

PORK ADDICTS

Miang Moo Grob £6.50**

Crispy pork belly, cucumber, chilli & hoisin sauce

Phranakhon Legendary £6.95***

Crispy pork belly, garlic, chilli & oyster sauce

Krapow Moo Sub £6.50***

Minced pork, chilli, garlic & basil

Moo Tord £6.50*

Deep fried pork shoulder with chilli & garlic mayonnaise

Moo Yang £6.50***

Grilled pork shoulder with toasted Thai rice & dried chilli sauce

Moo Grob Gratiem £6.50**

Crispy pork belly with coriander, garlic & pepper sauce

Chu Chi Moo Krob £6.95*****

Crispy pork belly with super spicy thick curry sauce

Kradoog Moo £5.95

Honey glazed pork ribs

Laab Moo Grob £6.50***

Crispy pork belly with toasted rice, dried chilli, red onion & lime juice

Kieaw Grob £5.95

Crispy pork & prawn wontons with Thai sweet chilli sauce



JUST GREENS (v = Vegetarian, ve = Vegan)

Tao Hoo Tord (ve) £5.50*

Breaded tofu topped with spicy sweet soy sauce

Makuea Rad Prik (ve) £5.95**

Battered aubergine with Thai sweet & sour chilli sauce

Broccoli Pad Prik Gratiem (ve) £5.50*

Crunchy broccoli with soy, chilli & garlic

Pak Tord (ve) £5.95*

Fresh vegetables in light batter

Som Tum Pak £5.95***

Julienne carrot & courgette with chilli, shrimp, garlic & lime dressing

Tom Kha Pak (ve) £5.50*

Thai spicy & sour vegetable coconut soup

Laab Hed Tord (ve) £5.95***

Mushroom tossed in spicy & sour dressing, toasted rice & herbs

Yam Tao Hoo (ve) £5.95***

Crispy tofu with aromatic herbs & spicy dressing

Gralhumblee Pad Nam Pla £5.50

Stir-fried sweetheart cabbage in fish sauce

Gaeng Ped Pak £6.95*

Thai red curry with vegetables (Contains shrimp)

Pad Thai (v) £6.95*

The national noodle dish of Thailand with tofu, eggs & peanuts

Khao Suay (ve) £2.50

Thai steamed rice. A perfect side for your tapas

CURRY LOVERS



Gaeng Lueang Kung Yai £6.95****

Spicy yellow coconut curry with jumbo prawns & green beans

Panaeng Nuea £6.95**

Thick creamy Panaeng curry with beef & lime leaves

Massaman Gai £6.95

Southern style thick coconut curry with chicken, potatoes & onion

Gaeng Ped Kae £6.95*

Thai red curry with lamb, Thai aubergines, beans, courgettes & basil

Gaeng Kau Sapparod Ped £6.95 ***

Thai red curry with grilled duck & pineapple

Gaeng Kaew Wan Gai £6.95**

Thai coconut green curry with chicken

YOUR TAPAS MENU



STREET FOOD

Yam Nuea £6.95***

Grilled slices of beef with cucumber, shallots & spicy lime dressing

Talay Tord £6.50*

Fried tapioca mixed seafood with beansprout & garlic chilli mayonnaise

Mee Grob Raad Na £6.95

Crispy noodles, king prawns, carrots, broccoli in thick gravy

Yam Khai Dao £5.95***

Fried eggs with crunchy vegetables & spicy lime dressing

Hoy Ob £5.95***

Steamed mussels (Choices of spicy lime dressing or green curry sauce)

Miang Pla £6.95**

Crispy seabass on lettuce with toasted desiccated coconut, diced onion, ginger, limes, peanuts & tamarind sauce

Super Soup £5.95*****

Super spicy soup with tendered pork ribs

Pla Tord Nam Pla £6.95

Succulent fried fish with crispy herbs & sweet fish sauce

Nuea Sen £6.95***

Crispy shredded beef with Thai chilli sauce

Tom Yam Kung £5.95***

Thailand's famous hot & sour soup with king prawns

Gai Satay £6.50

Grilled marinated chicken, peanut sauce & vegetable relish

Khao Pad £6.50*

Chicken or tofu (v) fried egg rice with kale, tomatoes, onion & soy

Kung Makham £6.50*

Breaded king prawns with tamarind sauce



PHRANAKHON DELIGHTS

Phranakhon Salmon Tatare £6.50***

Diced raw salmon with red onions, egg yolk & spicy lime dressing

Phranakhon Chilli Squid £5.95*

Battered squid in chilli, salt & pepper

Yam Tua £6.95**

Warm green bean salad with minced pork, shrimp served with Thai spicy and sour dressing

