



## Nibbles

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

**Prawn Crackers Gf** 3.95  
Served with sweet chilli dipping sauce

**Steamed Edamame Gf Vg** 4.50  
Crunchy fresh Edamame sprinkled with sea salt

**NEW Sun-Dried Beef** 8.50  
Very Moorish, fried sliced beef served with Sriracha dipping sauce

## Starters

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

**Chicken Satay (4) Gf N** 7.95  
Chargrilled chicken served with a peanut satay dipping sauce

**NEW Crispy Pork Belly Bites** 7.95  
One bowl won't be enough! Succulent Pork belly pieces with deliciously salted crackling

**Satay Jay (4) Gf Vg N** 7.25  
Satay marinated tofu skewers chargrilled to perfection served with peanut sauce

**Red Dragon Spare Ribs** 8.95  
Marinated in delicate Thai spices, finished on the char grill

**NEW Pork Bao Buns (2)** 8.95  
Fluffy buns filled with Cha Sui pork, cucumber and BBQ sauce

**Aubergine Bao Buns (2) Vg N** 7.95  
Aubergine tempura with pickled cucumber and peanut satay sauce

**Crispy Pepper Squid** 7.50  
Fried squid accompanied by a green peppercorn dipping sauce

**Vegetable Spring Rolls (4) V** 7.25  
Crunchy vegetables freshly rolled in a crispy wrap with a traditional sweet chilli sauce

**Duck Rolls (4)** 8.50  
Shredded duck rolled with spring onion. Served with a Hoisin dipping sauce

**Thai Crispy Beef** 8.50  
"Banging!" crispy beef with sticky dipping sauce

**Thai-namite Prawns** 8.50  
Battered prawns in a Sriracha mayo. So moorish!

**Prawn Dim Sum (5)** 8.50  
Premium steamed prawn dim sum accompanied by a mild chilli citrus sauce and crispy garlic

**Vegetable Tempura Vg** 7.25  
Broccoli, aubergine, red pepper, onion, carrot, baby corn and sweet potato. With a sweet chilli dipping sauce

**NEW Fresh Summer Rolls Vg N** 7.25  
Healthy light and refreshing, cabbage, lettuce, noodles, mint and coriander with a peanut dipping sauce

**Thai Coconut Mussels**  
Freshly steamed in a Penang coconut curry sauce with a hint of citrus. Garnished with coriander and chillies

**Starter** 7.95 | **Main** 14.95

Thai food on the whole is made to be eaten with rice and shared. So much so, that rice is seen as the single most important component of the meal. With this in mind, at Koh Thai we **INCLUDE** rice with all of our curries at no extra cost.

## Thai Curries

All served with Jasmine rice

**Chicken** 13.95 | **Pork** 13.95  
**King Prawn** 14.95 | **Beef** 14.95

**Green** ๒๒  
The classic Thai curry. Coconut milk, lemongrass chilli and galangal

**Penang Gf** ๒  
Deliciously rich, creamy and fragrant

**Red** ๒๒  
A traditional curry, rich and robust with a moderate chilli heat

**Massaman Gf N** ๒  
Mild curry with peanuts, potato & spices

**Sweet Potato Curry Vg** ๒๒ 12.95  
Flavour-packed green curry served with tofu, sweet potato, courgette and cherry tomatoes

**Katsu Curry** ๒  
Chicken or sweet potato and aubergine, coated in Panko breadcrumbs served with Jasmine rice, silky curry sauce and Ajat salad

**Chicken** 12.95 | **Vegetable Vg** 11.95

**Fiery Gaeng Som** ๒๒๒๒ 14.95  
Southern Thailand's jungle curry. Barramundi, prawns with courgette, green beans and onion in a very spicy curry sauce

**Chu Che Aubergine Curry Vg** ๒๒ 12.95  
Spicy thick red curry base with fried aubergine, cherry tomatoes, red onions and menma

**Laksa Gf N** ๒  
A fragrant coconut broth with vermicelli noodles, garnished with coriander  
**Chicken** 12.95 | **Prawn** 15.95

## Stir Fries/Noodles

Place them in the centre and share!

**Koh's Basil Stir Fry** ๒๒ 12.95  
Chicken or pork belly with aromatic Thai basil, crunchy vegetables and a chilli kick served with jasmine rice and a fried egg  
**Chicken** 12.95 | **Pork** 13.95

**Beef Cashew Stir Fry N** ๒ 13.95  
Beef, peppers, cashew nuts, pineapple and a smokey chilli flavour. Served with Jasmine rice

**Spicy Seafood Udon** ๒๒ 13.50  
King prawns, mussels, and fragrant Thai basil, wok fried with Udon noodles and crunchy vegetables

**Pad Thai Gf N**  
The nations favourite, rice noodles, beansprouts, tamarind sauce and peanuts  
**Chicken** 11.95 | **Prawn** 12.95

**Vegetable Pad Thai Vg N** 11.50  
Tofu, mangetout, green beans, beansprouts, peppers and carrot

**Spicy Chicken Fried Rice Gf** ๒๒๒๒ 11.95  
Jasmine rice, stir fried chicken, birds eye chillies, mangetout, green beans, spring onions seasoned with krachai and Thai basil

