



SUKHOTHAI The ancient city of Sukhothai, which was once Thailand's capital, is situated around 265 miles north of Bangkok in Thailand. When translated into English it means, *the dawn of happiness*. Sukhothai is the birthplace of our founder and head chef, Ban Kaewkraikhot. Food has always been a huge part of Ban's life, she grew up in a house surrounded by fresh herbs and spices and spent most evenings sat on her veranda sharing food with friends and neighbours. When Ban moved to the UK, she wanted to bring with her the taste of her childhood and share it with others. We hope you have a wonderful meal at Sukhothai today and that it brings you the rich tantalising flavours of Ban's homeland.



SUKHOTHAI
The Finest Thai Dining In Yorkshire

★ STARTERS ★

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|---|---|------|---|---|------|----|---|------|----|--|------|
| 1 | SATAY GAI ^N | 6.95 | 5 | POH PIAH GAI | 5.95 | 9 | KHANOM JEEB | 6.50 | 13 | KHOW KREB TOD | 2.75 |
| | A Sukhothai favourite, grilled chicken skewers marinated in Thai herbs topped with peanut sauce | | | Thai-style homemade spring rolls filled with minced chicken, mixed vegetables and glass noodles, served with sweet chilli sauce | | | Steamed pork and prawn dumplings drizzled with sweet soy sauce and topped with crispy garlic | | | Thai prawn crackers, served with freshly made sweet chilli sauce | |
| 2 | POU NIM ^S | 8.95 | 6 | TOD MUN PLA ^J | 6.95 | 10 | MUEG SUKHOTHAI ^J | 7.25 | 14 | KHANOM PANG GAI | 5.50 |
| | Succulent soft-shell crab, deep fried with red pepper, green pepper, onion, garlic and black pepper sauce | | | Authentic Thai fishcakes blended to a traditional recipe with red curry paste, green beans, lime leaves and topped with a diced cucumber, shallot and carrot relish, garnished with freshly made sweet chilli sauce | | | Succulent squid fried in a light, crispy batter and dusted with a Tom Yum seasoning, served with a spicy Sriracha sauce | | | Homemade chicken toast - marinated minced chicken, sprinkled with sesame seeds and served on toast with sweet chilli sauce | |
| 3 | GUNG TA KRAI | 7.25 | 7 | GRAH DOOG MOO | 7.75 | 11 | GUNG JAEW ^{III} | 7.50 | 15 | MOO YANG | 6.95 |
| | King prawns in a crispy, fragrant lemongrass batter, served with a freshly made sweet chilli sauce | | | Slow-cooked juicy pork spare ribs, marinated in a specially made Thai-style sticky barbeque sauce | | | King prawns wok-fried in a variety of Thai spices, served with a spicy Issan-style tamarind sauce | | | Grilled pork strips marinated in honey and oyster sauce, skewered and barbecued, then garnished with sesame seeds and a spicy tamarind sauce | |
| 4 | HOY SHELL GRATIEM PRIK THAI | 9.75 | 8 | LAAB GAI KROB ^{III} ^S | 7.25 | 12 | KOR MOO YANG | 7.25 | 16 | HOY KIEW WAN ^{III} ^S | 7.95 |
| | Delicate stir-fried scallops with diced red and green pepper, garlic and cracked black pepper | | | Crispy chicken with a spicy Thai-Isaan dressing that includes lime juice, fish sauce, dried chilli, toasted ground rice, mint and shallot | | | Traditional Thai grilled pork neck, marinated in honey and oyster sauce, served with a spicy tamarind sauce | | | The finest steamed New Zealand mussels in Thai green curry sauce with sweet basil and chilli | |