Por Pia Ped Tord £6.95*

Thai duck spring rolls with hoisin sauce

Yam Kung Pak Grob £6.95**

King prawns on crispy carrot & courgette with minced pork, garlic, lime & chilli oil dressing

Gai Yang £6.50**

Grilled spicy chicken thighs with toasted Thai rice & dried chilli sauce

Yam Boraan £6.95***

Traditional spicy glass noodles with minced pork & chopped prawns

Crunchy Wings £5.95*

Super crispy chicken wings coated with soy, garlic & chilli glaze

Pla Kung £6.50***

Grilled king prawns with aromatic herbs & spicy dressing

Rad Prik Talay £6.50**

Crispy stir-fried prawns, squids & fish with Thai sweet & sour chilli sauce

Tom Kem £6.95**

Mackerel stew with onion, ginger, palm sugar & tamarind sauce

Tord Mun Pla £6.50*

Spicy Thai fish cakes with sweet chilli & crushed peanuts

Allergies – if you have a food allergy, intolerance or sensitivity please let your server know before ordering

***** indicate level of spiciness of dishes
Serving time between tapas dishes may be varied

YOUR TAPAS MENU



SAUTÉ

Tom Yam Haeng £6.50***
Stir-fried Tom Yam with king prawns, squid & mussels

Pad Ped Nuea £6.50***

Stir-fried beef in chilli, curry paste, garlic, aubergine & beans

Pad Pong Kalee £6.50*

Stir-fried squid & prawns in curry powder, soy, onion, pepper & egg

Phed Makham £6.95*

Duck & spicy tamarind sauce

Nuea Prik Thai Dum £6.50*

Stir-fried beef with garlic & black pepper

Pla Kuen Chai £6.95

Stir fried seabass, celery, onion chilli & soy

Hoy Prik Pow £5.95**

Stir-fried mussels with garlic, chilli oil & basil

Pad Cha Kae £6.95***

Stir-fried lamb with young peppercorn, garlic, chilli & herbs

Kung Yai Gratiem £6.95*

Jumbo prawns with garlic sauce

Kae Pakchee £6.95

Lamb, garlic, coriander & soy

Kung Yai Manao £6.95***

Jumbo prawns with fish sauce, chilli & lime dressing

Gai Pad Med Ma Muang £6.50

Stir-fried chicken with cashew nuts



Let's share your tapas in Thai style

Sharing dishes is a common way of serving food in Thailand. In our culture, we place great attention on dining etiquette which requires diners to be refined and gentle in their manner as they eat, and share dishes with friends and family

At Phranakhon, we also love sharing food. When placing your order, we recommend that each person orders 2-3 tapas (or more if you're really hungry!) to share between you. "Khao Suay" or Thai steamed rice may be ordered to go with your creamy curries or spicy stir-fries. If you fancy a bit of veggie, "Broccoli Pad Prik Gratiem" is a great complementary to your tapas

DESSERTS

Pineapple fritters with vanilla ice cream or mango sorbet £4.95

Banana fritters with vanilla ice cream or mango sorbet £4.95

Vanilla ice cream £4.50

Mango sorbet £4.50



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SELECTION OF BEVERAGES



SOFT DRINKS

- Coke / Diet Coke £2.50
- Lemonade £2.50
- Orange Juice £1.95
- Pineapple Juice £1.95
- Cranberry Juice £1.95
- Apple Juice £1.95
- Mango Juice £1.95
- Lychee Juice £1.95
- Still / Sparkling Water £1.50
- Slimline Tonic /Tonic Water £2.50



WHITE WINES

Le Bouquet de Georges Duboeuf (France) 125ml £3.55, 175ml £4.50, Bottle £15.95

Fresh floral aroma and crisp ripe fruit on the palate. A dry, easy-drinking style

Norton Porteño Sauvignon Blanc (Argentina) 125ml £3.60, 175ml £4.60, Bottle £16.95

This fresh, zippy Sauvignon has aromas of grapefruit and elderflower, leading to a dry yet rounded palate with herbal notes and a refreshing finish

Castel Firmian Pinot Grigio (Italy) 125ml £3.75, 175ml £4.95, Bottle £17.95

A very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, good medium weight in the mouth, and a refreshing finish

White Rabbit Riesling (Germany) Bottle £18.95

A multifaceted Riesling, versatile with or without food. Redolent of grass and herbs; here and there, a whiff of white blossoms and tropical fruit. Balanced and beautifully refreshing

