

# SUKHOTTHAI

**Gai** - Chicken

**Pou** - Crab

**Pla** - Fish

**Plamueg** - Squid

**Gung** - Prawn

**Nua** - Beef

**Moo** - Pork

**Phed** - Duck

**Talay** - Mixed Seafood  
(Prawn, Squid, Mussels)

**N** Contains nuts. Nuts are present throughout our kitchen

**V** Suitable for vegetarians

 Mild  Moderate  Spicy

 **Signature Dish**

An optional 10% service charge will be added to the bill.

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.



## WINTER SPECIALS

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### STARTERS



- HOY PANAENG** 🌶️ NEW 6.95  
Large New Zealand open shell mussels, individually topped with creamy Panaeng Curry Sauce and melted mozzarella cheese
- YUM MAMUANG TOFU** 🌱🌶️ NEW 6.50  
Crispy chunks of tofu with fresh ripe mango, chillies, carrot, red onion, tomato and lime
- KHANOM PANG THAN YA PUUT** 🌱 NEW 5.95  
A vegetarian take on our popular 'Chicken Toast', a mixed vegetable puree of garden peas and sweetcorn on toast, topped with a selection of mixed seeds and deep fried until crispy

### MAINS

- SIRLOIN HUNG LAY** 🌶️ NEW 31.95  
A 12oz extra thick Sirloin steak, cooked to your liking, served on a bed of Hung Lay curry sauce, a delicious creamy curry sauce from Northern Thailand which is made from garlic, ginger, shallots, chilli and mixed spices
- PLA KAI KHEM** 🌶️ NEW 19.95  
Steamed seabass fillets with a creamy sauce made from salted egg yolk, chilli paste and mixed vegetables

## SHARING PLATTERS

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- M1 YANG RUAM PLATTER**  9.25 pp  
A delicious selection of skewers, including satay chicken, grilled pork skewers and king prawns, served with peanut sauce, a sweet and sour vegetable relish and a spicy tamarind sauce. Price per person, minimum of two people
- M2 SUKHOTHAI PLATTER**  11.25 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. Price per person, minimum of two people
- M3 VEGETARIAN DIM SUM PLATTER**  9.25 pp  
A delicious steamed selection of Thai-inspired dim sum, including our popular taro Sukhothai Dumplings, steamed tofu and vegetarian gyozas, served with a freshly made sweet chilli sauce. Price per person, minimum of two people

## STARTERS

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- 1 SATAY GAI**   8.50  
A Sukhothai favourite, grilled chicken skewers marinated in Thai herbs served with peanut sauce
- 2 POU NIM** 10.95  
Succulent soft-shell crab, deep fried with red pepper, green pepper, onion, garlic and black pepper sauce
- 3 GUNG TA KRAI** 9.50  
King prawns in a crispy, fragrant lemongrass batter, served with a freshly made sweet chilli sauce
- 4 HOY SHELL GRATIUM PRIK THAI** 11.95  
Delicate stir-fried scallops with diced red and green pepper, garlic and cracked black pepper
- 5 POH PIAH GAI** 7.95  
Thai-style homemade spring rolls filled with minced chicken, mixed vegetables and glass noodles, served with sweet chilli sauce
- 6 TOD MUN PLA**   7.50  
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