**Thai Singapore Noodles** 11.95  
Rice noodles, tofu Cha Sui pork, spring onions red peppers and beansprouts

**Pineapple Riceberry Rice Vg N** 10.95  
A Thai super food. Stir fried nutty riceberry rice, pineapple, onions, garlic, spring onions, red peppers, peanuts and traditional Thai salted turnip

**Nasi Goreng** 12.50  
A very popular smokey, salty, sweet fried rice with chicken, carrot and red onions

**Best served with a fried egg** +1.95  
**Vegetable Nasi Goreng Vg** 10.95

## Thai Specialities

**Gai Yang (Grilled Chicken)** 12.95  
Three grilled marinated chicken thighs served with coconut rice, Penang dipping sauce and Ajat salad. A winner every time

**Tom Yum Gf** ๒๒๒๒ 6.95  
Thailands best loved soup, aromatic, sharp and sweet. Best served with choice of noodles:

**Add Egg noodles or Rice noodles** +2.50  
**Add Chicken or King prawns** +2.95

**Tamarind Duck** 16.95  
Half a roast duck served in a sweet and sour tamarind sauce. A must for every table. Served with Jasmine rice

**NEW Crying Tiger Steak N** ๒๒ 19.95  
A traditional Thai steak. 8oz Sirloin with a lightly spiced Tamarind dipping sauce and Som Tam salad

**Crispy Sea Bass** ๒๒๒ 16.50  
Sea Bass fillets lightly battered and served in a spicy lemon grass, chilli, coriander sauce. Served with Jasmine rice

**NEW Moo Krob Moo Dang Gf** 15.95  
Crispy and Cha Sui pork served on Jasmine rice with half a soft boiled egg and Thai BBQ sauce

**Som Tam Gf N** ๒๒๒ 11.95  
A tastebud tease, Papaya Green beans, Cherry tomato on a lettuce base. A quintessential Thai salad

## Side Dishes

**Koh Potatoes Gf** 4.95  
Baby potatoes fried with onions and Thai spices

**Bangkok Broccoli Vg N** 5.95  
Wok fried broccoli coated in peanut sauce and drizzled with Sriracha

**Roti** 3.95  
Crispy and highly addictive

**Spinach with Tofu Cream Vg N** 6.95  
Wok fried Spinach with Tofu cream and cashew nuts

**Smashed Cucumber Salad** ๒๒ 4.95  
Crunchy cucumber infused with a sesame and soy dressing

## Additions

**Jasmine Rice Gf Vg** 2.95

**Egg Fried Rice** 3.50

**Coconut Rice Gf Vg** 3.50  
Jasmine rice cooked with coconut milk

**Riceberry Rice (Organic) Gf Vg** 3.95  
A nonglutinous purple Thai rice known for its nutritional properties

**Egg Noodles** 3.95

**Chillies Gf Vg** ๒๒๒๒ 1.00  
Turn up the heat

**Fried Egg Gf** 1.95  
Go Thai and add an egg to your dish

๒ A tingle ๒๒ Moderately spicy

๒๒๒ Very spicy ๒๒๒๒ Life changing

V Vegetarian Vg Vegan-friendly

Gf Gluten-free N Contains nuts

**Allergens** Please alert your server to any allergies, you or a member of your party may have. Dishes are prepared in areas where allergenic ingredients are present so there may be traces. Optional 10% service charge added to all dining in bills.

## Can't Decide? Let Koh!

Simply let us know how much you want to spend per head and we will do the rest for you, based on your personal preferences.

## Cocktails 8.95 each or 2 for 15

2 of the same cocktail served at the same time



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



**Blue Thai**  
Pineapple, Lychee liqueur, Bacardi, Blue Curacao and lime



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



**Mai Thai N**  
A fantastic tippie using lashings of rum, lime and a wink of vanilla and almond syrup



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



**Mango Iced Tea**  
A "grown ups only" ice tea. Gin, vodka, mango puree and coke



**Kohtini**  
Our twist on the Cosmo. Lychee liqueur, vodka, lime juice and cranberry



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

## Premium 9.95 each or 2 for 17

2 of the same cocktail served at the same time



**Espresso Martini**  
Fresh double espresso shaken with vodka and a hint of vanilla



**Triple Choc Martini N**  
Chocolate martini with your choice of added Kahlua, Frangelico or Amaretto



**Sharpe Dressed Jim**  
Jim Beam, Kahlua and Vanilla syrup with a dash of Angustura bitters



**Firecracker Daiquiri 🍷**  
Bacardi and Cointreau muddled with mango and lime puree and a birds eye chilli



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



**Strawberry Basil G&T**  
Oodles of gin with strawberries and basil topped with soda



**Pattaya Passion**  
Our take on a pornstar martini, Vodka, Passoa liqueur, passion fruit topped with Prosecco



**Thai Royale**  
Tasty and luxurious, raspberry and lychee liqueur, fizzed up with Prosecco

## Classics 10.95 each

Cosmopolitan | Caipirinha | Classic Martini | Daiquiri | Aperol Spritz  
Old Fashioned | Mojito | Pina Colada | Hennessy Sour | Porn Star

