bao Buns Vg N	5.95
Aubergine tempura with pickled cucumber and peanut satay sauce (2)	
Crispy Squid (Pla Muk Tod) 🔥	5.95
Fried squid accompanied by a green peppercorn dipping sauce	
Vegetable Spring Rolls Vg	5.50
Crunchy vegetables freshly rolled in a crispy wrap with a traditional sweet chilli sauce (4)	
Duck Rolls	7.50
Shredded duck rolled with spring onion. Served with a Hoisin dipping sauce (4)	
Thai Sliced Crispy Beef 🔥	7.50
“Banging!” crispy beef with sticky dipping sauce	
Crispy Pork 🔥	6.95
Pork strips served with a red dragon sauce	
Thai-namite Prawns 🔥	7.75
Battered prawns in a siracha mayo. So moorish!	
Kafir Lime Chicken 🔥	5.95
Fried chicken pieces served with a zesty dipping sauce	
Dim Sum	6.50
Premium steamed prawn dim sum accompanied by a mild chilli citrus sauce and crispy garlic (5)	
Vegetable Tempura Vg	5.75
Red pepper, aubergine, carrot, courgette, spring onion, green beans, broccoli, baby corn and sweet potato with a sweet chilli dipping sauce	

Welcome back!

Rest assured we're doing all we can to keep you safe. Please be aware of the new procedures around the restaurant and if in doubt, please ask!

Find & share



SINGLE
USE
MENU

Nibbles

The perfect partner for one of our house cocktails or just to snack on whilst you browse

Prawn Crackers	3.00	Larb Nuts Vg N 🔥🔥	4.50
Served with sweet chilli dipping sauce		Dry fired cashews and ground nuts with chilli, lime leaf, lemon grass, galangal salt and sugar	
Pumpkin Crackers Vg N	3.50		
Served with satay sauce			

Soups

Traditional Thai soups for the soul

Tom Yum Vg 🔥🔥	5.95	Tom Yum Talai 🔥🔥	11.95
Thailand's best loved soup, aromatic, sharp and sweet		With salmon, prawns and scallops	
Duck Noodle Soup	12.95	Fiery Jungle Curry 🔥🔥🔥🔥	8.75
A fragrant duck breast soup, crispy vegetables and egg noodles garnished with a soy egg		VERY spicy thin based fragrant soup. Pork, aubergine and Thai herbs. Are you up for it?	

Curries

All served with Jasmine rice

Green Curry 🔥🔥	8.95	Sweet potato green Curry Vg 🔥🔥	8.95
The classic Thai curry. Chicken, coconut milk, lemongrass chilli and galangal		Flavour packed with sweet potato, courgette, cherry tomatoes. Tried and loved by our vegan staff	
Prawn Penang 🔥	10.95	Chu Che Aubergine Curry Vg 🔥🔥	8.95
A delicious prawn curry, rich, creamy and fragrant		Spicy thick red curry base with aubergine, cherry tomatoes and mangetout	
Chicken Massaman N 🔥	9.95	Thai Red Curry 🔥🔥	10.95
A mild chicken curry with peanuts, potato and spices		Beef served in a traditional red curry, rich, robust and moderate chilli heat	

Stir fries

Place them in the centre and share!

Koh's Chicken Basil Stir Fry	9.95	Spicy Pork Fried Rice 🔥🔥🔥	9.95
Chicken with aromatic Thai basil, crunchy peppers, red and spring onions, bamboo shoots, green beans, mangetout and seasoned with a sweet soy sauce. Served with Jasmine rice		Jasmine rice, stir fried pork, birds eye chillis, mangetout, green beans, spring onions seasoned with Krachai and Thai basil	
Pineapple Riceberry Rice Vg N	8.95	Angry Noodles 🔥🔥🔥	5.95
A Thai super food. Stir fried nutty riceberry rice, pineapple, onions, garlic, spring onions, red peppers, peanuts and traditional Thai salted turnip		Fiery, fragrant egg fried noodles in a ginger, spring onion and red curry paste. A perfect with any stir fry	
Beef Cashew Stir Fry N 🔥	10.95	Chicken Pad Thai N	9.25
Beef, peppers, cashew nuts, pineapple and a smokey chilli flavour. Served with Jasmine rice		The nation's favourite, chicken, rice noodles, beansprouts, crushed peanuts. A must for every table	
Prawn Pad Thai N	9.95	Vegetable Pad Thai Vg N	8.95
The classic, with king prawns		Tofu, mangetout, green beans, beansprouts, peppers and carrot	

