

Phranakhon

THAI TAPAS

WHITE WINE

	125ml	175ml	Bottle
1 Rioja Blanco, Rioja Vega Rioja, Spain Aromas of pear, white flowers and limey notes.	4.75	6.50	26.50
2 Sauvignon Blanc, Kuraka Marlborough, New Zealand Fresh herbaceous notes, tomato leaf and lime.			29.00
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		WHISKY	
Gordon's Dry	£7.95	Jack Daniels	£7.95
Gordons Pink Gin	£7.95	Jameson	£7.95
Bombay Sapphire	£7.95	Southern Comfort	£7.95
Tanqueray	£7.95		
Slingsby London Dry	£8.95	BRANDY	
Slingsby Rhubarb	£8.95	Three Barrels	£7.95
Gordons Sloe	£8.95	Remy Martin VSOP	£8.95
VODKA		LIQUEUR	
Absolut	£7.95	Cointreau	£7.95
Smirnoff	£7.95	Disaronno	£7.95
RUM		Tia Maria	£7.95
Bacardi	£7.95	Baileys	£7.95
Captain Morgan's Dark	£7.95	Grand Marnier	£8.95
Captain Morgan's Spiced Gold	£7.95		
Malibu	£7.95	Sambuca (25ML)	£4.25
		Tequila (25ML)	£4.25

25ml Serving available upon request

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 liquorice.			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, Aÿ 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
Fentimans Victorian Lemonade	£3.50
Fentimans Rose Lemonade	£3.50
Fentimans Wild English Elderflower	£3.50
Ginger Beer	£3.50
Slimline Tonic/Tonic Water	£2.50
Still/Sparkling Water	£2.50
Soda Water	£2.50
Juice	£2.50
Orange, Pineapple, Cranberry, Apple, Mango, Lychee	
Cordial (Lime or Blackcurrant)	£0.70

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

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

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 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

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.