

Our Story -

Our chefs have crafted a selection of new and unique Thai dishes, each one a new creation that reflects the rich variety of Thai cuisine. From the fragrant herbs to the bold spices, every dish is a testament to the passion and dedication that have fuelled our culinary journey over the past 23 years.

As we unveil this special menu, we extend our heartfelt appreciation for your support through the years. It's your support that has made Sukhothai Chapel Allerton a cherished part of the community, and we look forward to many more years of sharing exquisite flavours and unforgettable moments with you.

Cheers to the past, present, and future!

Kop Khun Kha x

2002 Sukhothai Through the Years





























Starters



C1. Tod Mun Gai / Authentic Thai chicken cakes, homemade in-house by

our talented chefs, made from minced chicken, red curry paste, green beans and lime leaves, served with sweet chilli sauce



C2. Look Chin Gai

Thai-style chicken balls on skewers, served with sweet chilli sauce



C3. Kiew Gai Tod

Homemade crispy wontons, made with minced chicken, white pepper, soy sauce and coriander, served with sweet chilli sauce

£6.95

£7.95



C4. Som Tum Kiew Tod

A unique creation of crispy wonton paper, served with a Som Tum style spicy dip, made from green papaya, green beans, tomato, chillies, lime and peanuts



£6.95

C5. Yum Sa Hrai 🖊 🛭

A Japanese–style wakame salad made with seaweed, red onion, lemon, chilli and sesame

£6.95



£6.95

Starters





C7. Hoy Op Sa Moon Prai

Scottish mussels stir fried with a mixture of Thai herbs and spices, including chilli, galangal, lime leaves, basil, kaemfer and red onion



C8. Yum Gung Strawberry
A distinctive Thai salad, popular in Northern Thailand,
made with king prawns, fresh strawberries, red onion,
spring onion, lime juice and coriander

£13.50



£8.95

C9. Tom Yum Kiew Tod ///
An individual portion of hot & sour, creamy Tom Yum soup, made with galangal, tomato, mushroom, onion, lime leaves and coriander, with the addition of crispy chicken wontons



£12.95

£10.25



£6.95

Mains -



C11. Hoy Op Nam Prik Pao

A large portion of Scottish mussels,
stir-fried with fried chilli oil, sweet basil,
mushrooms, onion, carrot, peppers and
spring onion

£13.95

£12.95



C12. Hoy Op Gang Kiew Wan A large portion of Scottish mussels, stir-fried with Thai green curry paste, coconut milk, chillies and basil

£13.95



C13. Tom Yum Mor Fai

A large portion of hot & sour, creamy Tom
Yum soup, made with galangal, tomato,
mushroom, onion, lime leaves and
coriander, this dish is made for sharing
between 2-3 people

Chicken £13.50 Prawns £18.50 Mixed Seafood £19.50



C14. Gang Kiew Wan Gai Tod A new twist on a Sukhothai speciality, crispy chicken served in a smooth Thai green curry sauce with peppers, chilli and basil



C15. Gang Massaman Gai Tod
Light crispy chicken served in a creamy massaman curry sauce, with potato, carrot, onions and peanuts

£12.95



C16. Khow Pad Phed Ped

Spicy fried rice with crispy duck, a specially created Sukhothai seasoning, soy sauce, coriander and egg

£10.95



Mains-



C17. Khow Pad Ga Prao Spicy fried rice with the flavours of Pad Ga Prao, made from garlic, chilli, basil, oyster sauce, soy sauce, onion and egg

Chicken, Pork, Beef or Tofu £10.95 Prawns. Duck or Plant-based Chicken £12.95



C18. Khow Pad Gang Kiew Wan Spicy fried rice with the flavours of Thai green curry, made from Thai green curry paste, chilli, basil, peppers, onion, carrot and egg

Chicken, Pork, Beef or Tofu £10.95 Prawns, Duck or Plant-based Chicken £12.95 Prawns, Duck or Plant-based Chicken £13.50

£21.50



C19. Pad Kee Mao Kiew Wan Spicy stir-fried rice noodles, with Thai green curry paste, chilli, peppers, carrot, onion,

garlic, bamboo shoots, fine beans and basil

Chicken, Pork, Beef or Tofu £11.50

£10.95



C20. Pad See Aew Moo Krob Homemade Hofun flat rice noodles with crispy pork belly, made with sweetheart cabbage, Chinese leaf, broccoli, carrot, spring onion, soy sauce and egg

£11.95



C21. Pad Mamunag Himmaparn Pla / 🕦

A stir-fry of crispy seabass fillets with cashew nuts, peppers, mushrooms, chilli, onion, carrot, pineapple, soy sauce and oyster sauce



C22. Tofu Tamarind 🖤

Crispy fried chunks of tofu served with a tangy tamarind sauce, onion, carrot, coriander and lettuce



C23. Tofu Gang Panaeng

Crispy fried chunks of tofu served with a creamy panaeng curry sauce, lime leaves, chilli, peppers and fine beans

£10.95







A Journey Through Thailand, in the Heart of Chapel Allerton