

Phranakhon

THAI TAPAS

WHITE WINE

	125ml	175ml	Bottle
1 Sauvignon Blanc, Kuraka Marlborough, New Zealand Fresh herbaceous notes, tomato leaf, limes and appealing pungency.			29.00
2 Rioja Blanco, Rioja Vega Rioja, Spain Aromas of conference pear, white flowers and some limey notes.	4.75	6.50	26.50
3 Pinot Grigio, Amori Veneto, Italy A bouquet of tropical and citrus fruit, elegant and perfectly balanced on the palate.	4.50	5.95	24.00
4 Unoaked Colombard, Richelieu IGP Côtes de Gascogne, France Lemon citrus, melon and green apple notes on the nose and the palate.			22.00
5 Sauvignon Blanc, Le Charme IGP Pays du Gers, France Citrus fruit combined with blackcurrant leaf aromas and a great roundness.	4.60	6.10	24.50
6 Chablis, Domaine, des Marronniers Burgundy, France Fine weight of lemon balm, roasted almond, bread yeast and green apple fruit.			39.00

ROSÉ WINE

13 Zinfandel Rose, Route 606 California, USA A nose of fresh strawberries and white flowers.			22.50
14 Rose, Coquille de Fleur Languedoc-Rousillon, France Notes of wild raspberry and candied strawberry.	4.75	6.50	26.50

SPIRITS - 50ML SERVING

Add a mixer for £1.00

GIN		WHISKY	
Gordon's Dry	£7.95	Jack Daniels	£7.95
Gordons Pink Gin	£7.95	Jameson	£7.95
Bombay Sapphire	£7.95	Makers Mark	£8.95
Tanqueray	£7.95		
VODKA		LIQUEUR	
Absolut	£7.95	Malibu	£7.95
Smirnoff	£7.95	Cointreau	£7.95
		Southern Comfort	£7.95
		Tia Maria	£7.95
		Baileys	£7.95
RUM		Sambuca (25ML)	
Bacardi	£7.95	Tequila (25ML)	£4.25
Captain Morgan's Dark	£7.95		
Captain Morgan's Spiced Gold	£7.95		

25ml Serving available on request

All our wines are subject to availability, alternatives may be offered



SUPPLIED BY
HOUSE OF TOWNEND
FAMILY WINE MERCHANTS SINCE 1906

RED WINE

	125ml	175ml	Bottle
7 Primitivo "Appassimento", Carlomagno Puglia, Italy Complex with aromas of over-ripe cherries, raspberries, redcurrants, plum spices and chocolate.	4.90	6.70	27.00
8 Malbec, Santa Rosa Mendoza, Argentina Laden with cherry, strawberry and raspberry fruit and a faint hint of spice and smoke.	4.50	5.95	24.00
9 Grenache, Carignan, Merlot Richelieu - IGP d'Hérault, France A plummy, soft, and juicy Grenache, Carignan, Merlot. Blackberry, plum with a spicy finish.			22.00
10 Château Moulin de Mallet Bordeaux, France fruity bouquet, packed with crushed black fruits.			26.50
11 Pinot Noir, Lautarul Banat, Romania Dark in colour, fruit cake and spicy aromatics. Beautiful flavours, almost syrupy in its concentration.	4.70	6.40	26.00
12 Old Vine Zinfandel, Smoking Loon California, USA Juicy aromas of plum, raspberry and mocha. On the palate, cherry, pomegranate and clove dominate.			33.00

SPARKLING & CHAMPAGNE

15 Prosecco D.O.C., Pure Veneto, Italy Aromas of pear, white flowers and lemon zest. The palate is clean and crisp with apple notes.		27.00
16 Prosecco Millesimato D.O.C.G Rosé, Villa Sandi Veneto, Italy A bouquet of red fruits and floral scents in particular notes of pomegranate and rose.		29.00
17 Gardet Brut Tradition NV Chigny-les-Roses, Champagne Altogether fresh, with a full-bodied consistency, fine acidity and a balance between creamy and bold.		49.00

BEERS

Singha	4.25
Chang	4.25

SOFT DRINKS

Coke	3.50
Diet Coke	3.50
Sprite	3.50
Slimline Tonic/Tonic Water	2.50
Soda Water	2.50
Still/Sparkling 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

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	

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.

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	
	Sen Mee (VE) (GF)	3.95
	Noodles with garlic oil	
	Khao Suay (VE) (GF)	3.50
	Thai steamed rice. A perfect side for your tapas	
	Tofu Choop Pang Tod (VE) *	7.95
	Fried tofu served with crushed peanuts & sweet chili 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