★ SALAD ★

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|----|---|-------|
| 17 | SOM TUM ^{II} | 7.95 |
| | A fundamental dish in Thai cuisine and a guest favourite, spicy papaya salad with shredded papaya, carrot, tomato, chilli and dried shrimp - great on its own or as a side dish | |
| 18 | SOM TUM GUNG/POU NIM ^{II} | 13.95 |
| | Exotic, spicy Thai papaya salad with shredded papaya, carrot, tomato and chilli with a choice of king prawns or soft-shell crab - a must-try dish | |
| 19 | YUM SAMOON PRAI ^{II} | 7.50 |
| | Traditional Thai-style spicy salad with chicken, lemongrass, galangal, red onions, coriander and celery (Recommended with king prawns add £2.00) | |
| 20 | YUM PHED KROB MANGO ^{II} | 9.25 |
| | Duck breast with crispy duck crackling and fresh mango, tossed in a spicy salad with chilli, tomato, onion and lemon juice | |
| 21 | YUM GUNG YANG MANGO ^{II} ^S | 13.95 |
| | Grilled jumbo king prawns tossed in a spicy mango salad with chilli, tomato, onion and lemon juice | |
| 22 | YUM GAI TOD MANGO ^{II} | 8.95 |
| | Crispy chicken tossed in a spicy mango salad with chilli, tomato, onion and lemon juice | |

★ FISH ★

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|----|---|-------|
| F1 | PLA KHING | 16.25 |
| | The choice of a crispy haddock fillet or steamed sea bass fillets, stir-fried with fresh ginger, spring onion, mushroom and black jelly mushroom | |
| F2 | PLA GRATIEM PRIK THAI | 16.25 |
| | The choice of a crispy haddock fillet or crispy sea bass fillets with garlic and cracked black pepper, topped with crispy garlic | |
| F3 | PLA NAM PRIK PAO ^J ^S | 16.50 |
| | The choice of a crispy haddock fillet or crispy sea bass fillets with carrot, onion, mushroom, sweet basil, red and green pepper and spring onion, stir-fried with chilli oil | |
| F4 | BREAM YANG | 16.50 |
| | A dream dish for any fish lover, a grilled whole sea bream, dressed with sweet soy sauce, garnished with fresh lime and served with green chilli sauce and a mixed leaf salad | |
| F5 | PLA NEUNG MANOW ^{III} | 16.50 |
| | A dish recommended by our head chef, steamed whole sea bass with Chinese leaf, chilli, coriander, fresh lemon juice and garlic | |
| F6 | PLA CHOO CHEE ^J | 16.50 |
| | The choice of a crispy haddock fillet or crispy sea bass fillets in a rich red curry sauce with coconut milk and lime leaves | |
| F7 | LAAB BREAM ^{III} | 16.50 |
| | A delicacy in Northeast Thailand, a crispy whole sea bream with spicy Isaan-style sauce, with spring onion, shallots, mint, lime leaves and dried chilli | |

★ THAI CURRY ★

Choice of chicken, beef or pork / £2 supplement for prawns

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|----|---|-------|----|--|-------|
| 26 | GANG MASSAMAN ^J ^N | 10.95 | 28 | GANG PED ^{III} | 10.95 |
| | Believed to have originated in Southern Thailand and influenced by Malaysian cuisine, a rich, creamy coconut curry made from turmeric, star anise and cinnamon, with peanut, potato, onion and carrot | | | Thai red curry, a spicier alternative to the traditional green curry, made from coconut milk, red and green pepper, sweet basil and bamboo shoots | |
| 27 | GANG KIEW WAN ^{II} | 10.95 | 29 | GANG PANAENG ^J | 10.95 |
| | Thai green curry, which takes its colour from the green chillies used to make the paste, made from coconut milk, fine beans, green pepper, courgette, Thai baby aubergine and sweet basil | | | A rich, creamy Thai curry that is believed to be a favourite of Thai royalty, made from coconut milk, red and green pepper, and kaffir lime leaves | |