Specialities

Influenced from across all the Thai regions

Crying Tiger Steak	25.75	Crispy Sea Bass 🔥	14.25
Dry aged, hand cut, gorgeous 10oz sirloin steak served with chilli dipping sauce and sesame seeds		Sea bass fillets lightly battered and served with lemon grass, chilli, coriander and mildly spicy tamarind sauce	
Tamarind Duck	14.95	Salmon Phat Kaphao	11.95
Half a roast duck served in a sweet and sour tamarind sauce with crispy noodles		A healthy fried salmon filet diced onto nutty riceberry rice with green beans, crispy garlic, red onions and a soy egg	
Thai Triple Cooked Chicken	11.95	Som Tam Vg 🔥🔥🔥	5.50
Half a triple cooked chicken with ginger, garlic and soy sauce. Served with a rich, roasted Thai sweetcorn salad		The quintessential Thai salad	

Add a side

Jasmine Rice Vg	2.95	Rice Noodles Vg	3.95
Riceberry Rice (Organic) Vg	3.95	Egg Noodles	3.95
A nonglutinous purple Thai rice known for its nutritional properties		Bangkok Broccoli Vg N	4.95
		Wok fried broccoli coated in peanut sauce and drizzled with Siracha	
Coconut Rice Vg	3.50	Chilli Cabbage Vg 🔥🔥🔥	3.95
Jasmine rice cooked with coconut milk		Hispie cabbage stir fried with garlic and chilli	
Egg Fried Rice	3.50	Thai Corn Salad Vg	4.95
Koh Potatoes	3.50	Chillies Vg 🔥🔥🔥🔥	1.00
		Turn up the heat	
Side Salad Vg	3.95	Fried Egg	1.50
Seasonal leaves tossed in a sesame soy dressing		Go native and eat like a Thai	

🔥 A tingle 🔥🔥 Moderately spicy 🔥🔥🔥 Very spicy 🔥🔥🔥🔥 Life changing **Vg** vegan-friendly **N** contains nuts

Allergens – Dishes are prepared in areas where allergenic ingredients are present and so there may be traces. Please alert your server to any allergies, you or a member of your party may have.

Optional 10% service charge added to all dining in bills.

Cocktails

£7.50 EACH OR 2 FOR £12

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Blushing Lotus
Chambord liqueur, vodka, pineapple and raspberries with a hint of almond
- 

Bye Bye Samurai
Copious amounts of rum combined with passionfruit, pineapple and lime
- 

Dragon's Ruin
Passionfruit and raspberries muddled with citrus fruits and apple juice served over vodka
- 

Koh Figure
Fig Liqueur and Sailor Jerry's with a splash of apple juice
- 

Kohpirinha
Our twist is made with gin, lychee liqueur, fresh orange and lime
- 

Mai Thai
A fantastic tippie using lashings of rum, lime and a wink of vanilla
- 

Mango Iced Tea
A "Grown Up Only" iced tea, perfectly paired with Thai spices
- 

Summer daze
An old special of ours made with gin, passionfruit and Midori melon liqueur

TOP SHELF FAVOURITES

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Espresso Martini 8.50
Fresh double espresso shaken with Black Cow vodka and a hint of vanilla
- 

Jim and Juice 8.50
Generous amounts of Jim Beam along with pineapple juice and vanill.
- 

Thai Royale 8.00
Tasty and luxurious, raspberry and lychee liqueur, fizzed up with prosecco
- 

Koh Lipe 8.00
Our version of a Lychee Martini made with Kwai Feh and Belvedere vodka
- 

Pattaya Passion 8.50
Our take on a Porn Star Martini made with Belvedere served with the classic passionfruit, topped up with prosecco
- 

Pomegranate G&T 8.00
Oodles of gin shaken with pomegranate juice, filled with tonic.
- 

Thai's To Mexico 8.00
A dazzlingly good tequila and lychee liqueur blend. Served with passionfruit and lime
- 

Triple Chocolate Martini 8.00
End dinner or start the night with a pudding! Chocolate martini with your choice of added Kahlua, Frangelico or Amaretto

Classics

£8 each

COSMOPOLITAN | CAIPIRINHA
CLASSIC MARTINI | DAIQUIRI APEROL
SPRITZ | OLD FASHIONED | MOJITO
PINA COLADA | HENNESSY SOUR

White Wine

- Conto Vecchio Pinot Grigio** *Italy*
Dry crisp and floral

175 6.00 250 7.75
BTL 23.00
- Wine Farer Chenin** *France*
Bright and fresh with hints of rose water and passion fruit

