

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	
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 & egg	
Ped Makham  	12.95
Crispy duck leg with spicy tamarind sauce	
Nuea Prik Thai Dum 	8.95
Stir-fried beef with garlic & black pepper	
Pla Kuen Chai	9.50
Stir-fried seabass, celery, onion chilli & soy	
Pad Cha Kae 	8.95
Stir-fried lamb with krachai, garlic, chilli & herbs	
Kung Yai Gratiem 	13.50
Jumbo prawns with garlic sauce	
Kae Pakchee	8.95
Lamb, garlic, coriander & soy	
Gai Pad Med Ma Muang 	8.50
Stir-fried chicken with cashew nuts	
Nue Pad Naam Mun Hoy	8.95
Stir-fried beef with oyster sauce	
Kung Pad Asparagus 	9.50
Stir-fried king prawns with asparagus	

PORK ADDICTS

Miang Moo Grob 	8.50
Crispy pork belly on lettuce, cucumber, chilli & Hoisin 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	8.50
Honey glazed pork ribs	
Laab Moo Grob (GF) 	8.95
Crispy pork belly with toasted ground rice, dried chilli, red onion & lime juice	
Phla Moo Grob  	8.95
Crispy pork belly with aromatic herbs & spicy dressing	
Moo Grob Prik Glaur  	8.95
Crispy pork belly with salt, chilli and garlic	
Garlum Nam Pla Moo Grob	8.95
Thai favourite Savoy cabbage fried with crispy pork belly and fish sauce	
Moo Grob Naam Pla Waan	8.95
Crispy pork belly with sweeten fish sauce	
Krapow Moo Grob  	8.95
Crispy pork belly, chilli, garlic & basil sauce	
Moo Sarm Chun Tod Kamin 	8.95
Battered pork belly with turmeric, garlic and pepper	

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.




- Our Recommendation

Phranakhon

THAI TAPAS


Prawn Crackers	4.95
Served with 3 dipping sauces	

CURRY LOVER

Gaeng Lueang Kung Yai (GF) 	13.50
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 Kung Yai (GF)  	13.50
Thai red curry with jumbo prawns & pineapple	
Gaeng Kaew Wan Gai (GF) 	8.95
Thai coconut green curry with chicken	
Gang Rawang Nuea  	9.50
Ancient Thai Beef curry with fresh turmeric, lemongrass & coconut milk	

STREET FOOD

Yam Nuea (GF)  	8.95
Grilled Rump Steak with cucumber, shallots & spicy lime dressing	
Mee Grob Raad Na	8.95
Crispy noodles, king prawns, carrots, broccoli in thick gravy	
Miang Pla 	8.95
Crispy seabass on lettuce with toasted desiccated coconut, diced onion, ginger, limes, peanuts & caramelized herb sauce	
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 Makham  	8.50
Breaded king prawns with tamarind sauce	
Pla Lui Saun 	8.95
Crispy seabass with lemongrass, peanuts, shallot & spicy chilli oil paste dressing	
Tom Kah Gai 	8.50
Spicy coconut milk soup with herbs and chicken	
Phla Gai Grop  	8.50
Crispy chicken with peanuts, aromatic herbs & spicy dressing	
Som Tum Thai  	8.50
Thai famous Spicy papaya Salad with peanuts & chilli lime dressing	
Crunchy Wings	8.50
Choices of Sweet tamarind sauce, Spicy garlic chilli sauce or Sweeten fish sauce	
Kung Rad Prik 	8.95
Battered king prawns with homemade sweet chilli sauce	

 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.

PHRANAKHON DELIGHTS

Phranakhon Salmon Tatare (GF) 	8.95
Diced raw salmon with red onions, egg yolk & spicy lime dressing	
Phranakhon Chilli Squid 	8.50
Battered squid with Thai chilli dressing	
Yam Tua Kung Sod (GF) 	8.95
Warm green bean salad with king prawns, roasted coconut 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	
Tord Mun Pla (GF) 	8.95
Spicy Thai fish patty 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	
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	
Makuea Pad Prik Horapa (VE)  	7.95
Stir fried aubergine with chilli and basil	
Hed Pad Gratiem (VE)	7.95
Stir Fried assort mushroom with garlic and soy sauce	
Pad Tua Ngog Tao Hoo (VE) 	7.95
Stir fried beansprouts with crispy tofu and chilli	
Mun Tord 	7.50
Battered chip topped with chilli & curry sauce	
Baub Pad Kai (V)	7.95
Stir Fried courgette with egg and soy sauce	
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)	4.00
Noodles with garlic oil	