

3-COURSE GOLD SET MENU

WITH A GLASS OF PROSECCO

£35 per person
minimum 2 people

FIRST COURSE

Thai Square Mixed Starters (for 2 people) [G,C,E,P,Se,S,*]

Including: Chicken Satay; Thai Dumplings; Butterfly Prawns;
Vegetable Spring Rolls; and Chicken and Prawn on Toast.

SECOND COURSE

Spicy Chicken Soup (Tom Yum Gai) [C,F,*] 🌶️

Chicken in lemongrass broth with lime leaves, galangal, oyster mushrooms and fresh chillies.

MAIN COURSE

Please select one dish per person from the following

Grilled Pork Neck (Kor Moo Yang) [G,F,Mo,S,*] 🌶️

Marinated in mixed Thai herbs. Served with chilli tamarind sauce.

King Prawn Red Curry [C,F,*] 🌶️

Cooked in coconut milk with lime leaves, aubergines, bamboo shoots and basil leaves.

Spicy Soft-shell Crab With Basil [G,C,Mo,S,*]

Battered soft-shell crab stir fried with fresh chillies, garlic, onions, long beans and basil leaves.

Duck with Cashew Nuts [G,Mo,N,Se,S,*] 🌶️

Tossed in oyster sauce, with carrot, bell pepper, onion, spring onion and roast chillies.

SERVED WITH

Mixed Vegetables with Garlic Sauce [G,S]

Thai Square Noodles [G,E,Mo,Se,S,*]

House special egg noodles with bean sprouts, spring onion,
soya and oyster sauce, topped with sesame seeds.

Steamed Thai Jasmine Rice

Vegetarian options available upon request

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot

ALLERGY KEY: [Ce] Celery [G] Gluten [C] Crustaceans [E] Eggs [F] Fish [L] Lupin [M] Milk [Mo] Molluscs
[Mu] Mustard [N] Nuts [P] Peanuts [Se] Sesame Seeds [S] Soya [SD] Sulphur Dioxide [*] May contain allergens

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers. Any guests with an allergy should be aware of this risk and should ask a member of the team for information on the allergen content of our food.

Prices are inclusive of VAT. A discretionary optional gratuity of 12.5% will be added to your bill.