★ STIR-FRIED ★

Choice of chicken, beef or pork

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|----|--|-------|----|---|-------|
| X1 | PAD NAM PRIK PAO ^J | 11.95 | 34 | PAD PREW WAN | 11.95 |
| | Translated into 'fried chilli paste', a stir-fry with chilli oil, sweet basil, mushroom, spring onion, carrot and peppers | | | A Thai-style sweet and sour stir-fry with red and green pepper, spring onion, carrot, pineapple and tomato | |
| 30 | PAD KHING | 11.95 | 35 | PAD PRIK YOURK | 11.95 |
| | Stir-fried with fresh ginger, spring onion, onion, mushroom and black jelly mushroom | | | A Thai-style black bean stir-fry with red and green pepper, carrot and onion | |
| 31 | PAD GA PRAO ^{III} | 11.95 | 36 | PAD PRIK GANG ^{III} | 11.95 |
| | One of Thailand's most popular dishes, a spicy stir-fry of minced meat, green beans, fresh chilli and basil, topped with a fried duck egg - a must-try for any spice lover | | | A fresh and spicy stir-fry with fiery red curry paste, green beans, mushroom, red pepper, carrot and lime leaves | |
| 32 | PAD GRATIEM PRIK TAI | 11.95 | 37 | JAEW ISAAN ^{III} | 12.25 |
| | A Thai-style stir-fry with plenty of garlic and cracked black pepper, topped with crispy garlic | | | A stir-fry with origins in Northeast Thailand, made with green pepper, red pepper, carrot and onion, with a spicy Isaan-style tamarind sauce | |
| 33 | PAD MAMUANG HIMMAPARN ^J ^N | 11.95 | 38 | KUA KLING ^{III} | 11.50 |
| | Stir-fried with chilli oil, cashew nuts, pineapple, dried chilli and spring onion, served in a crispy rice basket | | | One of Southern Thailand's most popular dishes, intensely spicy minced chicken with aromatic herbs and spices, including lemongrass and lime leaves | |
| | | | 39 | GATA LON ^{II} | 12.25 |
| | | | | A stir-fry with garlic, lime leaves, oyster sauce, lemongrass, onion, fresh chilli, dried red chilli, crispy basil and black pepper, served on a sizzling hot plate | |

★ CHEF RECOMMENDATION ★

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|----|--|-------|-----|--|-------|
| S3 | WEeping TIGER | 17.95 | 145 | GAI TOD PRIK GANG ^{III} | 12.25 |
| | 8 oz sirloin steak, cooked to your liking, marinated in oyster sauce, served on a sizzling plate with a specially made secret spicy sauce | | | A dish that has stood the test of time, a true guest favourite, sliced chicken breast dusted in flour, deep-fried and covered in a spicy, creamy red curry sauce with mixed peppers, basil and lime leaves | |
| S4 | ROARING RIB-EYE ^{II} | 25.50 | S6 | GAI SUKHOTHAI ^J | 11.95 |
| | 12 oz rib-eye steak, cooked to your liking, topped with an exotic Panaeng curry sauce, served on a bed of red pepper, green pepper and fine beans - a must-try for any steak lover | | | A unique, specially created dish of crispy sliced chicken breast, stir-fried with spring onion, chilli, tomato, peas, carrots, served with a specially made hot and sour Sukhothai sauce | |
| S5 | GAI YANG | 13.50 | S7 | MASSAMAN KAA GAE ^J ^N | 17.95 |
| | A popular Thai street food dish, chargrilled chicken breast, marinated in black pepper and lime leaves, served on a sizzling hot platter with a spicy tamarind sauce | | | A locally sourced spring lamb shank, tenderly braised in a warming Massaman curry sauce, with notes of star anise and cinnamon - a truly exquisite dish | |

★ PRAWNS AND SEAFOOD ★

Choice of prawns or seafood

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|----|---|-------|----|--|-------|----|--|-------|----|---|-------|
| 40 | PAD KHING | 13.95 | 43 | PAD MAMUANG HIMMAPARN ^J ^N | 13.95 | 46 | PAD PRIK GANG ^{III} | 13.95 | 49 | GUNG PRIK GLUEA ^{II} | 16.50 |
| | Stir-fried king prawns or mixed seafood with fresh ginger, spring onion, onion, button mushroom and black jelly mushroom | | | King prawns or mixed seafood, stir-fried with chilli oil, cashew nuts, pineapple, dried chilli and spring onion, served in a crispy rice basket | | | A fresh and spicy stir-fry of king prawns or mixed seafood with fiery red curry paste, green beans, mushroom, red pepper, carrot and lime leaves | | | Jumbo king prawns dusted in flour, deep-fried and drizzled with rice wine sauce, chilli, onion, cracked black pepper, carrot, peppers and served with a pinch of salt | |
| 41 | PAD GA PRAO ^{III} | 13.95 | 44 | TALAY PAD CHA ^{III} ^S | 14.50 | 47 | PAD NAM PRIK PAO ^J | 13.95 | | | |
| | One of Thailand's most popular dishes, a stir-fry of king prawns or mixed seafood with green beans, fresh chilli and basil, topped with a fried duck egg - a must-try for any spice lover | | | A dish that you will see on every menu in Thailand, a spicy stir-fry of juicy mussels, prawns, and squid with a mixture of Thai herbs, fresh peppercorns and Thai baby aubergine | | | Translated into 'fried chilli paste', a stir-fry of king prawns or mixed seafood with chilli oil, sweet basil, mushrooms, spring onion, carrot and peppers | | | | |
| 42 | PAD GRATIEM PRIK TAI | 13.95 | 45 | PAD PRIK YOURK | 13.95 | 48 | PEARLS OF SUKHOTHAI ^{II} | 16.50 | | | |
| | Stir-fried king prawns or mixed seafood with plenty of garlic and cracked black pepper, topped with crispy garlic | | | Stir-fried king prawns or mixed seafood in a Thai-style black bean sauce with red and green pepper, carrot and onion | | | A Sukhothai classic, steamed jumbo king prawns with garlic and a hot and sour sauce, flavoured with lemon juice, galangal, lemongrass, lime leaves and coriander | | | | |