175 6.50 250 8.75
BTL 24.00
- Versant Viognier** *France*
Crisp and exotic with a long lingering finish

BTL 25.00
- Sancerre Blanc** *France*
Lemon, lime and apple with a mouthwatering finish

BTL 40.00
- Spy Valley Sauvignon Blanc** *New Zealand*
Easy drinking, dry & zesty

175 7.75 250 9.75
BTL 29.00
- Paddock Chardonnay** *Australia*
Tropical flavours with a summer finish

175 5.50 250 6.75
BTL 19.50
- Finca Valero Blanco Macabeo** *Spain*
Light, fresh & easy

175 5.00 250 6.50
BTL 18.50
- Gewurztraminer Jean Biecher** *France*
Lychee and pineapple with a hint of sweetness

BTL 36.00

Red Wine

- La Serre Cabernet Sauvignon** *France*
Fresh blackcurrants and blackberries

175 6.50 250 8.75
BTL 24.00
- El Muro Tempranillo** *Spain*
Easy going with bags of dark fruit

175 5.00 250 6.50
BTL 18.50
- Tillia Malbec** *Argentina*
Medium bodied, plum, blackberry and dark chocolate

BTL 32.00
- San Abello Merlot** *Chile*
Intense aroma of ripe plums and sweet spice

175 5.50 250 7.00
BTL 20.00
- Castillo Viento Rioja** *Spain*
Raspberry, cherry and strawberry

175 7.75 250 9.75
BTL 29.00
- Spy Valley Pinot Noir** *New Zealand*
Sweet cherry mocha and lavender with a long firm finish!

BTL 40.00
- Nerello Mascalesse** *Italy*
Jammy red fruits with a touch of violet

BTL 25.00

Sparkling

- Belstar Prosecco** *Italy*
Light and elegant with citrus fruits, pear and sweet melon

125 7.50 BTL 29.00
- Champagne Palmer** *France*
Rich and aromatic, hints of honey, hazelnuts and brioche

BTL 55.00
- Veuve Clicquot Yellow Label Brut**
Golden with biscuity citrus flavours

125 13.50 BTL 75.00

Rosé

- Pinot Blush** *Italy*
Fruity, floral and crisp

175 5.00 250 7.25 BTL 22.50

Beer & Cider

- Singha (draught)** 5% 5.75
The original Thai beer
- Bottled Beer**

Singha - Thailand 5% 4.00

Estrella Spain 4.6% 4.50

Asahi - Japan 5% 4.00

Peroni 0% Italy 3.50

Doom Bar UK 5.50
500ML 4.3%
- Bottled Cider**

Rekorderlig 6.75

Cornish Orchards 5.50

House Spirits

Add a mixer 1.00
Please ask your server for the full list

	SINGLE	DOUBLE
Vodka		
Russian Standard	4.00	6.00
Stolichnaya Citrus	5.00	7.00
Zubrowka	5.00	7.00
Black Cow	6.00	10.00
Belvedere	6.00	10.00

Rum

Brugal Anejo	4.00	6.00
Brugal Blanco	4.00	6.00
Kraken Spiced	5.00	7.00
Skippers Dark Rum	4.00	6.00

Gin

Larios Gin	4.00	6.00
Hendricks	5.00	7.00
Bombay	5.00	7.00

Tequila

Jose cuervo	5.00	7.00
Patron Tequila	6.00	9.00

Whiskey & Bourbon

Makers Mark	5.00	7.00
Monkey shoulder	6.00	9.00
Jamesons	5.00	7.00
Jack Daniels	5.00	7.00
Glenmorangie	5.00	9.00

Single malts & Cognac

Talisker	5.00	7.00
Hennessey VS	6.00	9.00
Ardbeg	6.00	9.00

Spirits & Liqueurs

Amaretto Disaronno	4.00	6.00
Kahlua	4.00	6.00
Cointreau	4.50	7.00
Baileys	4.50	7.00

Soft drinks

Home Made Iced teas	3.50
PASSION FRUIT/LEMON/POMEGRANATE	
Fever Tree Tonics	2.20
Ginger beer	2.75
Sprite	2.75
Coca Cola	2.85
Diet Coca Cola	2.75
Sparkling / Still mineral water	3.95
Elderflower Presse	2.50
Sparkling Lemongrass & Ginger	2.50

Find & share    

All prices are in £ and include VAT. Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.
All wines served by the glass are available in a 125ml measure. 2-4-£12 cocktails are two of the same cocktail and will be served at the same time.