



THAI
SQUARE

MANSION HOUSE

A LA CARTE

GOLD SET MENU

WITH SOUP £35 PER PERSON
WITHOUT SOUP £31 PER PERSON
MINIMUM 2 PEOPLE

STARTER

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

A selection of starters including: Chicken Satay; Thai Dumplings; Butterfly Prawns; Vegetable Spring Rolls; and Corn Cakes.

SOUP

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

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

MAIN COURSE

Please select one dish per person from the following

Prawn Red Curry [C,F,*] 🌶️🌶️

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

Chilli Lamb [G,C,Mo,S,*] 🌶️🌶️

Stir fried with red curry paste, garlic, chillies, aubergines, Thai herbs and dash of whisky.

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

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

Prawns Love Scallops [G,C,Mo,S,*] (extra £2.00)

King prawns paired with scallops sautéed with asparagus in chef's special sauce.

Weeping Tiger [G,F,Mo,S,*] 🌶️ (extra £2.00)

Chargrilled marinated sirloin of beef, served with spicy Thai herb sauce.

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 option 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.

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STARTER

- Prawn Crackers** [C,*] **£3.00**
- Thai Square Mixed Starters (for 2 people)** [G,C,E,M,P,Se,S,*] **£16.50**
A selection of starters including: Chicken Satay; Thai Dumplings; Butterfly Prawns; Vegetable Spring Rolls; and Corn Cakes.
- Aromatic Duck (for 2 people)** [G,Se,S] **£16.50**
Deep fried stewed duck marinated in mixed herbs. Served with steamed pancakes, cucumber, spring onions and house special hoisin sauce.
- Thai Dumplings** [G,C,E,Se,S,*] **£7.50**
Steamed dumplings with minced chicken and prawns, water chestnuts and shiitake mushrooms, topped with fried garlic. Served with sweet soya sauce.
- Chicken Satay** [C,P,*] **£7.50**
Chargrilled marinated chicken on skewers. Served with peanut sauce.
- Salt and Pepper Squid** [G,E,Mo,*]  **£7.95**
Batter fried squid topped with spring onion, salt, pepper and fresh chillies.
- Butterfly Prawns** [G,C,E,S,*] **£7.95**
Battered king prawns coated in crispy breadcrumbs.
Served with sweet chilli sauce.
- Duck Spring Rolls** [G,M,Se,S] **£7.95**
Shredded duck wrapped in crispy pastry, stuffed with cabbage, spring onions and carrots. Served with house special hoisin sauce.


 Medium Hot  Hot  Very Hot

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SOUP & SALAD

Spicy Prawn Soup (Tom Yum Goong) [C,F,M,*]  **£8.95**

Prawns in lemongrass broth with lime leaves, galangal, oyster mushrooms, fresh chillies and a dash of milk - rich and creamy.

Chicken in Coconut Soup (Tom Kha Gai) [C,F,*]  **£7.75**

Cooked with galangal, lemongrass, oyster mushrooms and roasted chillies.

Papaya Salad (Som Tum) [F,N,P,*]  **£9.95**

Thailand's most popular salad: green papaya mixed with chillies, tomatoes, long beans, lime juice, garlic and nuts. Light and healthy.

Minced Chicken Salad (Laab Gai) [F,*]  **£9.95**

Minced chicken salad mixed with Thai herbs, ground rice, chilli powder, fish sauce and lime juice.

 Medium Hot  Hot  Very Hot

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HOUSE SPECIALITIES

H1. Seafood Lemongrass [G,C,E,F,Mo,Se,S,*] **£15.95**

Deep fried mixed seafood, stir fried with fresh lemongrass, Thai herbs and sesame oil.

H2. Steamed Sea Bass with Ginger [G,F,Se,S] **£15.95**

Topped with chef's special seasoning sauce, shiitake mushroom, onions and spring onion. Served on top of steamed seasonal vegetables.