★ SHARING PLATTERS ★

(Minimum of 2 people)

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| S1 | YANG RUAM ^N | 8.50 pp |
| | A delicious selection of skewers, including satay chicken, grilled pork skewers and grilled king prawns, served with peanut sauce, a sweet and sour vegetable relish and a spicy tamarind sauce | |
| S2 | SUKHOTHAI PLATTER ^N | 8.00 pp |
| | An assortment of our guests favourites, including satay chicken, chicken spring rolls, Thai fish cakes, sweetcorn cakes and king prawns in batter, served with peanut sauce, a sweet and sour vegetable relish and a freshly made sweet chilli sauce | |

★ SOUP ★

Choice of chicken, prawns or squid
£1 supplement for prawns or squid

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|----|--|------|
| 23 | TOM YUM ^{III} | 6.95 |
| | An authentic and delicious, spicy, hot and sour soup cooked with shallots, mushroom, tomato, lime leaves, galangal, lemongrass and chilli oil - a true taste of Thailand | |
| 24 | TOM KHA HED NANGFA ^J | 6.95 |
| | A rich and fragrant soup flavoured with angel mushrooms, galangal, lemongrass, lime leaves and coconut milk, garnished with chilli oil | |
| 25 | POH TAEK ^{III} | 8.50 |
| | Spicy hot and sour mixed seafood soup, served with a selection of fresh Thai herbs | |

★ DUCK ★

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|----|--|-------|
| X2 | PHED PRIK PAO ^J | 12.50 |
| | Stir-fried sliced duck breast with aromatic spices, chilli oil, mushroom, spring onion, carrot, mixed peppers and sweet basil | |
| D1 | FOUR SEASON DUCK ^{II} | 11.75 |
| | Roasted sliced duck breast cooked in a spicy Thai red curry sauce with coconut milk, tomato, pineapple and grapes - a unique and special dish | |
| D2 | PHED GATA LON ^{II} | 12.75 |
| | Stir-fried sliced duck breast with oyster sauce, lemongrass, garlic, black pepper, lime leaves, onion, fresh chilli and crispy basil, served on a sizzling hot plate | |
| D3 | PHED MA KHAM | 13.95 |
| | Beautifully cooked, sliced roasted duck breast with Chinese leaf, spring greens, sweetheart cabbage, topped with a Thai tamarind sauce | |
| D4 | PHED ROI ED ^{III} ^S | 13.95 |
| | Grilled duck breast with lettuce, spring onion, shallots, mint, lime leaves and dried chilli, served with a spicy Isaan-style sauce | |
| D5 | PHED SAWAT ^J | 13.95 |
| | Deep-fried crispy duck breast in a delicate batter, topped with a mixed spice and herb sauce, with pineapple and cherry tomatoes | |

Please make sure your server is aware of any allergens or special dietary requirements you may have. Unfortunately, it is not possible to guarantee that dishes will be 100% allergen or contamination free. Please ask for our full allergen information. Please note that any bespoke orders cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