7	<b>GRAH DOOG MOO</b>	9.75
	Slow-cooked juicy pork spare ribs, marinated in a specially made Thai-style sticky barbeque sauce	
8	<b>LAAB GAI KROB</b> 🌶️	9.25
	Crispy chicken with a spicy Thai-Isaan dressing that includes lime juice, fish sauce, dried chilli, toasted ground rice, mint and shallot	
9	<b>KHANOM JEEB</b>	8.50
	Steamed pork and prawn dumplings drizzled with sweet soy sauce and topped with crispy garlic	
10	<b>MUEG SUKHOTHAI</b> 🌶️	9.25
	Succulent squid fried in a light, crispy batter and dusted with a Tom Yum seasoning, served with a spicy Sriracha sauce	
11	<b>GUNG JAEW</b> 🌶️	9.25
	King prawns wok-fried in a variety of Thai spices, served with a spicy Issan-style tamarind sauce	
12	<b>SATAY PLA</b> 🍷	8.95
	Strips of haddock marinated in Thai herbs, grilled and served with peanut sauce	
13	<b>KHOW KREB TOD</b> 🍷 🍷	3.75
	Thai prawn crackers, served with freshly made sweet chilli sauce	
14	<b>KHANOM PANG GAI</b>	6.75
	Homemade chicken toast - marinated minced chicken, sprinkled with sesame seeds and served on toast with sweet chilli sauce	
15	<b>MOO YANG</b> 🍷	8.50
	Grilled pork strips marinated in honey and oyster sauce, skewered and barbecued, then garnished with sesame seeds and a spicy tamarind sauce	
16	<b>OP MOR DIN TALAY</b> 🌶️	10.50
	Mixed seafood, cooked with oyster sauce, galangal, lemongrass, lime leave, shallot, sweet basil and red chilli	
16A	<b>SAI GROK E-SARN</b>	8.50
	Thai pork sausage - minced pork, garlic and rice served with bird's eye chillies, fresh ginger and iceberg lettuce	
17	<b>CRISPY SEAWEED ROLLS</b>	8.50
	A mixture of minced chicken and prawns, rolled inside sheets of nori seaweed, served with sweet chilli sauce	
19	<b>GAJ JEED JAAD</b> 🌶️	8.75
	Deep-fried breaded chicken, with a sprinkling of hot & spicy seasoning, served with sweet chilli sauce	
20	<b>PHED MANGO</b>	8.75
	Sliced grilled duck breast with a sweet and sticky mango sauce, served on a bed of lettuce	

V1	<b>TOD MUN KHAO PHODE</b> 🌱 🍃	6.95
	Traditional homemade sweetcorn cakes topped with diced cucumber and shallots, served with a freshly made sweet chilli sauce	
V2	<b>PAK TOD</b> 🍃	6.75
	A mixture of deep fried vegetables including broccoli, carrot, butternut squash, courgette and mixed peppers, served with sweet chilli sauce	
V3	<b>TOFU TOD</b> 🍃	6.95
	Deep fried golden chunks of tofu served with sweet chilli sauce	
V4	<b>POH PIAH HED HORM</b> 🍃	7.25
	Thai-style homemade spring rolls filled with shiitake mushrooms, fresh vegetables, and glass noodles, served with sweet chilli sauce	
V5	<b>HED GRATIUM</b> 🍃	6.50
	Stir-fried button mushrooms marinated in garlic and oyster sauce	
V8	<b>TUNG THONG</b> 🌱 🍃	7.95
	Crispy golden bags filled with water chestnuts, carrots, peas, sweetcorn and black pepper, served with sweet chilli sauce	
V9	<b>SUKHOTHAI DUMPLINGS</b> 🌱 🍃	7.50
	Steamed taro and vegetable dumplings, served with sweet soy sauce and topped with crispy garlic	

## SOUP

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Choice of chicken, prawns or squid. £1 supplement for prawns or squid. Vegetarian option available 

23	<b>TOM YUM</b>  	8.50  7.50
	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	<b>TOM KHA</b> 	8.50  7.50
	A rich, fragrant soup flavoured with button mushrooms, galangal, lemongrass, lime leaves and coconut milk, garnished with chilli oil	
25	<b>POH TAEK</b> 	10.50
	Spicy hot and sour mixed seafood soup, served with a selection of fresh Thai herbs	
25A	<b>TOM JUAD</b> 	6.95
	A fragrant vegetarian soup made with bean thread noodles, tofu and mixed vegetables, finished with a sprinkle of fried garlic and fresh coriander	
25B	<b>GEAW NAM GAI</b>	7.95
	Delicate chicken wontons in a light broth with soy sauce, garlic, spring onion, coriander and pak choi	

