



Nibbles

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

Prawn Crackers Gf 4.50
Served with sweet chilli dipping sauce

Steamed Edamame Gf Vg 4.75
Crunchy fresh Edamame sprinkled with sea salt

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

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

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

NEW Koh Crunchy Aubergine Vg 7.25
Aubergine cubes coated in panko and fried. Drizzled with sticky Tamarind sauce

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 7.95
Fried squid accompanied by a green peppercorn dipping sauce

Vegetable Spring Rolls (4) V 7.50
Crunchy vegetables freshly rolled in a crispy wrap with a traditional sweet chilli sauce

Duck Rolls (4) 8.75
Shredded duck rolled with spring onion. Served with a Hoisin dipping sauce

Thai Crispy Beef 8.95
"Banging!" crispy beef with sticky dipping sauce

Thai-namite Prawns 8.75
Battered prawns in a Sriracha mayo. So moorish!

Prawn Dim Sum (5) 8.75
Premium steamed prawn and pork dim sum accompanied by a mild chilli citrus sauce and crispy garlic

Vegetable Tempura Vg 7.50
Broccoli, aubergine, red pepper, onion, carrot, baby corn and sweet potato. With a sweet chilli dipping sauce

Fresh Summer Rolls Vg N 7.50
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

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.

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 15.50 | **Pork** 15.50
King Prawn 16.50 | **Beef** 16.50

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 13.95
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 13.95 | **Vegetable Vg** 12.95

Fiery Gaeng Som ๒๒๒๒ 15.95
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 13.95
Spicy thick red curry base with fried aubergine, cherry tomatoes, red onions and menma

Stir Fries/Noodles

Place them in the centre and share!

Koh's Basil Stir Fry ๒๒
Chicken or pork belly with aromatic Thai basil, crunchy vegetables and a chilli kick served with jasmine rice and a fried egg
Chicken 13.95 | **Pork** 14.95

Beef Cashew Stir Fry N ๒ 14.95
Beef, peppers, cashew nuts, pineapple and a smokey chilli flavour. Served with Jasmine rice

Spicy Seafood Udon ๒๒ 13.95
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 13.95 | **Prawn** 14.95

Vegetable Pad Thai Vg N 12.95
Tofu, mangetout, green beans, beansprouts, peppers and carrot

Spicy Chicken Fried Rice Gf ๒๒๒๒ 13.95
Jasmine rice, stir fried chicken, birds eye chillies, mangetout, green beans, spring onions seasoned with krachai and Thai basil

Thai Singapore Noodles 13.95
Rice noodles, tofu, prawns, Cha Sui pork, spring onions, red peppers and beansprouts

Pineapple Riceberry Rice Vg N 12.50
A Thai super food. Stir fried nutty riceberry rice, pineapple, onions, garlic, spring onions, red peppers, peanuts and traditional Thai salted turnip

Nasi Goreng ๒ 13.50
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 11.95

Thai Specialities

Gai Yang (Grilled Chicken) 14.95
Three grilled marinated chicken thighs served with coconut rice, Penang dipping sauce and Ajat salad. A winner every time

Tom Yum Gf ๒๒๒ 7.50
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

NEW Tom Kha Gf ๒๒๒ 9.50
A Tom Yum enriched with coconut milk lemon grass and Galangal. 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

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 16.95
Sea Bass fillets lightly battered and served in a spicy lemon grass, chilli, coriander sauce. Served with Jasmine rice

Moo Krob Moo Dang 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 Vg 5.25
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 (2) 4.25
Crispy and highly addictive

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

Additions

Jasmine Rice Gf Vg 3.50

Egg Fried Rice V 3.95

Coconut Rice Gf Vg 3.95
Jasmine rice cooked with coconut milk

Riceberry Rice (Organic) Gf Vg 4.25
A nonglutinous purple Thai rice known for its nutritional properties

Egg Noodles V 4.25

Chillies Gf Vg ๒๒๒๒ 1.00
Turn up the heat

Fried Egg Gf V 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.

Cocktails 9.95 each or 2 for 17

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 10.95 each or 2 for 19

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



Sharply 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
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 11.95 each

Margarita | 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

Passion Fruit | Lemon | Mango 5.95

Beer / Cider

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

Soft Drinks

Elderflower Sparkle	3.50
Rhubarb Sparkle	3.50
Coca Cola	3.75
Diet Coca Cola	3.50
Sprite	3.75
Sparkling / Still Mineral Water 750ml	4.25
Fever Tree Tonics	2.75
Ginger Beer	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** 25.95

Bodegas Borsao Macabeo Spain
Light, fresh and easy
175 6.50 | **250** 8.75 | **bottle** 24.95

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** 25.95

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 26.00

Sparkling

Lunetta Prosecco Brut NV Italy
Light and elegant with citrus fruits, pear and sweet melon
125 7.50 | **bottle** 34.00

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

Scan here for the best value takeaway option

