

## STARTERS

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**Selection of House Bread** V 843 kcal

Butter & olive oil  
£6.75

**Poached Salmon, Asparagus Salad** 308 kcal (GF available)

Dill cucumber, aromatic flowers, guacamole, horseradish cream  
£12

**Confit Duck & Orange Roulade** 496 kcal (GF available)

Quail egg, Fig, pepper drops  
£10.95

**Hummus & Falafel Bites** VE 673 kcal

Flat bread, olives & chilli  
Cucumber, spring onion, bell peppers  
£9

**Sea Scallops, Black Pudding & Pancetta** 328 kcal

Baby spinach, tomato, caper hollandaise  
£13.50

**Seasonal Soup** 110 kcal (VE & GF available)

£7

**Thai Spicy Mixed Seafood Salad, Rice Noodles** 432 kcal (GF available)

Shrimps, squid, mussels, lemongrass, shallots, galangal, chilli, mint  
£11.50

**The Caesar** 289 kcal (VE & GF available)

Baby gem lettuce, Caesar dressing, garlic croutons, parmesan  
£8

Add: Halal chicken breast 266 kcal £6.50 | Salt & pepper squid 192 kcal £8 | Smoked salmon 121 kcal £7.50

V = vegetarian | VE = vegan | GF = gluten free

A discretionary 12.5% service charge will be added to the bill

Let us know if you have any allergies and intolerances before placing the order. We welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Prices include VAT.

## MAINS

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**Beef Rump Steak** 967 kcal (GF available)

Premium steak, fine beans & triple cooked chips

£26.95

Add for £3.50: Peppercorn sauce 156 kcal

**Grilled Salmon Fillet, Scallops & Bacon** 864 kcal (GF available)

Wild rocket, tenderstem broccoli, balsamic beurre blanc

£25.95

**Thai Yellow Chicken Thigh Curry** 1197 kcal (GF available)

Pickled cucumber, jasmine rice

£22.95

**Fish of the Week** 430 kcal (GF available)

With hasselback potato, asparagus, cherry tomato, white wine & mushroom sauce

£23.50

**Local Butchers Weekly Chef Special** (Ask the chef) 636 kcal

Premium cut of meat, dauphinoise potato, wild mushroom ragu, fine beans, red wine jus

£36.00

**Grilled Asparagus, Puy Lentil Tomato Compote** VE 350 kcal (GF available)

Broccoli, cauliflower, balsamic basil sauce

17.50

**Slow Cooked Beef Ragu** 889 kcal (VE available)

Pappardelle pasta, parmesan

£17.50

**Thai Spicy Mixed Seafood Salad, Rice Noodles** 732 kcal (GF available)

Shrimps, squid, mussels, lemongrass, shallots, galangal, chilli, mint

£18

**The Caesar** 387 kcal (VE & GF available)

Baby gem lettuce, Caesar dressing, garlic croutons, parmesan

£13.50

Add: Halal chicken breast 266 kcal £6.50 | Salt & pepper squid 192 kcal £8 | Smoked salmon £7.50 121 kcal

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# THAI FOOD THE THAI WAY

Thai food is eaten in a style completely different from Western food.

Derived from the Thai culture of extended families living under one roof and the tradition of two or three generations sitting down to dine together. Therefore at each meal food is prepared for the taste and needs of each generation. Spicy dishes are balanced with non spicy, sweet and sour.

All the dishes are put on the table at once, with the exception of dessert and all are eaten together along with rice.

Since the Hotel is owned by a Thai family, our aim is to introduce authentic Thai food to you; our guests. All our dishes are cooked from scratch to ensure the right levels of spice to suit all palates, whilst maintaining authenticity.

Below we offer two set menus including spicy, sour, sweet and salty flavours. This method of cooking which provides such a balance is Thai folk wisdom, which has been passed down many generations and is now offered to you.

Please enjoy our genuine authentic Thai food.

Available Monday to Saturday evenings.

**Please allow for 30 minutes or so for preparation and cooking**

## Taste of Thailand Menu 1

£29.95

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Fried seabass with tamarind sauce 323 kcal

Shrimp green curry 275 kcal

Thai crab cakes, cucumber & chilli salad 205 kcal

Steamed jasmine rice 133 kcal

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Lemon sorbet 188 kcal

## Taste of Thailand Menu 2

£29.95

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Fried chicken wings "Gai Yang" 722 kcal

Slow cooked chicken thigh yellow curry 598 kcal

Thai spicy mixed seafood salad 238 kcal

Steamed jasmine rice 133 kcal

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Mango sorbet 188 kcal

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## ON THE SIDE

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**French Fries** VE 354 kcal  
£5.35

**Triple-Cooked Chips** VE 546 kcal  
£5.35

**Sweet Potato Fries** VE 150 kcal  
£6.25

**Broccoli & Chilli** VE 80 kcal  
£5.35

**Baby Leaf Salad** V 22 kcal  
£5.35

**Sugar Snap Peas** 106 kcal  
£5.35

**Fine Beans** 61 kcal  
£5.35

## DESSERTS

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**Sticky Toffee Pudding** V 868 kcal (VE available)  
Vanilla ice cream  
£9.20

**Fine Pear Tart** V 768 kcal  
Bayleaf ice cream  
£9.20

**Chocolate Marquise** V 574 kcal (GF available)  
After 8 mints  
£9.20

**Viennoiserie Bread & Butter Pudding** V 864kcal  
Vanilla ice cream  
£9.20

**Ice Cream & Sorbets** V 564 kcal  
Brandy snaps crisp  
Choose up to three: Vanilla | Strawberry | Chocolate | Lemon | Mango  
£8

**Pavlova Black Cherry & Strawberry** V 774 kcal  
Toffee sauce  
£9.20

**British Isles Cheeseboard** V 765 kcal  
Grape chutney, crackers  
£13.95

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