★ VEGETARIAN STARTERS

- V1 TOD MUN KHAO PHODE** 5.50
Traditional homemade sweetcorn cakes topped with diced cucumber and shallots, served with a freshly made sweet chilli sauce
- V2 KRA JEAB TOD** 4.75
Deep-fried okra in a light, crispy batter, served with freshly made sweet chilli sauce
- V3 TAO HU YEN** 5.75
Fresh tofu with diced cucumber, red grapes, tomato, shallots and a red chilli dressing, topped with ground peanuts
- V4 POH PIAH HED HORM** 5.50
Thai-style homemade spring rolls filled with shiitake mushrooms, fresh vegetables, and glass noodles, served with sweet chilli sauce
- V5 HED HOM YANG** 5.75
Grilled shiitake mushrooms marinated in sweet soy sauce, served with peanut sauce
- V6 SOM TUM** 7.25
A fundamental dish in Thai cuisine and a guest favourite, spicy papaya salad with shredded papaya, carrot, tomato, chilli and peanuts
- V7 TOM YUM HED** 5.75
An aromatic Asian mixed mushroom soup cooked with shallots, lime leaves, galangal, lemongrass and chilli oil
- V8 TOM KHA HED** 5.75
A rich and fragrant soup flavoured with a selection of Asian mushrooms, galangal, lemongrass, lime leaves and coconut milk, garnished with chilli oil
- V9 SUKHOTHAI DUMPLINGS** 5.95
Steamed taro and vegetable dumplings, served with sweet soy sauce and topped with crispy garlic
- V10 RUMWONG HED** 6.50
Known as 'Dancing Mushrooms' – a selection of exotic Asian mushrooms, including white jelly mushrooms, black jelly mushrooms and Enoki mushrooms, in a specially made Thai salad dressing

★ VEGETARIAN MAIN COURSE

- V11 GANG KIEW WAN PAK** 9.75
Thai green curry with tofu, which takes its colour from the green chillies used to make the paste, with coconut milk, fine beans, green pepper, courgette, Thai baby aubergine and sweet basil
- V12 GANG PED PAK** 9.50
Thai red curry with tofu, a spicier alternative to the traditional green curry, with coconut milk, red and green pepper, sweet basil and bamboo shoots
- V13 GANG MASSAMAN** 9.50
Believed to have originated in Southern Thailand and influenced by Malaysian cuisine, a rich, creamy coconut tofu curry made from turmeric, star anise and cinnamon, with peanut, potato, onion and carrot
- V14 GANG PANAENG TOFU** 9.50
A rich, creamy Thai Thai curry that is believed to be a favourite of Thai royalty, made from coconut milk, red and green pepper, and kaffir lime leaves
- V15 PAD PAK RUAM** 9.50
Stir-fried tofu with mushroom, Chinese leaf, spring greens, sweetheart cabbage and carrot
- V16 PAD GA PRAO PAK** 9.95
A vegetarian take on one of Thailand's most popular dishes, a stir-fry of tofu, green beans, fresh chilli and basil, topped with a fried duck egg
- V17 TOFU PAD KHING** 9.50
Stir-fried tofu with fresh ginger, spring onion, onion, button mushrooms and black jelly mushrooms
- V18 PAD PAK BUNG** 9.50
A spicy stir-fry of Thai morning glory and tofu with garlic and chilli
- V19 TOFU PRIK GANG** 9.50
A fresh and spicy tofu stir-fry with fiery red curry paste, green beans, mushroom, red pepper, carrot and lime leaves
- V20 PAD THAI PAK** 9.50
Stir-fried noodles with tofu, egg, bean sprouts, mixed vegetables and ground peanuts
- V21 PAD PRIK YOURK** 9.50
A Thai-style black bean stir-fry with tofu, red and green pepper, carrot and onion
- V22 NAM PRIK PAO TOFU** 9.50
Translated into 'fried chilli paste', a stir-fry of tofu with chilli oil, sweet basil, mushrooms, spring onion, carrot and peppers
- V23 PAD MAMUANG HIMMAPARN** 9.75
Stir-fried tofu with chilli oil, cashew nuts, pineapple, dried chilli and spring onion, served in a crispy rice basket