H3. Golden Soft-shell Crab [Ce,G,C,E,M,Mo,S,*] **£16.50**

Coated in light crispy batter, topped with turmeric curry powder, egg, onions and celery.

H4. Tamarind Duck [G,F,S,*] **£15.95**

Roasted duck with exotic tamarind sauce.

H5. Soft-shell Crab with Basil [G,C,E,Mo,S,*] 🌶️ **£16.25**

Crispy battered soft-shell crab, flavoured with our signature spicy basil sauce, onions, fresh chillies and garlic.

H6. Duck with Special Gravy (Ped Palo) [G,Mo,S,*] **£15.50**

Tender stewed melt-in-your-mouth duck breast in traditional herbs. Served on top of steamed seasonal vegetables.

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot

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STIR FRY

Stir Fried with Basil Leaves [G,Mo,S,*] 🌶️

Thailand's most favourite with chillies, garlic, onions, long beans and basil leaves.

Chicken **£10.25** Beef **£12.25** Prawns [c] **£12.25**

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

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

Chicken **£10.25** Beef **£12.25** Prawns [c] **£12.25**

Sweet and Sour [Ce]

Stir fried sweet and sour with pineapple, tomatoes, peppers, onion and cucumber.

Chicken **£10.25** Beef **£12.25** Prawns [c] **£12.25**

Stir Fried with Oyster Sauce [G,Mo,S,*]

With carrot, mushrooms, onions and bell pepper in oyster sauce.

Chicken **£10.25** Beef **£12.25** Prawns [c] **£12.25**

Stir Fried with Ginger [G,Mo,S,*]

With onions, spring onions and black fungus mushrooms in light soya sauce.

Chicken **£10.25** Beef **£12.25** Prawns [c] **£12.25**

Chilli Lamb [G,C,Mo,S,*] 🌶️

£13.95

With red curry paste, garlic, chillies, aubergines, Thai herbs and dash of whisky.

Drunken Duck [G,Mo,S,*] 🌶️

£13.95

Roasted duck breast with chillies, long beans, bell peppers, basil leaves, Thai herbs and a dash of whisky.

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot

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CURRY

Green Curry [C,F,*] 🌶️

With coconut milk, lime leaves, aubergines, bamboo shoots and basil leaves.

Chicken **£10.25** Beef **£12.25** Prawns [c] **£12.25**

Red Curry [C,F,*] 🌶️

With coconut milk, lime leaves, aubergines, bamboo shoots and basil leaves.

Chicken **£10.25** Beef **£12.25** Prawns [c] **£12.25**

Massaman Curry [C,F,*]

£12.95

A southern Thai signature dish: **chicken** or **lamb** cooked in Massaman curry paste with coconut milk, carrots, onions and potatoes.

Panang Curry [C,F,*] 🌶️

Cooked in coconut milk until reduced and creamy.

Garnished with shredded lime leaves.

Chicken **£10.25** Beef **£12.25** Prawns [c] **£12.25**

Jungle Curry [C,F,*] 🌶️🌶️

The spiciest curry in the house cooked without coconut milk in fresh Thai herbs, aubergines, bamboo shoots and long beans - great for chilli lovers.

Chicken **£10.25** Beef **£12.25** Prawns [c] **£12.25**

Duck Curry [C,F,*] 🌶️

£12.95

Roasted duck breast cooked in red curry paste and coconut milk with tomatoes, lychee, pineapple and bell pepper - full of flavours.

Yellow Curry [C,F,*]

£10.25

Chicken and potatoes cooked in mild turmeric curry paste and creamy coconut milk. Garnished with crispy fried shallot.

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot


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GRILLS

Weeping Tiger [G,F,Mo,S,*]  **£15.95**
Chargrilled marinated sirloin of beef, served with spicy Thai herb sauce.

Grilled Pork Neck (Kor Moo Yang) [G,F,Mo,S,*]  **£13.95**
Served with chilli tamarind sauce.

