

Thai Cottage

## **ALLERGY KEY:**

[P] Peanuts

[G] Gluten

[S] Soya

[L] Lupin

[F] Fish

[Mo] Molluscs

[Ce] Celery

[N] Nuts

[M] Milk

[E] Eggs

[SD] Sulphur dioxide

[C] Crustaceans

[Mu] Mustard

[Se] Sesame seeds

[\*] May contain allergens

## Starters

PC. Prawn Crackers [G, C, M, N] (First bowl complimentary)	£3.50
I. Chicken Satay [G, C, E, M, Mo, P, S, *] Strips of chicken marinated in Thai spices, skewered, chargrilled, and served with a peanut sauce.	£7.95
2. Spring Rolls [G, S,] Rice flour pastry filled with stir-fried mixed vegetables and vermicelli, served with sweet chilli sauce.	£6.95
3. Prawn Spring Rolls [G, C, Mo, Se, S]  Marinated prawns wrapped in pastry and fried until crispy, served with sweet chilli sauce.	£7.95
4. Butterfly Prawns [G, C, E,]  Tiger prawns deep fried in a light batter served with sweet chilli sauce.	£7.95
5. Thai Fish Cakes [F, P, S,*]  Minced featherback fish with spicy seasoning and green beans, deep fried and served with crushed peanuts in sweet chilli sauce.	£7.95
6. Dim Sum [G, E, M, Mo, S, *] Steamed dumplings in a wanton wrapper with mixed pork and prawns, topped with garlic and served with sweet soya sauce.	£7.95
7. Honey Spare Ribs [G, Se, S] Barbecued pork spare ribs marinated in honey and hoi sin sauce.	£7.95
9. Prawn Toast [G, C, E, Mo, Se, S] Minced prawns topped with sesame seeds on toast, served with sweet chilli sauce.	£7.95
10. Prawn Satay [G, C, Mo] Prawns marinated in Thai spices, skewered, chargrilled and served with peanut and chilli sauce.	£7.95
II. Mixed Platter (for 2 people) [G, C, E, F, M, Mo, P, Se, S,*]  A selection of our favourite starters served with a mixture of dips.	£15.95
12. Thai Aromatic Crispy Duck [G, Se, S]  Aromatic crispy duck served with cucumber, spring onions and hoi sin sauce.	Half £18.95 Quarter £10.95

Starters Continued. . .

13. Salt and Pepper Squid

(Thai-Style Calamari) Battered and fried squid topped with salt; crushed black pepper, chillies and garlic served with special chilli sauce.

Traditional sour and spicy soup with chicken or prawns, lemongrass, kaffir lime leaves, galangal and chilli oil  22. Tom Kha [F]  Coconut soup with chicken or prawns, spiced with lemongrass and galangal.  Prawn [C] £  23. Tom Yum Poh Tak (for two people) [C, F, Mo, S]  Spicy mixed seafood soup with lemongrass, kaffir lime leaves, fresh chilli and holli basil.  Served in a hot pot.  Thai Salads  31. Yum Woon Sen [Ce, C, F]  Vermicelli clear noodles with prawns, minced chicken, spring onions and coriander, mixed with chilli lemon dressing.  22. Beef Salad [F]  Chargrilled beef thinly sliced, mixed with a generous helping of traditional fresh Thai herbs and spicy dressing  33. Duck Salad [F]  Duck breast, freshly chopped and grilled, tossed in Thai herbs, ground rice, chilli powder and lime juice.	21.Tom Yum [C, F, S]	Chicken £7.50
Coconut soup with chicken or prawns, spiced with lemongrass and galangal.  Prawn [C] £  23. Tom Yum Poh Tak (for two people) [C, F, Mo, S]  Spicy mixed seafood soup with lemongrass, kaffir lime leaves, fresh chilli and holli basil.  Served in a hot pot.  Thai Galads  31. Yum Woon Sen [Ce, C, F]  Vermicelli clear noodles with prawns, minced chicken, spring onions and coriander, mixed with chilli lemon dressing.  22. Beef Salad [F]  Chargrilled beef thinly sliced, mixed with a generous helping of traditional fresh Thai herbs and spicy dressing  33. Duck Salad [F]  Duck breast, freshly chopped and grilled, tossed in Thai herbs, ground rice, chilli powder and lime juice.  34. Seafood Salad [Ce, C, F, Mo]  Steamed prawns, squid and mussels with lemongrass and other herbs, mixed with a hot and	Fraditional sour and spicy soup with chicken or prawns, lemongrass, kaffir lime leaves,	Prawn £7.95
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	34. Seafood Salad [Ce, C, F, Mo]	£11.95
35. Prawn Salad [C, F]	35. Prawn Salad [C, F]	£10.95
Grilled prawns flavoured with lemongrass and Thai herbs, mixed with a hot and sour dressing.	Grilled prawns flavoured with lemongrass and Thai herbs, mixed with a hot and sour dressing.	

