

Phranakho

THAI TAPAS & BAR

WHITE WINE

	125ml	175ml	Bottle
1 Sauvignon Blanc, Kuraka Marlborough, New Zealand Fresh herbaceous notes, tomato leaf and lime.			29.00
2 Rioja Blanco, Rioja Vega Rioja, Spain Aromas of pear, white flowers and limey notes.	4.75	6.50	26.50
3 Pinot Grigio, Amori Veneto, Italy Flavours of tropical and citrus fruit.	4.50	5.95	24.00
4 Unoaked Colombard, Richelieu IGP Côtes de Gascogne, France Lemon citrus, melon and green apple notes.			22.00
5 Gavi 'I Risi', Mario Giribaldi Piemonte, Italy Stone fruit notes and a degree of citrus. Layers of crisp dessert apple, pear and almond nut.			36.50
6 Chablis, Domaine, des Marronniers Burgundy, France Fine weight of lemon balm, roasted almond, bread yeast and green apple fruit.			39.00
7 Sauvignon Blanc, Le Charme IGP Pays du Gers, France Flavours of citrus fruit combined with blackcurrant.	4.60	6.10	24.50
8 Vermentino, Coquille de Mer Languedoc, France Lively minerality, super fresh.	4.65	6.20	25.00
9 Gewürztraminer, Dopff & Irion Alsace, France Floral aromas, exotic pineapple and mango			32.00
10 Chardonnay Kingston Estate Padthaway, Australia Refreshing stone fruit flavours and sweet oak.			34.00

ROSÉ WINE

	125ml	175ml	Bottle
21 Zinfandel Rose, Route 606 California, USA A nose of fresh strawberries and white flowers.	4.30	5.80	22.50
22 Rose, Coquille de Fleur Languedoc-Rousillon, France Notes of wild raspberry and candied strawberry.	4.75	6.50	26.50
23 Whispering Angel, Rose, Cotes de Provence Provence, France Refined and elegant with faint cherry nuances.			42.00

SPIRITS - 50ML SERVING

Add a mixer for £1.00

GIN		BRANDY	
Gordon's Dry	£7.95	Three Barrels	£7.95
Gordons Pink Gin	£7.95	Remy Martin VSOP	£8.95
Bombay Sapphire	£7.95	VERMOUTH	
Tanqueray	£7.95	Martini Rosso	£6.95
VODKA		Martini Extra Dry	£6.95
Absolut	£7.95	LIQUEUR	
Absolut Vanilla	£7.95	Cointreau	£7.95
Smirnoff	£7.95	Archers	£7.95
Stolichnaya	£7.95	Malibu	£7.95
RUM		Pimm's	£7.95
Bacardi	£7.95	Chambord	£7.95
Captain Morgan's Dark	£7.95	Campari	£7.95
Captain Morgan's Spiced Gold	£7.95	Sambuca (25ML)	£4.25
Spytail Ginger Rum	£8.95	TEQUILA (25ML)	
Koko Kanu	£8.95	El Jimador	£4.25
WHISKY		Cazcabel	£4.25
Jack Daniels	£7.95	1800 Resposado	£5.25
Jameson	£7.95	25ml Serving available on request	
Southern Comfort	£7.95		
The Famous Grouse	£7.95		
Bushmills	£8.95		
Maker's Mark	£8.95		

RED WINE

	125ml	175ml	Bottle
11 Primitivo "Appassimento", Carlomagno Puglia, Italy Hint of redcurrants, plum spices and chocolate.	4.90	6.70	27.00
12 Château Moulin de Mallet Bordeaux, France fruity bouquet, packed with crushed black fruits.			26.50
13 Malbec, Santa Rosa Mendoza, Argentina Cherry, raspberry fruit, a hint of spice and smoke.	4.50	5.95	24.00
14 Grenache, Carignan, Merlot Richelieu - IGP d'Hérault, France Blackberry, plum with a spicy finish.			22.00
15 Salice Salentino DOC Riserva, Paolo Leo Puglia, Italy Aromas of red berries and fresh herbs. Well balanced and full bodied with lasting flavours of dried fruits.			29.50
16 Rioja Reserva, Vega Rioja, Spain Intense in flavour with plum, blackcurrant leaf and tobacco aromas.			38.00
17 Shiraz, Pitchfork South East Australia Plum and red currant over mocha and spicy oak.	4.60	6.10	24.50
18 Pinot Noir, Lautarul Banat, Romania Dark in colour, fruit cake and spicy aromatics.	4.70	6.40	26.00
19 Old Vine Zinfandel, Smoking Loon California, USA Aromas of plum, raspberry and mocha.			33.00
20 Syrah 'Smart Dog', J.P Ramos Alentejo, Portugal Black fruits, sweet spice and touches of liqourice.			35.00