S1	<b>SOM TUM</b> 🌶️ 🍷 🍷	9.75
A fundamental dish in Thai cuisine and a guest favourite, spicy papaya salad with shredded papaya, carrot, tomato, chilli, dried shrimp and peanuts - great on its own or as a side dish		
S2	<b>SOM TUM GUNG / POU NIM</b> 🌶️	15.95
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		
S3	<b>YUM PHED KROB MANGO</b> 🌶️	11.50
Duck breast with crispy duck crackling and fresh mango, tossed in a spicy salad with chilli, tomato, onion and lemon juice		
S4	<b>YUM GUNG YANG MANGO</b> 🌶️	15.75
Grilled jumbo king prawns tossed in a spicy mango salad with chilli, tomato, onion and lemon juice		
S5	<b>YUM GAI TOD MANGO</b> 🌶️	10.95
Crispy chicken tossed in a spicy mango salad with chilli, tomato, onion and lemon juice		
S6	<b>LAAB</b> 🌶️ 🌶️	9.75
Traditional Thai-style diced chicken or pork mixed with chilli, lime juice, spring onion, fresh mint and coriander		
V6	<b>SOM TUM JAE</b> 🌶️ 🍷 🍷 🍷	9.25
A fundamental dish in Thai cuisine and a guest favourite, spicy papaya salad with shredded papaya, carrot, tomato, chilli and peanuts		



## CHEF RECOMMENDATIONS

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I45    **GAITOD PRIK GANG** 🌶️🌶️🌶️🌶️    14.95

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

R3    **WEeping TIGER**    22.50

8oz sirloin steak, cooked to your liking, marinated in oyster sauce, served on a sizzling plate with a specially made secret spicy sauce. Great with jasmine rice

R4    **ROARING RIB-EYE** 🌶️    27.95

10oz 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. Great with jasmine rice

R5    **GAi YANG**    16.95

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. Great with sticky rice

R6    **GAi SUKHOTHAI** 🌶️🌶️    14.95

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

R7    **MASSAMAN KAA GAE** 🌶️🌶️🌶️    22.50

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. Great with jasmine rice

## THAI CURRY

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Choice of chicken, beef or pork / £2.50 supplement for prawns or duck

26	<b>GANG MASSAMAN</b> 🌶️🌶️🌶️🌶️🌶️ Believed to have originated in Southern Thailand and consistently voted as one of the world's best foods, a rich and creamy coconut curry made from turmeric, star anise and cinnamon, with peanut, carrot, potato and onion	14.50
27	<b>GANG KIEW WAN</b> 🌶️🌶️ Thai green curry, which takes its colour from the green chillies used to make the paste, made with coconut milk, fine beans, green and red pepper, courgette and sweet basil	14.50
28	<b>GANG PED</b> 🌶️🌶️🌶️ Thai red curry, a spicier alternative to the traditional green curry and deriving it's bright colour from red chillies, made with coconut milk, red and green pepper, carrot, sweet basil and bamboo shoots	14.50
29	<b>GANG PANAENG</b> 🌶️ 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	14.50
X3	<b>GANG SUPPAROD</b> 🌶️🌶️ Thai red curry made with coconut milk, tomato and the addition of sweet pineapple	14.50
X4	<b>GANG PAK TAI</b> Thai yellow curry, a mild curry which takes its colour from the turmeric used to make the paste, made from ginger, garlic and cumin, with carrot, potato and onion	14.50

## PORK BELLY

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31A	<b>PAD GA PRAO MOO KROB</b> 🌶️🌶️ Crispy pork belly in a spicy stir fry of green beans, fresh chilli, garlic and basil, topped with a fried egg – a must try dish for any spice lover	15.95
32A	<b>PAD PRIK GANG MOO KROB</b> 🌶️🌶️ Crispy pork belly in a fresh and spicy stir fry with red curry paste, green beans, mushroom, red pepper, carrot and lime leaves	15.95
33A	<b>PAD MA KHAM MOO KROB</b> Crispy pork belly in a sweet tamarind sauce, with Chinese leaf, spring greens and sweetheart cabbage	15.95