Finca Antigua Blanco Viura (Spain) Bottle £19.95

A complex unoaked Viura, showing aromas of pear, apricot and fennel, a balanced, energetic palate, and a long, fruity finish

Mount Holdsworth Sauvignon Blanc (New Zealand) Bottle £27.50

This North Island Sauvignon marries the variety's typical zesty, grassy aroma to real texture and succulence. Green apple and passion fruit flavours turn crisp and mineral on the finish

BEERS

- Singha £3.50
- Chang £3.50

HOT BEVERAGES

- Espresso £2.30
- Americano £2.35
- Cappuccino £2.95
- Latte £2.95
- Mocha £2.95
- Tea £2.35
- Hot chocolate £2.75

ROSE WINES

Finca el Paso Rosé, Cariñena (Spain) 125ml £3.60, 175ml £4.60, Bottle £16.95

Beautifully delicate rosé from northern Spain, with a pale pink colour, aromas of summer berries and flowers, and a dry but rounded palate

Rosé Domaine Coste (France) Bottle £18.50

Polish pink in colour, with a plump, dry palate and flavours of strawberry and blackberry. Fresh and round with good length



BUBBLES

Cá del Console Prosecco Extra Dry (Italy) Bottle £22.00

A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry, and clean as a whistle all the way through to the sparkling finish

Rotari Rosé Metodo Classico (Italy) Bottle £27.50

A traditional-method rosé, full of the delicious red berry fruit of cool-climate Pinot Noir

Champagne Drappier Carte D'or Brut (France) Bottle £44.50
Noir-based champagne of style and finesse. The dry, elegant palate shows an impressive degree of concentration, along with fine bubbles and a long, crisp finish

RED WINES

Le Bouquet de Georges Duboeuf Rouge (France) 125ml £3.55, 175ml £4.50, Bottle £15.95

Vibrant berry and spice aromas; smooth in the mouth with cherry and raspberry flavours

Norton Porteño Malbec (Argentina) 125ml £3.70, 175ml £4.90, Bottle £17.50

This luscious This luscious Malbec has aromas of violets, strawberries and black cherries, leading to a smooth, full-bodied palate with a hint of peppery spice

Castel Firmian Merlot (Italy) 125ml £3.75, 175ml £4.95, Bottle £17.95

Intense fragrance with a mixture of ripe fruits and a hint of oak. Dry, complex and well-structured on the palate

Finca Antigua Petit Verdot (Spain) Bottle £19.95

Characteristic aromas of blackberry, coriander and lilac mingle with pine bark and wet leaves. The palate has real life and presence, as well as particularly elegant balance for this grape variety

Côtes-du-Rhône Saint-Esprit (France) Bottle £22.00

With Syrah to the fore, this is full of berry fruit, violet, liquorice, and spices. It has a generous, rounded palate and a long, elegant finish

Casa Valduga Identidade Pinot Noir (Brazil) Bottle £26.00

Attractive ripe red fruits – strawberry, cherry – with hints of aniseed, tobacco and mint. Light, lively flavours on the palate, silky texture and very refreshing





PHRANAKHON LUNCH SPECIAL

**3 TAPAS FOR £12.95
EVERYDAY FROM 12PM TO 4PM**



Miang Pla**

Crispy seabass on lettuce with toasted desiccated coconut, diced onion, ginger, limes, peanuts & tamarind sauce

Kieaw Grob

Crispy pork & prawn wontons with Thai sweet chilli sauce

Gaeng Kaew Wan Gai**

Thai coconut green curry with chicken, Thai aubergine, sugar snap peas, garnished with sweet basil and chilli

Gaeng Ped Pak*

Thai red curry with vegetables (Contains shrimp)

Tom Yam Haeng Gai £6.50***

Stir-fried Tom Yam with chicken

Pad Ped Nuea £6.50***

Stir-fried beef in chilli, curry paste, garlic, aubergine & beans

Tom Kem**

Mackerel stew with onion, ginger, palm sugar & tamarind sauce

Pla Kung***

Grilled king prawns with aromatic herbs & spicy dressing

Khao Pad*

Chicken or tofu (v) egg fried rice with kale, tomatoes, onion & soy

Nuea Sen***

Crispy shredded beef with Thai chilli sauce

Crunchy Wings*

Super crispy chicken wings coated with soy, garlic & chilli glaze

Pak Tord (ve)*

Fresh vegetables in light batter

Yam Khai Dao***

Fried eggs with crunchy vegetables & spicy lime dressing

Makuea Rad Prik (ve)**

Battered aubergine with Thai sweet & sour chilli sauce



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