SPARKLING & CHAMPAGNE

	Bottle
24 Prosecco D.O.C., Pure Veneto, Italy Aromas of pear, white flowers and lemon zest.	27.00
25 Prosecco Millesimato D.O.C.G Rosé, Villa Sandi Veneto, Italy Notes of pomegranate, rose. Palate is silky, full.	29.00
26 Gardet Brut Tradition NV Chigny, Champagne Fresh and balanced, between creamy and bold.	49.00
27 Billecart Salmon, Ay Champagne, France Toasted brioche, hazelnuts and nougat.	72.00

BOTTLED BEER

Singha	£4.25
Chang	£4.25

SOFT DRINKS

Coke	£3.50
Diet Coke	£3.50
Sprite	£3.50
Ginger Ale	£2.50
Ginger Beer	£2.50
Slimline Tonic/Tonic Water	£2.50
Still/Sparkling Water	£2.50
Soda Water	£2.50
Juice	£2.50
Orange, Pineapple, Cranberry, Apple, Mango, Lychee	

TAPAS MENU

Sharing dishes is a common way of serving food in Thailand. We recommend that each person orders 2-3 tapas (or more if you're really hungry!) to share. "Khao Suay" or Thai steamed rice would go with creamy curries or spicy stir-fries. If you fancy a bit of veg, "Broccoli Pad Prik Gratiem" is a great choice.

SAUTÉ

Tom Yam Haeng (GF) ***	8.50
Stir-fried Tom Yam with king prawns & squid	
 Pad Phed Nuea ***	8.50
Stir-fried beef in chilli, curry paste, garlic, aubergine & beans	
Pad Pong Kalee *	8.95
Stir-fried squid & prawns in curry powder, soy, onion, pepper & egg	
Ped Makhm *	8.95
Duck & spicy tamarind sauce	
Nuea Prik Thai Dum *	8.50
Stir-fried beef with garlic & black pepper	
Pla Kuen Chai	8.95
Stir-fried seabass, celery, onion chilli & soy	
 Pad Cha Kae ***	8.95
Stir-fried lamb with young peppercorn, garlic, chilli & herbs	
Kung Yai Gratiem *	9.50
Jumbo prawns with garlic sauce	
Kae Pakchee	8.95
Lamb, garlic, coriander & soy	
Kung Yai Manao (GF) ***	9.50
Jumbo prawns with fish sauce, chilli & lime dressing	
Gai Pad Med Ma Muang *	8.50
Stir-fried chicken with cashew nuts	
PORK ADDICTS	
Miang Moo Grob *	8.50
Crispy pork belly, cucumber, chilli & hoisin sauce	
 Phranakhon Legendary ***	8.95
Crispy pork belly, garlic, chilli & oyster sauce	
Krapow Moo Sub ***	8.50
Minced pork, chilli, garlic & basil	
Moo Tord *	8.50
Deep fried pork shoulder with chilli & garlic mayonnaise	
 Moo Yang ***	8.50
Grilled pork shoulder with toasted ground rice & dried chilli sauce	
Moo Grob Gratiem **	8.95
Crispy pork belly with coriander, garlic & pepper sauce	
 Chu Chi Moo Krob (GF) *****	8.95
Crispy pork belly with super spicy thick curry sauce	
Kradoog Moo	7.95
Honey glazed pork ribs	
Laab Moo Grob (GF) ***	8.95
Crispy pork belly with toasted ground rice, dried chilli, red onion & lime juice	
Kieaw Grob	7.95
Crispy pork & prawn wontons with Thai sweet chilli mayo	

 - Our Recommendation

Phranakhon

THAI TAPAS & BAR

Prawn Crackers 4.95
Served with 3 dipping sauces

CURRY LOVERS

Gaeng Lueang Kung Yai (GF) ****	9.20
Spicy yellow coconut curry with jumbo prawns & green beans	
 Panaeng Nuea (GF) **	8.95
Thick creamy Panaeng curry with beef & lime leaves	
Massaman Gai	8.95
Southern style thick coconut curry with chicken, potatoes, onion & peanuts	
Gaeng Phed Kae (GF) **	8.95
Thai red curry with lamb, Thai aubergines, beans, courgettes & basil	
 Gaeng Kau Sapparod Ped (GF) ***	8.95
Thai red curry with grilled duck & pineapple	
Gaeng Kaew Wan Gai (GF) ***	8.95
Thai coconut green curry with chicken	