## Mocktails 6.95 each or 2 for 12

2 of the same cocktail served at the same time



**Sunrise**  
The illusion of a Thai Sunset, Orange juice, Lemon juice and Grenadine over crushed ice



**Samurai**  
A refreshingly tall Passionfruit and Pineapple delight, served over crushed ice



**Pineapple Colada**  
Fresh Sweet Pineapple, Coconut milk and a squeeze of lime. Straight back to your last holiday



**Minty Mojito**  
Everyone's minty favourite. Muddled fresh mint leaves, Lime and Sugar syrup topped with Soda



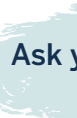
**Dragons really ruined**  
Raspberries and Oranges muddled with Apple juice. Fruity and refreshing



**Strawberry Basil Fizz**  
Muddled Strawberries, Lime and Basil topped up with chilled lemonade



**Shy Lotus N**  
A distinguished drink of Raspberries, Almond syrup and Pineapple juice



Ask your server, if we have it, we will make it!

## Home Made Iced Teas 4.95

Passion Fruit | Lemon | Pomegranate | Mango

## Beer / Cider

<b>Singha</b> Thailand 5%	pint 6.75 half 3.75
<b>Singha</b> Thailand 5% 330ml	4.95
<b>Asahi</b> Japan 5% 330ml	4.95
<b>Estrella</b> Spain 4.6% 330ml	5.25
<b>Doom Bar</b> UK 4.3% 500ml	6.25
<b>Peroni Libera</b> Italy 0% 330ml	3.95
<b>Rekorderlig</b> Sweden 4% 500ml	6.75
<b>Wyld Wood Organic Cider</b> UK 6%	5.95

## Soft Drinks

<b>Elderflower Sparkle</b>	3.50
<b>Rhubarb Sparkle</b>	3.50
<b>Coca Cola</b>	3.75
<b>Diet Coca Cola</b>	3.50
<b>Sprite</b>	3.75
<b>Sparkling / Still Mineral Water</b> 750ml	4.25
<b>Fever Tree Tonics</b>	2.75
<b>Ginger Beer</b>	3.50

## White Wine

All wines served by the glass are also available in 125ml

**SanVigilio Pinot Grigio** Italy  
Dry, crisp and floral  
**175** 6.95 | **250** 8.95 | **bottle** 24.95

**Bodegas Borsao Macabeo** Spain  
Light, fresh and easy  
**175** 6.50 | **250** 8.75 | **bottle** 23.95

**The Last Stand Chardonnay** Australia  
'Unoaked'  
Tropical flavours with a summer finish  
**175** 6.95 | **250** 8.95 | **bottle** 25.95

**False Bay Chenin Blanc** South Africa  
Dry, herbaceous with a creamy lemon character  
**175** 7.50 | **250** 9.50 | **bottle** 26.95

**La Leyenda Sauvignon Blanc** Chile  
Easy drinking, dry and zesty  
**175** 7.95 | **250** 10.50 | **bottle** 29.95

**Picpoul De Pinet Cuvée** France  
Crisp and exotic with a long lingering finish  
**bottle** 34.95

## Red Wine

All wines served by the glass are also available in 125ml

**Borgia Garnacha** Spain  
Bright plum and berry aromas with soft, approachable tannins  
**175** 6.50 | **250** 8.75 | **bottle** 23.95

**Sierra Grande Merlot** Chile  
Intense aroma of ripe plums and sweet spice  
**175** 6.95 | **250** 8.95 | **bottle** 24.95

**Côtes du Rhône** France  
French blackcurrants and blackberries  
**175** 7.50 | **250** 9.95 | **bottle** 28.95

**Vega Piedra Rioja** Spain  
Raspberry, cherry and strawberry  
**175** 7.50 | **250** 9.50 | **bottle** 26.95

**Malma Esencia Malbec** Argentina  
Medium bodied, plum, blackberry and dark chocolate  
**175** 8.50 | **250** 11.95 | **bottle** 32.50

## Rosé Wine

All wines served by the glass are also available in 125ml

**San Vigilio Rosato Pinot Grigio** Italy  
Fruity, floral and crisp  
**175** 6.95 | **250** 8.95 | **bottle** 25.95

**Maison Cuvée Edalise** France  
Côtes de Provence  
**175** 10.50 | **250** 13.95 | **bottle** 39.95

## Managers Selection

Please ask server for details  
**bottle** 25.00

## Sparkling

**Lunetta Prosecco Brut NV** Italy  
Light and elegant with citrus fruits, pear and sweet melon  
**125** 6.75 | **bottle** 32.50

**Lunetta Prosecco Rosé NV** Italy  
**bottle** 35.00

**Veuve Clicquot Yellow Label** France  
Golden with biscuity citrus flavours  
**bottle** 80.00

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.

**CLICK & COLLECT**  
Another great way to get your Koh Thai fix

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