£8.95



41. Green Curry [C]	Chicken £13.95
The famous Thai green curry made with chicken or prawns, coconut milk, Thai aubergin pea aubergines, bamboo shoots and sweet basil leaves.	es, Prawn [C] £14.95
42. Red Curry [C]	Beef/Chicken/Pork £13.95
Spicy red curry made with beef, chicken or pork, coconut milk, bamboo shoots, lime lea and sweet basil leaves.	eves Prawns £14.95
43. Duck Curry [C]	£13.95
Duck in a red curry with coconut milk, tomato, pineapple and Thai herbs.	
44. Panang Curry [C]	Chicken/Beef £13.95
A popular red thick and creamy curry made with chicken or beef, coconut milk and. lime leaves	Prawn £14.95
45. Mussaman Curry [C, P,*]	£14.95
A delicious sweet, mild South of Thailand dish made with chicken or lamb and served onion, potato, coconut milk and peanuts.	with
46. Nutty Chicken [C, P,*]	£13.95
Chicken with coconut milk in a creamy peanut sauce.	
Stir-fried dishes	
51. Pad Med Mamuang [G, E, M, Mo, N, S, *]	Chicken £10.95
Chicken or prawns stir fried with cashew nuts, spring onions and pineapple.	Prawn [C] £12.95
52. Pad Graprow [G, E, M, Mo, S, *]	Chicken/Beef/Pork £10.95
A choice of chicken, beef, pork or prawns stir fried with fresh chilli, onion and. fresh holli basil leaves	Prawn [C] £12.95
53. Pad Khing [G, E, M, Mo, S, *]	Chicken/Pork £10.95
A choice of chicken, pork or prawns stir fried with fresh ginger, mushrooms and spring onions.	Prawn [C] £12.95
54. Pad Priew Wan Sweet & Sour	Chicken/Pork £10.95
A choice of chicken, pork or prawns stir fried with pineapple, cucumber and sweet and sour sauce.	Prawn [C] £12.95

Stir-fried dishes Continued. . .

72. Plah Sam Rot [G, E, F, M, Mo, S, \*]

Crispy red tilapia fillet topped with a three flavoured sauce.

55. Pad Gra Tieam [G, E, M, Mo, S, *]	Chicken/Pork/ Beef £11.95
A choice of chicken or pork stir fried with a garlic, coriander and white pepper sauce	
56. Pad Num Mun Hoi [G, E, M, Mo, S, *]	£11.95
A choice of chicken or beef stir fried with onion, mushrooms, green and red peppers in oyster sauce.	
59. Nua Gra Prow Grob Crispy Beef [G, E, M, Mo, S, *]	£12.95
Crispy beef stir fried with fresh chilli and garlic topped with crispy holli basil leaves.	
Seafood dishes	
61. Pad Talay [G, C, E, M, Mo, S, *]	£14.95
Stir fried mixed seafood with Thai chilli oil, Thai herbs, onions and basil leaves.	
62. Goong Nam Prik Pow [G, C, E, M, Mo, S, *]	£14.95
Stir fried prawns with chilli oil, bamboo shoots, onions and basil leaves.	
63. Goong Kho Pot [G, C, E, M, Mo, S, *]	£14.95
Stir fried prawns with baby young corn, mushrooms, spring onions in soya sauce.	
64. Goong Gra Tiem [G, C, E, M, Mo, S, *]	£17.95
Chargrilled giant king prawns topped with garlic, black pepper and coriander sauce.	
65. Goong Chu-Chee [G, C]	£18.95
Chargrilled giant king prawns topped with red thick and creamy curry, with coconut milk and lime leaves.	
66. Scallop Chu-Chee [C, Mo]	£18.95
Smooth aromatic curry with sea scallops and Thai herbs.	
71. Plah Chu-Chee [G, C, F]	£18.95
Crispy red tilapia fillet topped with chu-chee curry sauce and lime leaves.	