## STIR-FRIED

Choice of chicken, beef or pork

XI	<b>PAD NAM PRIK PAO</b> 🌶️🍄 Translated into 'fried chilli paste'. A stir-fry with chilli oil, sweet basil, mushroom, spring onion, carrot and peppers. Exquisite	14.50
30	<b>PAD KHING</b> Stir-fried with fresh ginger, spring onion, onion, mushroom and black jelly mushroom	14.50
31	<b>PAD GA PRAO</b> 🌶️🍄 One of Thailand's most popular dishes, a spicy stir-fry of diced meat, green beans, fresh chilli and basil, topped with a fried egg. A must-try for any spice lover	14.50
32	<b>PAD GRATIUM PRIK THAI</b> 🌶️ A Thai-style stir-fry with plenty of garlic and cracked black pepper, topped with crispy garlic	14.50
33	<b>PAD MAMUANG HIMMAPARN</b> 🍌 Stir-fried with cashew nuts, pineapple, mushroom, carrot, onion and spring onion	14.50
34	<b>PAD PREW WAN</b> A Thai-style sweet and sour stir-fry with red and green pepper, spring onion, carrot, pineapple and tomato	14.50
35	<b>PAD PRIK YOURK</b> A Thai-style black bean stir-fry with red and green pepper, carrot and onion	14.50
36	<b>PAD PRIK GANG</b> 🌶️🌶️ A fresh and spicy stir-fry with fiery red curry paste, green beans, mushroom, red pepper, carrot and lime leaves	14.50
37	<b>PAD BROCCOLI</b> Stir-fried broccoli, carrot and onions	14.50
38	<b>KUA KLING</b> 🌶️🌶️ One of Southern Thailand's most popular dishes, intensely spicy minced chicken with aromatic herbs and spices, including lemongrass and lime leaves	13.95
39	<b>GATA LON</b> 🌶️ 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	14.50
39A	<b>PAD PRIK</b> 🌶️🌶️ Stir-fried with fresh chilli, spring onion, bamboo shoots, carrot and onion	14.50

# VEGETARIAN DISHES

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All vegetarian main courses can be made with tofu, or either of our new plant-based alternatives. Choose from 'THIS™ isn't chicken' plant-based chicken, or 'ZEASTAR Shrimpz' plant-based prawns – both fully vegetarian, delicious and guilt-free

**VI1 GANG KIEW WAN PAK** 🌶️ 🌱

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

Tofu 12.50 | Plant-based Chicken 14.25 | Plant-based Prawn 14.25

**VI2 GANG PED PAK** 🌶️ 🌱

Thai red curry, a spicier alternative to the traditional green curry and deriving its bright colour from red chillies, made with coconut milk, red and green pepper, carrot, sweet basil and bamboo shoots

Tofu 12.50 | Plant-based Chicken 14.25 | Plant-based Prawn 14.25

**VI3 GANG MASSAMAN PAK** 🌶️ 🌱 🌱

Believed to have originated in Southern Thailand and consistently voted as one of the world's best foods, a rich and creamy coconut curry made from turmeric, star anise and cinnamon, with peanut, carrot, potato and onion

Tofu 12.50 | Plant-based Chicken 14.25 | Plant-based Prawn 14.25

**VI4 GANG PANAENG PAK** 🌶️ 🌱

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

Tofu 12.50 | Plant-based Chicken 14.25 | Plant-based Prawn 14.25

**VI4A GANG PAK TAI PAK**

Thai yellow curry, a mild curry which takes its colour from the turmeric used to make the paste, made from ginger, garlic and cumin, with carrot, potato and onion

Tofu 12.50 | Plant-based Chicken 14.25 | Plant-based Prawn 14.25

**VI5 PAD PAK RUAM** 🌱

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

Tofu 11.50 | Plant-based Chicken 13.25 | Plant-based Prawn 13.25

**VI6 PAD GA PRAO PAK** 🌶️ 🥚 🌱

A vegetarian take on one of Thailand's most popular dishes, a stir-fry of green beans, fresh chilli and basil, topped with a fried egg

Tofu 12.50 | Plant-based Chicken 14.25 | Plant-based Prawn 14.25

**VI7 PAD KHING PAK** 🌱

Stir-fried fresh ginger, spring onion, onion, button mushrooms and black jelly mushrooms