SEAFOOD

Spicy Steamed Sea Bass [F]   **£14.95**
Steamed sea bass fillet with lemongrass, lime leaves, garlic and spicy chilli sauce.
Served on top of steamed seasonal vegetables.

Crispy Tilapia [G,F,*]   **£14.95**
Battered tilapia fillet topped with sweet chilli and garlic sauce.

Spicy Seafood [G,C,E,F,Mo,S,*]   **£15.95**
Stir fried mixed seafood with young peppercorns,
lemongrass, chillies and basil leaves.

Garlic Prawns [G,C,Mo,S,*] **£14.95**
Stir fried jumbo prawns with chef's special garlic sauce.

Prawns Love Scallops [G,C,Mo,S,*] **£15.95**
King prawns paired with scallops sautéed with asparagus in chef's special sauce.

 Medium Hot   Hot    Very Hot

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NOODLES & RICE

Pad Thai [Ce,E,F,N,P,S,*]

Thailand's most famous rice noodles: stir fried with egg, tofu, bean sprouts, spring onions and crushed peanuts.

Chicken **£11.95**

Prawns [C] **£14.50**

Pad Si-ew [G,E,Mo,S,*]

£11.95

Stir fried flat rice noodles with **chicken**, mixed vegetables, egg and dark soya sauce.

Drunken Noodles [G,Mo,S,*] 🌶️

£11.95

Spicy stir fried flat rice noodles with **beef**, fresh chillies, green vegetables, long beans, garlic and basil leaves.

Thai Square Fried Rice [G,C,E,Mo,S,*]

£12.95

House special fried rice with **prawns**, egg, spring onions, tomatoes and vegetables.

ACCOMPANIMENT

Steamed Thai Jasmine Rice

£2.95

Egg Fried Rice [E]

£3.75

Sticky Rice

£3.50

Coconut Rice

£3.50

Brown Rice

£3.75

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

£6.50

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

Mixed Vegetables with Garlic Sauce [G,S]

£6.50

Broccoli with Garlic and Soya Sauce [G,S]

£6.50

🌶️ Medium Hot 🌶️🌶️ Hot 🌶️🌶️🌶️ Very Hot

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VEGETARIAN STARTER

Mixed Vegetarian Starter (for 2 people) [G,M,P,Se,S,*] **£15.00**

A selection of starters including: Vegetable Spring Rolls; Vegetable Tempura; Corn Cakes; and Vegetable and Tofu Satay.

Vegetable Spring Rolls [G,M,Se,S] **£6.95**

Crispy pastry stuffed with vermicelli noodles, shredded cabbage, carrots and spring onions. Served with sweet chilli sauce.

Corn Cakes [G,*] **£6.95**


Deep fried sweetcorn patties with shredded lime leaves. Served with sweet chilli sauce.

Vegetable Tempura [G,*] **£6.95**


Mixed vegetables coated in crispy batter. Served with sweet chilli sauce.

Vegetable and Tofu Satay [P,S,*] **£7.50**

Mixed grilled seasonal vegetables and tofu. Served with peanut sauce.

Salt and Pepper Tofu [G,S]  **£7.50**

Deep fried tofu with chilli and pepper sprinkles. Served with sweet chilli sauce.

Vegetarian Papaya Salad (Som Tum Jay) [G,N,P,S,*]  **£9.95**

Thailand's most popular salad: green papaya mixed with chillies, tomatoes, long beans, lime juice, garlic and nuts. Light and healthy.

Mushroom in Coconut Soup (Tom Kha Hed)  **£6.95**

Cooked with galangal, lemongrass and roasted chillies.