£18.95

# Seafood dishes Continued. . .

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73. Plah Ma Kham [G, F]	£18.95
Crispy sea bass topped with tamarind sauce.	
74. Plah Neung Ma-Now [F] Steamed sea bass in garlic, chilli and lemon juice.	£19.95
75. Plah Neung Si-Ew [G, F, S] Steamed sea bass with fresh ginger, spring onions and soya sauce.	£19.95
76. Gang Kiew Wan Plah [G, C, F] Crispy red tilapia fillet topped with green curry sauce.	£19.95
Grilled	
81. Goong Pow Giant King Prawns [C, F] Chargrilled giant king prawns served with fresh chilli sauce.	£17.95
82. Gai Yang Ta-Krai Chicken [F] Grilled marinated chicken in Thai herbs and lemongrass served with sweet chilli sauce.	£17.95
83. Gai Yang Som Tum Chicken [F] Grilled marinated chicken accompanied by Thai salad (Som Tum), peanuts and served with sweet chilli sauce.	£18.95
84. Seua Rong Hai Weeping Tiger [G, E, F, M, Mo, S, *]  Marinated beef sirloin chargrilled and served in a hot sizzling dish with our special hot chilli sauce.	£18.95
85. Moo-Yang Jim Jaew Pork [G, E, F, M, Mo, S, *]  Marinated pork neck, chargrilled and served in a sizzling dish with our special hot chilli sauce.	£17.95
86. Gae Yung Lamb [G, E, F, M, Mo, S, *]  Marinated cutlets of lamb, chargrilled and served in a sizzling dish with our special hot chilli sauce	£18.95

# House Special Dishes

91. Honey Duck	£18.50
Roast duck thinly sliced and served with our special honey sauce in a sizzling dish.	
92. Hor Mok Talay [C, E, Mo]	£18.50
Steamed seafood in a red curry sauce with Thai herbs served in a hot pot.	
93. Goong Ob Woon Sen [Ce, G, C, E, M, Mo, Se, S]	£18.50
Steamed king prawns with vermicelli, oyster mushrooms, garlic, ginger, spring onions and coriander in a light soya sauce served in a traditional Thai hot pot.	
94. Larb Pla [Ce, F]	£18.50
Deep fried sea bass, cooked with exotic Thai herbs, ground rice, chilli, fish sauce and lime juice.	
95. Phed Ma-Kham	£18.50
Roast duck breast, sliced and topped with flavoured tamarind sauce, served with crispy seaweed.	
96. Goong Ma-Kham [G, C]	£18.50
Giant king prawns, chargrilled and topped with sweet and sour tamarind sauce.	
Noodle Dishes	
101. Pad Thai [E, F, P, *]	Chicken £10.95
A choice of chicken or prawns [C] stir fried with rice noodles, egg, beansprouts and ground peanuts.	Prawn [C] £11.95
102. Pad See-Ew [G, E, M, Mo, P, S, *]	£10.95
A choice of chicken or pork stir fried with flat rice noodles, green vegetables, eggs and soya sauce.	
103. Pad Kee Maow [G, M, Mo, S, *]	£10.95
Beef stir fried with rice noodles, green vegetables, fresh chilli, garlic and basil leaves.	
104. Pad Mee Sua [G, E, M, Mo, S, *]	£11.95
Chicken and prawns stir fried with egg noodles and vegetables.	



