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) JJJ Stir-fried Tom Yam with king prawns	8.50
Pad Phed Nuea JJJ Stir-fried beef in chilli, curry paste, garlic, aubergine & beans	8.50
Pad Pong Kalee ✓ Stir-fried squid & prawns in curry powder, soy, onion & egg	8.95
Ped Makham Crispy duck leg with spicy tamarind sauce	12.95
Nuea Prik Thai Dum Stir-fried beef with garlic & black pepper	8.95
Pla Kuen Chai Stir-fried seabass, celery, onion chilli & soy	9.50
Pad Cha Kae JJJ Stir-fried lamb with krachai, garlic, chilli & herbs	8.95
Kung Yai Gratiem Jumbo prawns with garlic sauce	13.50
Kae Pakchee Lamb, garlic, coriander & soy	8.95
Gai Pad Med Ma Muang Stir-fried chicken with cashew nuts	8.50
Nue Pad Naam Mun Hoy Stir-fried beef with oyster sauce	8.95
Kung Pad Asparagus Stir-fried king prawns with asparagus	9.50
PORK ADDICTS	
Miang Moo Grob ✓ Crispy pork belly on lettuce, cucumber, chilli & Hoisin sauce	8.50
Moo Grob Gratiem Crispy pork belly with coriander, garlic & pepper sauce	8.95
Chu Chi Moo Krob (GF)	8.95
Kradoog Moo Honey glazed pork ribs	8.50
Laab Moo Grob (GF) Crispy pork belly with toasted ground rice, dried chilli, red onion & lime juice	8.95
Phla Moo Grob Crispy pork belly with aromatic herbs & spicy dressing	8.95
Moo Grob Prik Glaur Crispy pork belly with salt, chilli and garlic	8.95
Garlum Nam Pla Moo Grob Thai favourite Savoy cabbage fried with crispy pork belly and fish sauce	8.95
Moo Grob Naam Pla Waan Crispy pork belly with sweeten fish sauce	8.95
Krapow Moo Grob	8.95
Moo Sarm Chun Tod Kamin Battered pork belly with turmeric, garlic and pepper	8.95

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.

Battered pork belly with turmeric, garlic and pepper



Phranakhon

THAI TAPAS	•
Prawn Crackers Served with 3 dipping sauces	4.95
CURRY LOVER	
Gaeng Lueang Kung Yai (GF) Spicy yellow coconut curry with jumbo prawns & green beans	13.50
Panaeng Nuea (GF) Thick creamy Panaeng curry with beef & lime leaves	8.95
Massaman Gai Southern style thick coconut curry with chicken, potatoes, onion & peanuts	8.95
Gaeng Phed Kae (GF) Thai red curry with lamb, Thai aubergines, beans, courgettes & basil	8.95
Gaeng Kau Sapparod Kung Yai (GF) Thai red curry with jumbo prawns & pineapple	13.50
Gaeng Kaew Wan Gai (GF) Thai coconut green curry with chicken	8.95
Gang Rawang Nuea Ancient Thai Beef curry with fresh turmeric, lemongrass & coconut milk	9.50
STREET FOOD	
Yam Nuea (GF) Grilled Rump Steak with cucumber, shallots & spicy lime dressing	8.95
Mee Grob Raad Na Crispy noodles, king prawns, carrots, broccoli in thick gravy	8.95
Miang Pla Crispy seabass on lettuce with toasted desiccated coconut, diced onion, ginger, limes, peanuts & caramelized herb sauce	8.95
Nuea Sen JJ Crispy shredded beef with Thai chilli sauce	8.95
Tom Yam Kung (GF) Thailand's famous hot & sour soup with king prawns	8.50
Gai Satay (GF) Grilled marinated chicken, peanut sauce & vegetable relish	8.50
Khao Pad Chicken or tofu (v) fried egg rice with kale, tomatoes, onion & soy	8.50
Kung Makham Breaded king prawns with tamarind sauce	8.50
Pla Lui Saun Crispy seabass with lemongrass, peanuts, shallot & spicy chilli oil paste dressing	8.95
Tom Kah Gai Spicy coconut milk soup with herbs and chicken	8.50
Phla Gai Grop Crispy chicken with peanuts, aromatic herbs & spicy dressing	8.50
Som Tum Thai Thai famous Spicy papaya Salad with peanuts & chilli lime dressing	8.50
Crunchy Wings Choices of Sweet tamarind sauce, Spicy garlic chilli sauce or Sweeten fish sauce	8.50
T DIDIL 44	0.0

✓ Indicates level of spiciness of dishes
 V - Vegetarian VE - Vegan GF - Gluten Free
 VEOA - Vegan option available
 Serving time between tapas dishes may be varied.

Battered king prawns with homemade sweet chilli sauce

8.95

Kung Rad Prik 🕖

PHRANAKHON DELIGHTS	
Phranakhon Salmon Tatare (GF) Diced raw salmon with red onions, egg yolk & spicy lime dressing	8.95
Phranakhon Chilli Squid Battered squid with Thai chilli dressing	8.50
Yam Tua Kung Sod (GF) Warm green bean salad with king prawns, roasted coconut served with Thai spicy and sour dressing	8.95
Por Pia Ped Tord Thai duck spring rolls with hoisin sauce	8.95
Yam Kung Pak Grob King prawns on crispy carrot & courgette with minced pork, garlic, lime & chilli oil dressing	8.95
Gai Yang Grilled spicy chicken thighs with toasted ground rice & dried chilli sauce	8.50
Yam Boraan (GF) JJJ Traditional spicy glass noodles with prawns, minced pork & cashew nuts	8.95
Tord Mun Pla (GF) Spicy Thai fish patty with sweet chilli & crushed peanuts	8.95
JUST GREENS (V = VEGETARIAN, VE = VEGAN)	
Tao Hoo Tord (VE) Breaded tofu topped with sweet soy sauce	7.50
Makuea Rad Prik Battered aubergine with Thai sweet & sour chilli sauce	7.95
Broccoli Pad Prik Gratiem (VE) Crunchy broccoli with soy, chilli & garlic	7.50
Pak Tord (VE) Fresh vegetables in light batter	7.95
Yam Khai Dao (V) Fried eggs with crunchy vegetables & spicy lime dressing	7.95
Laab Hed Tord (VE) Mushroom tossed in spicy & sour dressing with toasted ground rice & herbs	7.95
Yam Tao Hoo (VE)	7.95
Gaeng Phed Pak (GF) Thai red curry with vegetables (Contains shrimp paste)	8.95
Pad Thai (V) (GF) The national noodle dish of Thailand with tofu, eggs & peanuts	8.95
Pad Pak (VE) Stir-fried mixed vegetables	7.50
Tofu Choop Pang Tod (VE) Fried tofu served with crushed peanuts & sweet chili sauce	7.95
Laab Tao Hoo (VE)	7.95
Makuea Pad Prik Horapa (VE)	7.95
Hed Pad Gratiem (VE) Stir Fried assort mushroom with garlic and soy sauce	7.95
Pad Tua Ngog Tao Hoo (VE) Stir fried beansprouts with crispy tofu and chilli	7.95
Mun Tord Battered chip topped with chilli & curry sauce	7.50
Baub Pad Kai (V) Stir Fried courgette with egg and soy sauce	7.95
SIDE DISHES	
Khao Suay (VE) (GF) Thai steamed rice	3.50
Khao Mun (VE) (GF) Thai steamed rice with garlic & ginger	3.50
Khao Niaw (VE) (GF) Sticky rice	3.50
Sen Mee (VE) (GF)	4.00
Noodles with garlic oil	

Phranakhon