Tofu 12.50 | Plant-based Chicken 14.25 | Plant-based Prawn 14.25

**VI8 PAD BROCCOLI PAK** 🌱

Stir-fried broccoli, onion and carrot

Tofu 12.50 | Plant-based Chicken 14.25 | Plant-based Prawn 14.25

- V19 **PAD PRIK GANG PAK** 🌶️🌶️🌶️ 🍃  
A fresh and spicy stir-fry with fiery red curry paste, green beans, mushroom, red pepper, carrot and lime leaves  
Tofu 12.50 | Plant-based Chicken 14.25 | Plant-based Prawn 14.25
- V20 **PAD THAI PAK** 🍲 🍃  
Stir-fried noodles with egg, bean sprouts, mixed vegetables and ground peanuts  
Tofu 12.50 | Plant-based Chicken 14.25 | Plant-based Prawn 14.25
- V21 **PAD PRIK YOURK PAK** 🍃  
A Thai-style black bean stir-fry with red and green pepper, carrot and onion  
Tofu 12.50 | Plant-based Chicken 14.25 | Plant-based Prawn 14.25
- V22 **PAD NAM PRIK PAO PAK** 🌶️ 🍲 🍃  
Translated into 'fried chilli paste', a stir-fry with chilli oil, sweet basil, mushrooms, spring onion, carrot and peppers  
Tofu 12.50 | Plant-based Chicken 14.25 | Plant-based Prawn 14.25
- V23 **PAD MAMUANG HIMMAPARN PAK** 🍲 🍃  
Stir-fried cashew nuts, pineapple, mushroom, carrot, onion and spring onion  
Tofu 12.50 | Plant-based Chicken 14.25 | Plant-based Prawn 14.25

## DUCK DISHES

X2	<b>PAD PHED NAM PRIK PAO</b> 🌶️🍷 Translated into 'fried chilli paste', sliced duck breast with chilli oil, sweet basil, mushroom, spring onion, carrot and peppers. Exquisite	15.50
D1	<b>FOUR SEASON DUCK</b> 🌶️🌶️ Roasted sliced duck breast cooked in a spicy Thai red curry sauce with coconut milk, pineapple and grapes. A unique and special dish	15.50
D2	<b>PHED GATA LON</b> 🌶️🍷 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	15.50
D3	<b>PHED MA KHAM</b> Beautifully cooked, sliced roasted duck breast with Chinese leaf, spring greens, sweetheart cabbage, topped with a Thai tamarind sauce. Great with brown rice	16.95
D4	<b>PHED ROI ED</b> 🌶️🌶️🌶️ Grilled duck breast with lettuce, spring onion, shallots, mint, lime leaves and dried chilli, served with a spicy Isaan-style sauce	16.75
D5	<b>PHED SAWAT</b> 🌶️ Deep-fried crispy duck breast in a delicate batter, topped with a mixed spice and herb sauce, with pineapple and cherry tomatoes	16.95
D6	<b>PHED PAD GRATIUM PRIK THAI</b> Sliced duck breast with plenty of garlic and cracked blacked pepper, topped with crispy garlic	15.50
D7	<b>PHED PAD BROCCOLI</b> Sliced duck breast stir fried with broccoli, onion and carrot	15.50
D8	<b>PHED PAD KHING</b> Stir-fried duck breast with ginger, mushroom, carrot, onion and spring onion	15.50
D9	<b>PHED PAD MAMUANG HIMMAPARN</b> 🍷 Stir-fried duck breast with cashew nuts, pineapple, mushrooms, carrot, onion and spring onion	15.50

## PRAWN AND SEAFOOD DISHES

Choice of prawns, squid or mixed seafood

- 40 **PAD KHING** 16.50  
Stir-fried king prawns, squid or mixed seafood with fresh ginger, spring onion, onion, button mushroom and black jelly mushroom

- 41 **PAD GA PRAO** 🌶️🌶️🌶️ 16.75  
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 egg - a must - try for any spice lover