★ NOODLES AND RICE

Choice of chicken, pork, beef or prawns
£1.50 supplement for prawns

- 50 PAD THAI** 10.50
Thailand's most famous dish, stir-fried rice noodles with egg, bean sprouts, carrot, spring onion, ground peanuts and tofu
- 51 PAD KEE MAO** 10.50
A hugely popular Thai dish, spicy stir-fried noodles with garlic, chilli, basil, red pepper, green pepper, fine beans, bamboo shoots and mushroom
- 52 KHAO PAD SUKHOTHAI** 10.50
A specially created rice stir-fry with egg, sweetheart cabbage, carrot, spring onion, tomato and onion
- 53 KHAO PAD SUBPLAROD** 10.50
A guest favourite, stir-fried rice with egg, pineapple, turmeric, raisin, onion, carrot, red pepper and green pepper
- 54 PAD MEE ISAAN** 10.50
A popular street food dish in Thailand, stir-fried rice vermicelli with egg, bean sprouts, carrot, spring onion, red pepper and green pepper, served in a spicy Thai chilli dressing
- 55 PAD THAI SUKHOTHAI** 14.95
Our take on the famous Pad Thai, stir-fried rice noodles with butterflied jumbo king prawns, bean sprouts, carrot, spring onion, ground peanuts and tofu, served in an egg nest

★ SIDES

- 56 KHAO PAD KHAI** 3.50
Egg-fried rice
- 57 KHAO SUAY** 2.95
Thai jasmine rice
- 58 KHAO NIEW** 3.25
Thai sticky rice
- 59 KHAO KLONG** 3.75
Steamed brown rice
- 60 KHOW OP MA PROW** 3.75
Steamed Thai rice with coconut milk, served in a banana leaf
- 61 NOODLES** 3.75
Stir-fried rice noodles with bean sprouts and egg
- 62 PAK LUOK** 4.95
Fresh, blanched seasonal vegetables

★ SET SIAM ★ £50 PER PERSON (MINIMUM OF 2)

STARTER POU NIM

Succulent soft-shell crab, deep fried with red pepper, green pepper, onion, garlic and black pepper sauce

SOM TUM GUNG

Exotic, spicy Thai papaya salad with grilled butterflied jumbo king prawns, shredded papaya, carrot, tomato and chilli

SOUP

TOM KHA HED NANGFA

A rich and fragrant soup flavoured with a selection of Asian mushrooms, galangal, lemongrass, lime leaves and coconut milk, garnished with chilli oil

MAIN TALAY PAD CHA

A spicy stir-fry of juicy mussels, prawns, and squid with a mixture of Thai herbs, fresh peppercorns and Thai baby aubergine

NUA LUK TAO

Cubes of grilled sirloin steak, stir-fried with chilli oil, cashew nuts, pineapple, dried chilli and spring onion, served in a crispy rice basket

FOUR SEASON DUCK

Roasted duck breast cooked in a spicy Thai red curry sauce with coconut milk, tomato, pineapple and grapes - a truly exquisite dish

SIDE (CHOOSE ONE) KHAO PAD KHAI

Egg-fried rice

KHAO KLONG

Steamed brown rice

DESSERT MANGO SORBET

★ SET A ★ SUKHOTHAI £28 PER PERSON (MINIMUM OF 2)

STARTER SATAY GAI

A Sukhothai favourite, grilled chicken skewers marinated in Thai herbs topped with peanut sauce

KHANOM JEEB

Steamed pork and prawn dumplings drizzled with sweet soy sauce and topped with crispy garlic

KHANOM PANG GAI

Homemade chicken toast - marinated minced chicken, sprinkled with sesame seeds and served on toast with sweet chilli sauce

YUM PHED KROB MANGO

Duck breast with crispy duck crackling and fresh mango, tossed in a spicy salad with chilli, tomato, onion and lemon juice

MAIN

PAD PRIK YOURK NUA

A Thai-style beef and black bean stir-fry with red and green pepper, carrot and onion

GANG PED GAI

Thai chicken red curry, a spicier alternative to the traditional green curry, made from coconut milk, red and green pepper, sweet basil and bamboo shoots

PAD PAK RUAM

Stir-fried tofu with mushroom, Chinese leaf, spring greens, sweetheart cabbage and carrot

SIDE

(CHOOSE ONE)
KHAO PAD KHAI
Egg-fried rice

KHAO SUAY
Thai jasmine rice

★ SET B ★ AYUTTHAYA £30 PER PERSON (MINIMUM OF 2)

STARTER SATAY GAI

A Sukhothai favourite, grilled chicken skewers marinated in Thai herbs topped with peanut sauce

TOD MUN PLA

Authentic Thai fishcakes topped with diced vegetables, and garnished with sweet chilli sauce