STREET FOOD

Yam Nuea (GF) ***	8.95
Grilled slices of beef with cucumber, shallots & spicy lime dressing	
Talay Tord *	8.95
Fried tapioca mixed seafood with beansprout & garlic chilli mayonnaise	
Mee Grob Raad Na	8.95
Crispy noodles, king prawns, carrots, broccoli in thick gravy	
Som Tum Goong (GF) ***	7.95
Julienne carrot, courgette and peanuts with chilli and king prawns and a garlic & lime dressing	
 Miang Pla **	8.95
Crispy seabass on lettuce with toasted desiccated coconut, diced onion, ginger, limes, peanuts & caramelised herb sauce	
Super Soup *****	7.95
Super spicy soup with tendered pork ribs	
Pla Tord Nam Pla ***	8.95
Succulent fried fish with crispy herbs, sweet fish sauce and cashew nuts	
Nuea Sen **	8.95
Crispy shredded beef with Thai chilli sauce	
Tom Yam Kung (GF) ***	8.50
Thailand's famous hot & sour soup with king prawns	
Gai Satay (GF)	8.50
Grilled marinated chicken, peanut sauce & vegetable relish	
Khao Pad	8.50
Chicken or tofu (v) fried egg rice with kale, tomatoes, onion & soy	
Kung Makhm *	8.50
Breaded king prawns with tamarind sauce	
Pla Lui Saun ***	8.95
Crispy seabass with lemongrass, cashew nuts, shallot & spicy chilli oil paste dressing	
SIDE DISHES	
Khao Suay (VE) (GF)	3.50
Thai steamed rice	
Khao Mun (VE) (GF)	3.50
Thai steamed rice with garlic & ginger	
Khao Niaw (VE) (GF)	3.50
Sticky rice	
Sen Mee (VE) (GF)	3.95
Noodles with garlic oil	

PHRANAKHON DELIGHTS

Phranakhon Salmon Tatare (GF) ***	8.95
Diced raw salmon with red onions, egg yolk & spicy lime dressing	
Phranakhon Chilli Squid *	7.95
Battered squid with Thai chilli dressing	
Yam Tua (GF) **	8.95
Warm green bean salad with minced pork, shrimp served with Thai spicy and sour dressing	
Por Pia Ped Tord *	8.95
Thai duck spring rolls with hoisin sauce 	
Yam Kung Pak Grob **	8.95
King prawns on crispy carrot & courgette with minced pork, garlic, lime & chilli oil dressing	
Gai Yang **	8.50
Grilled spicy chicken thighs with toasted ground rice & dried chilli sauce 	
Yam Boraan (GF) ***	8.95
Traditional spicy glass noodles with prawns, minced pork & cashew nuts	
Crunchy Wings *	7.95
Super crispy chicken wings coated with soy, garlic & chilli glaze 	
Pla Kung (GF) ***	8.50
Grilled king prawns with aromatic herbs & spicy dressing	
Rad Prik Talay **	8.95
Crispy stir-fried prawns, squids & fish with Thai sweet & sour chilli sauce 	
Tord Mun Pla (GF) *	8.95
Spicy Thai fish cakes with sweet chilli & crushed peanuts	
JUST GREENS (V = VEGETARIAN, VE = VEGAN)	
Tao Hoo Tord (VE)	7.50
Breaded tofu topped with sweet soy sauce	
 Makuea Rad Prik **	7.95
Battered aubergine with Thai sweet & sour chilli sauce	
Broccoli Pad Prik Gratiem (VE) *	7.50
Crunchy broccoli with soy, chilli & garlic 	
Pak Tord (VE) *	7.95
Fresh vegetables in light batter	
Yam Khai Dao (V) ***	7.95
Fried eggs with crunchy vegetables & spicy lime dressing	
Tom Kha Pak (VE) *	7.50
Thai spicy & sour vegetable coconut soup	
Laab Hed Tord (VE) ***	7.95
Mushroom tossed in spicy & sour dressing with toasted ground rice & herbs	
 Yam Tao Hoo (VE) ***	7.95
Crispy tofu with aromatic herbs & spicy dressing	
Gaeng Phed Pak (GF) **	8.95
Thai red curry with vegetables (Contains shrimp paste)	
 Pad Thai (V) (GF) *	8.95
The national noodle dish of Thailand with tofu, eggs & peanuts	
Pad Pak (VE)	7.50
Stir-fried mixed vegetables	
Tofu Choop Pang Tod (VE) *	7.95
Fried tofu served with crushed peanuts & sweet chilli sauce	
Laab Tao Hoo (VE) ***	7.95
Crispy tofu in spicy herb dressing	

*** indicates level of spiciness of dishes

V - Vegetarian VE - Vegan

VEOA - Vegan option available

GF - Gluten Free

Serving time between tapas dishes may be varied

We cannot guarantee that any items are completely allergen free due to a small kitchen where allergens are present.

Any guests with an allergy should be aware of this risk. Please inform your server of any allergies before ordering.