	ken £10.95 [C] £11.95
112. Kao Pad Graprow [G, E, M, Mo, S, *]  A choice of chicken or beef stir fried with rice, hot chilli and basil leaves.	£10.95
113. Kao Pad Superot [G, C, E, M, Mo, N, S,*] Stir fried rice with prawns and pineapple with a dash of red curry.	£12.95
I 14. Kao Pad Talay [G, C, E, M, Mo, S,*]  Special fried rice with mixed seafood in chilli oil.	£12.95
Hecompaniment dishes	
121. Mixed vegetables in oyster sauce [G, E, M, Mo, S,*]	£6.95
122. Broccoli in oyster sauce [G, E, M, Mo, S,*]	£6.95
123. Baby young corn, mushrooms and mangetout [G, E, M, Mo, S,*]	£6.95
124. Beansprouts with spring onions [G, E, M, Mo, S,*]	£6.50
125. Thai fragrant rice	£3.95
126. Egg fried rice [E]	£4.95
127. Sticky rice	£4.50
128. Pad mee [G, E, M, Mo, S,*]Stir fried egg noodles with spring onions and beansprouts.	£4.50
129. Kao Ga Ti [Se] Steamed Thai fragrant rice with coconut milk	£4.50
Vegetarian Starters	
I31.Tom Yum Hed [C, F, S]  Spicy hot and sour mushroom soup with lemongrass.	£6.50
132.Tom Kha Hed [F] Mushrooms in coconut soup with galangal and lemongrass.	£6.95
133. Vegetable Tempura [G, E]  Deep fried mixed vegetables in a light batter served with sweet chilli sauce.	£6.95

Vegetarian Starters

134. Tao Hoo Tord [P, S]  Deep fried bean curd served with sweet chilli sauce, sprinkled with crushed roasted	£6.95
peanuts.	
135. Poh Pia Tord Spring Rolls [G, S]	£6.95
Bean vermicelli, dried mushrooms, shredded cabbage and carrots rolled in rice pastry, deep fried until crispy and served with sweet chilli sauce.	
136. Vegetarian Yum Woon Sen Vermicelli Salad [Ce, G, S]	£6.95
Rice vermicelli noodles with onions, coriander and celery mixed with chilli and lemon dressing.	
Vegetarian Main Dishes	
141. Pad Thai Jay [G, E, P, S, *]	£9.95
Rice noodles stir fried with eggs, beansprouts, spring onions and served with peanuts.	
142. Tao Hoo Pad Khing [G, E, M, Mo, S, *]	£9.95
Stir fried bean curd with ginger, mushrooms, spring onions, green and red peppers	
143. Tao Hoo Graprow [G, E, M, Mo, S, *]	£9.95
Stir fried bean curd with fresh chilli and basil leaves.	
144. Priew Wan Pak [S]	£9.95
Stir fried mixed vegetables, (onion, cucumber, tomatoes, carrots) in sweet and sour sauce.	
145. Gang Kiew Wan Pak [S]	£11.95
Green curry with fresh vegetables cooked in coconut milk with bamboo shoots and Thai herbs.	
146. Gang Dang Pak [S]	£11.95
Red curry with fresh vegetables cooked in coconut milk with bamboo shoots and Thai herbs.	
147. Tao Hoo Med Ma Muang [G, E, M, Mo, N, S, *]	£9.95
Stir fried tofu with mushrooms, onions and cashew nuts	



## **Express Lunch Menu**

Choose any Starter or Soup and a Main Course for

£13.95

(Additional charge of £1 per prawn dish)

## Starters

## I. Chicken Satay

Strips of chicken marinated in Thai spices, skewered, char-grilled, and served with peanut sauce.

## 2. Honey Spare Ribs

Pork spare ribs marinated in honey sauce and grilled.

## 3. Spring Rolls

Spring rolls filled with stir-fried mixed vegetables and vermicelli, served with sweet & sour sauce.

## 4. Kanom Pang Nha Gai

Minced chicken mixed with sesame seeds on toast, served with sweet chilli sauce.

## Soups

#### 5. Tom Yum Goong

Spicy hot & sour prawn soup with lemon grass.

## 6. Tom Yum Gai

Spicy hot & sour chicken soup with lemon grass.