- 42 **PAD GRATIUM PRIK THAI** 16.50  
Stir-fried king prawns, squid or mixed seafood with plenty of garlic and cracked black pepper, topped with crispy garlic

- 43 **PAD MAMUANG HIMMAPARN** 🍍 16.50  
King prawns, squid or mixed seafood, stir-fried with cashew nuts, pineapple, mushroom, carrot, onion and spring onion

- 44 **TALAY PAD CHA** 🌶️🌶️ 16.95  
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

- 45 **PAD PRIK YOURK** 16.75  
Stir-fried king prawns, squid or mixed seafood in a Thai-style black bean sauce with red and green pepper, carrot and onion

- 46 **PAD PRIK GANG** 🌶️🌶️ 16.50  
A fresh and spicy stir-fry of king prawns, squid or mixed seafood with fiery red curry paste, green beans, mushroom, red pepper, carrot and lime leaves

- 47 **PAD NAM PRIK PAO** 🌶️🌶️ 16.50  
Translated into 'fried chilli paste', a stir-fry of king prawns, squid or mixed seafood with chilli oil, sweet basil, mushrooms, spring onion, carrot and peppers

- 48 **PEARLS OF SUKHOTHAI** 🌶️🌶️ 18.95  
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

- 49 **GUNG PRIK GLUEA** 🌶️ 18.95  
Jumbo king prawns dusted in flour, deep-fried and served with, chilli, onion, cracked black pepper, carrot, peppers and a pinch of salt

- 194 **RUA TA-LEA** 🌶️ 15.95  
Crispy deep-fried golden prawns, with crispy seaweed, deep-fried onion and served on a bed of green curry sauce


## FISH DISHES



F1	<b>PLA KHING</b>	19
The choice of a crispy haddock fillet, steamed salmon fillet or steamed sea bass fillets, stir-fried with fresh ginger, spring onion, mushroom and black jelly mushroom		
F2	<b>PLA GRATIUM PRIK THAI</b> 🍴	19
The choice of a crispy haddock fillet, steamed salmon fillet or steamed sea bass fillets with garlic and cracked black pepper, topped with crispy garlic		
F3	<b>PLA NAM PRIK PAO</b> 🌶️ 🍴	19
The choice of a crispy haddock fillet, steamed salmon fillet or steamed sea bass fillets with carrot, onion, mushroom, sweet basil, red and green pepper and spring onion, stir-fried with chilli oil		
F4	<b>PLA YANG</b> 🌶️	18.75
A dream dish for any fish lover, a steamed seabass fillet, served in a banana leaf, and stuffed with lemongrass, red chilli, shallots and basil		
F5	<b>PLA NEUNG MANOW</b> 🌶️ 🍴	18.75
A dish recommended by our head chef, steamed whole sea bass with Chinese leaf, chilli, coriander, fresh lemon juice and garlic		
F6	<b>PLA CHOO CHEE</b> 🌶️	19
The choice of a crispy haddock fillet, steamed salmon fillet or steamed sea bass fillets in a rich red curry with coconut milk and lime leaves		
F7	<b>PLA SA MOON PRAI</b> 🌶️ 🍴	18.75
A deep-fried whole seabass, served with a mixture of Thai herbs, chilli and peanuts		
F8	<b>PLA KIEW WAN</b> 🌶️	19
The choice of a crispy haddock fillet, steamed salmon fillet or steamed sea bass fillets in a Thai green curry sauce, made from coconut milk, fine beans, red and green pepper, courgette and basil		
F9	<b>PLA MAMUANG HIMMAPARN</b> 🍴	19
Deep-fried pieces of seabass, stir-fried with cashew nuts, pineapple, pepper, onion and spring onion		






## NOODLE AND RICE DISHES


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

50	<b>PAD THAI</b> 	13.95
Thailand's most famous dish, stir-fried rice noodles with egg, bean sprouts, carrot, spring onion, ground peanuts and tofu		

V20 **PAD THAI PAK**    
A vegetarian version of Thailand's most famous dish, stir-fried noodles with egg, bean sprouts, mixed vegetables and ground peanuts  
Tofu 12.50 | Plant-based Chicken 14.25 | Plant-based Prawn 14.25