POH PIAH GAI

Thai-style homemade spring rolls filled with minced chicken, mixed vegetables and glass noodles, served with sweet chilli sauce

YUM PHED KROB MANGO

Duck breast with crispy duck crackling and fresh mango, tossed in a spicy salad with chilli, tomato, onion and lemon juice

MAIN

PAD PRIK GANG GAI

A fresh and spicy chicken stir-fry with fiery red curry paste, green beans, mushroom, red pepper, carrot and lime leaves

GANG MASSAMAN NUA

A rich, creamy coconut beef curry made from turmeric, star anise and cinnamon, with peanut, potato, onion and carrot

PAD KHING GUNG

Stir-fried king prawns with fresh ginger, spring onion, onion, button mushroom and black jelly mushroom

SIDE

(CHOOSE ONE)
KHAO PAD KHAI
Egg-fried rice

KHAO SUAY
Thai jasmine rice

★ SET C ★ THONBURI £35 PER PERSON (MINIMUM OF 2)

STARTER SATAY GAI

A Sukhothai favourite, grilled chicken skewers marinated in Thai herbs topped with peanut sauce

KOR MOO YANG

Traditional Thai grilled pork neck, marinated in honey and oyster sauce, served with a spicy tamarind sauce

GUNG TA KRAI

King prawns in crispy, fragrant, lemongrass batter, served with freshly made sweet chilli sauce

YUM PHED KROB MANGO

Duck breast with crispy duck crackling and fresh mango, tossed in a spicy salad with chilli, tomato, onion and lemon juice

MAIN

PAD MAMUANG HIMMAPARN NUA

Stir-fried beef with chilli oil, cashew nuts, pineapple, dried chilli and spring onion, served in a crispy rice basket

GANG KIEW WAN GUNG

Thai green curry with king prawns, coconut milk, fine beans, green peppers, courgette, Thai baby aubergine and sweet basil

LAAB BREAM

A delicacy in Northeast Thailand, a crispy whole sea bream with spicy Isaan-style sauce, with spring onion, shallots, mint, lime leaves and dried chilli

SIDE

(CHOOSE ONE)
KHAO PAD KHAI
Egg-fried rice

KHAO SUAY
Thai jasmine rice

★ SET V ★ RATTANAKOSIN £25 PER PERSON (MINIMUM OF 2)

STARTER SUKHOTHAI DUMPLINGS

Steamed taro and vegetable dumplings, served with sweet soy sauce and crispy garlic

TAO HU YEN

Fresh tofu with diced cucumber, red grapes, tomato, shallots and a red chilli dressing, topped with ground peanuts

POH PIAH HED HORM

Thai-style homemade spring rolls filled with shiitake mushrooms, fresh vegetables, and glass noodles, served with sweet chilli sauce

KRA JEAB TOD

Deep-fried okra in a light, crispy batter, served with freshly made sweet chilli sauce

MAIN

PAD MAMUANG HIMMAPARN

Stir-fried with tofu, chilli oil, cashew nuts, pineapple, dried chilli and spring onion, served in a crispy rice basket

GANG KIEW WAN PAK

Thai green curry with tofu, which takes its colour from the green chillies used to make the paste, with coconut milk, fine beans, green pepper, courgette, Thai baby aubergine and sweet basil

NAM PRIK PAO TOFU

Stir-fried tofu with chilli oil, sweet basil, mushroom, spring onion, carrot and red pepper

SIDE

(CHOOSE ONE)
KHAO PAD KHAI
Egg-fried rice

KHAO SUAY
Thai jasmine rice

Gai - Chicken
Pou - Crab
Pla - Fish

Plamueg - Squid
Gung - Prawn
Nua - Beef

Moo - Pork
Phed - Duck
Ta-Le - Mixed Seafood
(Prawn, Squid, Mussels)

Mild **Moderate** **Spicy**
Signature Dish

N Contains nuts. Nuts are present throughout our kitchen
V Suitable for vegetarians

An optional 10% service charge will be added to the bill for all parties of over 8 people. All produce is locally sourced from specially selected suppliers, where possible.

Please make sure your server is aware of any allergens or special dietary requirements you may have. Unfortunately, it is not possible to guarantee that dishes will be 100% allergen or contamination free. Please ask for our full allergen information. Please note that any bespoke orders cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.