## 7. Tom Kha Gai

Spicy coconut soup with chicken and galangal.

## Main Courses (includes rice where applicable)

## 9. Pad Thai

Choice of chicken or prawns stir-fried with rice noodles in Thai style egg, beansprouts and ground peanuts.

### 10. Pad Moo Si-Eiw

Fried flat noodles with pork, egg and green vegetables.

## 11. Mee Soa

Stir fried yellow noodles with egg, chicken or prawns and vegetables

## 12. Gai Pad Med Mamuang

Stir-fried chicken with cashew nuts

## 13. Gai Pad Kho Pod

Stir-fried chicken with baby corn and spring onions

#### 14. Pad Khing

Stir-fried chicken, beef, pork or prawns with ginger, mushrooms and spring onions.

## 15. Pad Gra Prow

Stir-fried chicken, beef or prawns with chilli and basil leaves.

#### 16. Pad Priew Wan

Stir-fried chicken, pork or prawns with sweet & sour sauce.

## 17. Pad Nua Num Mun Hoi

Stir-fried beef with oyster sauce.

## 18. Pad Gra Tiem

Stir-fried chicken, beef, pork or prawrns with garlic, white pepper and coriander.

## 19. Pad Prik Khing

Stir-fried chicken, beef or pork with red curry paste, long beans and bamboo shoots.

## 20. Gaeng Kiew Wan Gai (Green curry)

The famous Thai green curry made with chicken in coconut milk, Thai aubergines and Thai herbs.

## 21. Gaeng Dang Gai/Moo (Red curry)

A spicy Thai red curry made with chicken or pork in coconut milk with bamboo shoots and Thai herbs.

## 22. Gaeng Panang Gai

Creamy chicken curry with coconut milk and lime leaves.

#### 23. Kao Pad

Choice of chicken or prawns stir-fried with rice or egg in soya sauce.

## 24. Kao Pad Gra Prow (hot)

Choice of chicken, beef or pork stir-fried with rice, hot chillis and basil leaves.

## 25. Kao pad suparot

Stir-fried rice with prawns and pineapple with a dash of red curry powder.

All Starters & Soups £4.50
All Main Courses £9.45 (includes rice where applicable)



## Vegetarian Lunch Menu

Choose any Starter or Soup and a Main Course for

£13.50

## Starters

#### la. Spring Rolls

Spring rolls filled with stir-fried mixed vegetables and vermicelli, served with sweet chilli sauce.

## 2a. Vegetable Tempura

Crispy fried mixed vegetables in tempura batter served with sweet chilli sauce.

#### 3a. Crispy Tofu

Crispy tofu served with sweet chilli sauce, topped with crushed peanuts.

## 4a. Sweetcorn Cake

Deep fried sweetcorn patties served with sweet chilli dip.

## Soups

#### 5a. Tom Yum Mushroom

Spicy hot and sour mushroom soup with lemon grass and Thai herbs.

#### 6a. Tom Kha Mushroom

Coconut mushroom soup with galangal, lime leaves and fresh lemon juice.

## Main Courses

## (includes rice where applicable)

## 7a. Green Curry Tofu

Thai Green curry with Tofu and mixed vegetables, bamboo shoots, coconut milk and lime leaves.

### 8a. Red Curry Tofu

Thai Red curry with Tofu and mixed vegetables, green and red peppers, coconut milk and lime leaves.

#### 9a. Tofu Cashew Nut

Stir fried Tofu with cashew nuts and onion, pineapple, green and red peppers.

#### 10a. Tofu with Ginger

Stir fried Tofu with ginger and mushrooms, spring onion and carrots.

#### I Ia. Tofu Gra Prow

Stir fried Tofu with fresh chilli, garlic, green beans, onion, green and red pepper and holi basil leaves.

## 12a. Pad Thai Jay

Stir-fried with rice noodles in Thai style with egg, beansprouts, spring onion, carrots and crushed peanuts.

#### 13a. Khow Pad

Stir-fried rice with egg and mixed vegetables.

All Starters & Soups £4.25

All Main Courses £9.25 (includes rice where applicable)