50A	<b>PAD THAI SUKHOTHAI</b>  	17.50
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		

51 **PAD KEE MAO**   
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**   
A specially created rice stir-fry with egg, sweetheart cabbage, carrot, spring onion, tomato and onion

53 **KHAO PAD SUPPAROD**  
A guest favourite, stir-fried rice with egg, pineapple, turmeric, raisin, onion, carrot, red pepper and green pepper

54 **PAD SING CHOW MEE**  
Stir-fried vermicelli with egg, bean sprouts, carrot, onion, red and green pepper, Chinese leaf and spring onion

55 **SEN YAI PAD SEE AEW**  
Hofun rice noodles with egg, sweetheart cabbage, spring green, Chinese leaf and carrot in soy sauce

## SIDE DISHES

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56	<b>KHAO PAD KHAI</b> Egg-fried rice	4.50
57	<b>KHAO SUAY</b> Thai jasmine rice	3.95
58	<b>KHAO NIEW</b> Thai sticky rice	4.25
59	<b>KHAO KLONG</b> Steamed brown rice - a healthy and nutritious alternative to white rice	4
60	<b>KHAO OP MA PROW</b> Steamed Thai coconut rice	4.50
61	<b>NOODLES</b> Stir-fried rice noodles with bean sprouts and egg	5
62	<b>PAK LUOK</b> Fresh, blanched seasonal vegetables	4.50

## SET A

£34 PER PERSON  
(MINIMUM OF 2 - ALL DISHES SERVED)

### STARTER

#### THAI PRAWN CRACKERS

##### SATAY GAI 🌶️ 🌱

A Sukhothai favourite, grilled chicken skewers marinated in Thai herbs served 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, carrot, 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 / KHAO SUAY

Egg-fried rice / Thai jasmine rice

### DESSERT

Your choice of lychees in syrup or luxury vanilla ice cream

## SET B

£36 PER PERSON  
(MINIMUM OF 2 - ALL DISHES SERVED)

### STARTER

#### THAI PRAWN CRACKERS

##### CRISPY SEAWEED ROLLS

A mixture of minced chicken and prawns, rolled inside sheets of nori seaweed, served with sweet chilli 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

##### TUNG THONG 🌱 🌱

Crispy golden bags filled with water chestnuts, carrots, peas, sweetcorn and black pepper, served with sweet chilli sauce

### MAIN

##### PAD PRIK GANG MOO KROB 🌶️

Crispy pork belly in a fresh and spicy stir-fry with 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 / KHAO SUAY

Egg-fried rice / Thai jasmine rice

### DESSERT

Your choice of lychees in syrup or luxury vanilla ice cream

## SET C

£42 PER PERSON  
(MINIMUM OF 2 - ALL DISHES SERVED)

### STARTER

#### THAI PRAWN CRACKERS

##### KHANOM JEEB

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

##### MOOYANG 🍴

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

##### TOM YUM 🍴🌶️

An authentic and delicious, spicy, hot and sour  
soup, with mushroom, shallots, tomato, lime  
leaves, galangal, lemongrass and chilli oil

### MAIN

#### PAD MAMUANG HIMMAPARN NUA 🍴

Stir-fried beef with cashew nuts, pineapple,  
mushroom, carrot, onion and spring onion

##### GANG KIEW WAN GUNG 🍴

Thai green curry with king prawns, which takes  
its colour from the green chillies used to make  
the paste, made with coconut milk, fine beans,  
green and red pepper, courgette and sweet basil

##### PLA NAM PRIK PAO 🍴🌶️

A crispy haddock fillet, with mushroom, basil,  
peppers, spring onion and creamy chilli oil

### SIDE

(CHOOSE ONE)

#### KHAO PAD KHAI / KHAO SUAY

Egg-fried rice / Thai jasmine rice

### DESSERT

Your choice of lychees in syrup or  
luxury vanilla ice cream

## SET V

£32 PER PERSON  
(MINIMUM OF 2 - ALL DISHES SERVED)

