

Phranakhon

WINE LIST

WHITE WINE

125ml 175ml 750ml
Bottle

1. **Villa Rossi Trebbiano, Rubicone** **£18.00**
Italy
Crisp, dry and fruity, with a delicate nutty aroma. Young and fresh.
2. **Vistamonte Cortese** **£4.00 £5.00 £19.50**
Italy
A rounded, medium-bodied white from Cortese, the grape of Gavi. Fresh floral aromas lead to apple and pear fruit on the palate and a delicate almond flavour on the finish.
3. **Terre del Noce Pinot Grigio delle Dolomiti** **£5.70 £4.50 £21.50**
Italy
Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish.
4. **Sauvignon Domaine La Prade** **£5.90 £4.70 £22.50**
France
A crisp, lively Sauvignon Blanc with aromas of green apple, pink grapefruit and elderflower. The palate is dry and refreshing, with an elegant finish.
5. **Allegory Riesling** **£5.50 £6.50 £26.00**
Western Australia
The perfect accompaniment, dynamic tropical flavours with a just a hint of sweetness to compliment spice.
6. **Zero-G Grüner Veltliner** **£28.00**
Austria
Light, delicate, zesty and zippy are the trademark characters of our cuisine and the Gruner grape variety.
7. **Mahi Marlborough Sauvignon Blanc** **£32.00**
New Zealand
Aromas of lemon-lime, pepper and herbs, plus a subtle suggestion of ripe peach. Fresh but fully ripe and nicely tactile, even plush, and long on the aftertaste.

RED WINE

125ml 175ml 750ml
Bottle

8. **Villa Rossi Sangiovese, Rubicone** **£18.00**
Italy
A smooth and easy-drinking red wine with a delicate aroma and flavours of red fruits.
9. **Joie de Vigne Grenache/Pinot Noir** **£4.00 £5.00 £19.50**
France
Light and juicy, this wine works well with many of our dishes.
10. **Terre del Noce Merlot delle Dolomiti** **£4.50 £5.70 £21.50**
Italy
Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish.
11. **Artisan's Blend Shiraz/Viognier** **£22.50**
Deakin Estate Australia
This Rhône-inspired blend offers a brilliant mix of plum and blackberry fruit with sweet spice and floral tones on the nose.
12. **Feudo Arancio Nero d'Avola** **£5.00 £6.30 £24.50**
Sicily, Italy
Sicily's most famous red grape is full, soft and smooth with red fruit. A great partner to our curries.
13. **Zero-G Zweigelt** **£5.50 £6.50 £26.00**
Austria
Sweet, sour and spicy with a mouth watering finish. This light red is highly recommended with our dishes.
14. **Finca La Colonia Colección Malbec, Norton** **£28.00**
Argentina
Deep red colour with violet hues. Aromas of ripe red fruit, cassis and black pepper, with more fruit and a touch of spice on the palate. Elegant and smooth with a long finish.

ROSÉ WINE

125ml 175ml 750ml
Bottle

15. **Mannara Pinot Grigio Rosé** **£4.20 £5.30 £19.50**
Italy
A delicate rosé with lifted aromas of spring flowers and strawberries, red berry fruit on the palate and a soft, round finish.
16. **Domaine Coste Rosé** **£4.70 £5.90 £22.50**
France
Palish pink in colour, with a plump, dry palate and flavours of strawberry and blackberry. Fresh and round with good length.

SPARKLING & CHAMPAGNE

750ml
Bottle

17. **Ca' del Console Prosecco Extra Dry** **£25.00**
Italy
A sophisticated, vinous Prosecco, with aromas of spring flowers and stone fruit, a delicate citrus quality on the palate, fine bubbles and a clean, dry finish.
18. **Viticoltori Acquesi Rosé Brut** **£26.00**
Italy
A beautiful pale pink colour, with a delicate aroma of spring flowers and orchard fruit, refined bubbles, and a crisp fruity finish.
19. **Champagne Drappier Carte d'Or Brut** **£48.00**
France
A Pinot Noir-based champagne of style and finesse, Carte d'Or offers delicate aromas of white peach, quince and a touch of spice. The dry, elegant palate shows an impressive degree of concentration, along with fine bubbles and a long, crisp finish.

BEER

Bottle
Singha **£3.50**
Chang **£3.50**

HOT DRINKS

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

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**

Phranakhon

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 are really hungry!) to share. "Khoa Suay" or Thai steamed rice would go with creamy curries or spicy stir-fries. If you fancy a bit of beggie, "broccoli Pad Prick Gratiem" is a great choice.

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 with toasted Thai rice & dried chilli sauce	
Moo Grob Gratiem	£6.50**
Crispy pork belly with coriander, garlic & pepper sauce	
Chu Chi Moo Grob	£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

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*
Vegetables in light batter served with sweet chilli sauce & soy sauce	
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 sweethear cabbage in fish sauce	
Gaeng Ped Pak	£6.95*
Thai red curry with vegetables	
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	

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 prawns, crunchy vegetables & spicy lime dressing	
Hoy Ob	£5.95***
Steamed mussels. Choice of spicy yellow curry sauce, Tom Yum sauce 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	£6.9
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 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	

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	
Massaman Gai	£6.95
Southern style thick coconut curry with chicken, potatoes & onions	
Gaeng Karee Kae	£6.95*
Braised lamb with curry sauce, carrot and potatoes	
Gaeng Kau Sapparod Ped	£6.95***
Thai red curry with duck & pineapple	
Gaeng Kaew Wan Gai	£6.95**
Thai coconut green curry with chicken	

SIDES

Khao Suay (ve)	£2.50
Thai steamed rice	
Khao Mun (ve)	£2.50
Steamed rice with ginger & garlic	
Sen Mee (ve)	£3.50
Steamed vermicelli with garlic oil & soy	
Khao Niaw (ve)	£2.50
Sticky rice	

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 pork & shrimps served with Thai spicy and sour dressing	
Por Pia Ped	£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 pork & 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	

SAUTÉ

Tom Yam Haeng	£6.50***
Stir-fried prawn, squid & mussels with Spicy Tom Yum sauce	
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 peppercorns, 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	

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

PLEASE ADVISE YOUR SERVER OF ANY FOOD INTOLERANCES/ALLERGIES/SENSITIVITIES BEFORE ORDERING

RECOMMENDED DISHES

* ASKERISKS INDICATE THE LEVEL OF SPICINESS

(ve) VEGAN

(v) VEGETARIAN