 Medium Hot  Hot  Very Hot

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VEGETARIAN MAIN COURSE

- Tofu with Basil Leaves** [G,S]  **£9.95**
Thailand's most favourite stir fry: with chillies, garlic, onions, long beans and basil.
- Vegetable Green Curry** [S]  **£9.95**
Cooked in coconut milk with mixed vegetables, tofu, lime leaves, aubergines, bamboo shoots and basil leaves.
- Vegetable Jungle Curry** [G,S]  **£9.95**
The spiciest curry in the house cooked without coconut milk in fresh Thai herbs, aubergines, bamboo shoots and long beans - great for chilli lovers.
- Sweet and Sour Tofu** [Ce,S] **£9.95**
Stir fried with pineapple, tomatoes, peppers, onion and cucumber.
- Tofu with Cashew Nuts** [G,N,Se,S]  **£9.95**
Stir fried with onions, carrot and spring onion, garnished with roast chillies.
- Tofu with Ginger** [G,S] **£9.95**
Stir fried with onions, spring onions and dried mushrooms in light soya sauce.
- Spicy Aubergine** [G,S]  **£10.95**
Stir fried aubergine in yellow bean paste with basil leaves, long bean, garlic and fresh chillies.
- Vegetarian Pad Thai** [Ce,E,N,P,S,*] *Also available in vegan option* **£9.95**
Thailand's most famous rice noodles stir fried with egg, tofu, bean sprouts, spring onions and crushed peanuts.

 Medium Hot  Hot  Very Hot

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DESSERT

DESSERT

Chocolate pudding [E,M,S,*] **£6.95**
Intense chocolate pudding with a chocolate liquid, served with vanilla ice cream.

Mango Sticky Rice [Se] (*seasonal*) **£7.95**
Sliced fresh mango served with sweetened sticky rice, topped with sesame seeds.

Lychee in Syrup **£3.95**

ICE CREAM & SORBET

Coconut Jasmine Sorbet **£6.50 / 2 scoops**
Our exclusive recipe represents a Thai treat you won't find anywhere else.
The subtly sweet sorbet garnished with coconut meat and candy floss.
Light and refreshing.

Vanilla [M,*] **£3.95 / 1 scoop, £5.95 / 2 scoops**
Coconut [M,*]
Chocolate [E,M,*]
Mango Sorbet [*]

 Medium Hot  Hot  Very Hot

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AFTER DINNER BEVERAGE

TEA *(per person)* £2.25

English Tea	
Jasmine Tea	
Green Tea	
Ginger Tea	
Earl Gray Tea	
Camomile Tea	
Peppermint Tea	
Fresh Mint Tea	£2.50

COFFEE

Filter Coffee	£2.25
Espresso	£2.50
Americano	£2.50
Macchiato	£2.75
Double Espresso	£2.95
Cappuccino	£2.95
Double Macchiato	£3.25
Caffè Latte	£3.25

LIQUEUR COFFEE £5.50

Calypso Coffee (Tia Maria)
Russian Coffee (Vodka)
Irish Coffee (Jameson)
Emerald Coffee (Bailey)
Kahlua Coffee
Cafe Royal
Tennessee Coffee (Jack Daniel)
Highland Coffee
Thai Royal Coffee (Thai Rum)

COGNAC & ARMAGNAC *(25ml)*

Calvados	£4.25
Janneau	£4.25
Martell	£4.25
Courvoisier VS	£4.25
Courvoisier VSOP	£4.95
Remy Martin VSOP	£4.95
Hennessy VSOP	£5.25
Courvoisier XO	£9.95
Hennessy XO	£9.95
Hine Antique	£9.95
Remy Martin XO	£9.95

SHERRY *(50ml)*

Bristol Cream	£3.95
Tio Pepe	£3.95

PORT *(50ml)*

Ruby Port	£4.25
Vintage Port	£7.25

DESSERT WINE

Moscato Passito, Palazzina, Italy

Intense lemon curd, marmalade, and citrus peel with lightly floral notes. Ripe apricot and acacia honey, well-balanced by a citrus zest finish.

Glass <i>(75ml)</i>	£6.50
Bottle <i>(37.5cl)</i>	£24.00