### STARTER

#### SUKHOTHAI DUMPLINGS 🍴🌶️

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

##### POH PIAH HED HORM 🌶️

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

##### TOD MUN KHAO PHODE 🍴🌶️

Traditional homemade sweetcorn cakes topped  
with diced cucumber and shallots, served with a  
freshly made sweet chilli sauce

##### TUNG THONG 🍴🌶️

Crispy golden bags filled with water chestnuts,  
carrots, peas, sweetcorn and black pepper,  
served with sweet chilli sauce

### MAIN

#### PAD MAMUANG HIMMAPARN 🍴🌶️

Stir-fried tofu with cashew nuts, pineapple,  
mushroom, carrot, onion and spring onion

##### GANG KIEW WAN PAK 🍴🌶️

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

##### PAD NAM PRIK PAO 🍴🌶️🌶️

THIS™ fully plant-based chicken with  
mushroom, basil, peppers, spring onion and  
creamy chilli oil

### SIDE

(CHOOSE ONE)

#### KHAO PAD KHAI / KHAO SUAY

Egg-fried rice / Thai jasmine rice

### DESSERT

Your choice of lychees in syrup or  
luxury vanilla ice cream

# SET SUKHOTHAI

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Our signature set, perfected by executive chef Ban, and designed to take you on a luxurious yet authentic journey through Thai cuisine

**£58 PER PERSON**  
(MINIMUM OF 2 - ALL DISHES SERVED)

## STARTER

An assortment of our guests favourites, including Thai prawn crackers, satay chicken, chicken spring rolls, deep-fried crispy squid, 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

### TOM KHA HED MA PROW ON

A rich, fragrant soup flavoured with button mushrooms, galangal, lemongrass, lime leaves and coconut milk, garnished with chilli oil

## MAIN

### GANG MASSAMAN NUA

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

### PEARLS OF SUKHOTHAI

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

### GAI YANG

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

## SIDE

Your choice of any side dish:  
egg-fried rice, jasmine rice, sticky rice, brown rice,  
coconut rice or noodles

## DESSERT

Your choice of  
mango & sticky rice, caramelised banana & vanilla  
ice cream, sticky toffee cake & vanilla ice cream,  
or any ice cream/sorbet

## DESSERTS

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<b>EXOTIC MANGO &amp; SWEET STICKY RICE</b>	6.95
Thailand's national dessert - fresh ripe mango served with sweet, sticky rice, delicious!	
<b>CHOCOHOLIC FUDGE CAKE</b>	6.95
Indulgent multi-layered chocolate cake with chocolate fudge icing and chocolate pieces, served with vanilla ice cream	
<b>LEMON &amp; GINGER CHEESECAKE</b>	6.95
Pure butter shortcrust base, with cream cheese, lemon, ginger and topped with Swiss Meringue	
<b>MOLTEN CHOCOLATE BOMB</b>	6.95
A rich chocolate bomb with a molten chocolate centre, served with vanilla ice cream	
<b>STICKY TOFFEE CAKE</b>	6.50
A warm slice of sticky toffee cake, served with vanilla ice cream	
<b>CARAMELISED BANANA WITH VANILLA ICE CREAM</b>	6.50
A Thai favourite consisting of sliced banana in a sweet, sticky caramel, served with vanilla ice cream	
<b>HONEY BANANA FRITTERS WITH VANILLA ICE CREAM</b>	6.50
Thai style banana in batter with honey and topped with sesame seeds, served with vanilla ice cream	
<b>DEEP-FRIED ICE CREAM</b>	6.95
Deep-fried vanilla ice-cream, coated in a crispy batter and fried until golden, served with a strawberry coulis	

## ICE CREAM & SORBETS

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ice cream & adventures

<b>YEE KWAN PREMIUM ICE CREAM</b>	2 SCOOPS 5.50
Southeast Asian influenced ice creams, produced in Yorkshire	3 SCOOPS 7.50

Choose from:

DURIAN

TARO

THAI MILK TEA

TOASTED COCONUT

VANILLA

CHOCOLATE

MANGO SORBET

All are Vegetarian & Gluten Free

All desserts may contain traces of soy and nuts.

