

CHEFS SPECIALS

30. WEeping TIGER £14.50

Thai style sirloin steak, aromatic homemade sauce, served on a sizzling plate

31. GAI TORD PAD PRIK £14.50

Fillet of chicken in batter topped with sweet & spicy sauce with chilli, onion, red & green pepper

32. GAI PRIK TAI DUM £14.50

Sliced chicken stir fried with black pepper, onion, red & green pepper served on a sizzling plate

33. PED MAKAM £14.50

Roasted sliced duck in a sweet tamarind sauce topped with fried onion

34. CHOO CHEE PED £14.50

Roasted sliced duck in aromatic red curry sauce

35. KUNG PAO £14.50

Grilled king prawns, served with spicy lemon sauce

36. PANANG KUNG YAI £14.95

King prawns in Panang curry sauce, served on sizzling plate

37. PAD REAU POH £14.95

Stir fried mixed seafood with chopped chilli, galangal, kaffir lime leaves, lemongrass & brandy

38. HOMOK TALAY £14.95

Mixed seafood in an aromatic red curry sauce



10% Discretionary service charge will be added to your bill



THE OLD PACK HORSE


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If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients. Due to use of fish & oyster sauces, vegetable options are not automatically vegetarian/vegan friendly, please ask your waiter for assistance with dietary requirements

ALLERGENS KEY

	GLUTEN		NUTS		SESAME
	PEANUTS		SOYA		MOLLUSCS
	EGG		FISH		CRUSTACEANS
	CELERY		MILK		SULPHATES






SPICY KEY



STARTERS

- S1. TOONG NGERN £6.50** 
Deep fried minced chicken & prawns wrapped in a rice pastry, sweet chilli sauce
- S2. KHA NOM JEEB £6.50** 
Steamed pork dumplings, sweet dark soy sauce
- S3. KHA NOM PANG NAH KUNG £6.50** 
Deep fried minced chicken & prawns on toast coated with egg, sweet chilli sauce
- S4. SATEH GAI £6.50** 
Chicken Skewers marinated in spices, coconut milk, peanut sauce
- S5. KIO KROB £6.50** 
Crispy deep fried wontons stuffed with minced chicken & prawns, sweet chilli sauce.
- S6. TORD MUN PLA £6.50** 
Thai fish cake flavoured with red curry past, kaffir lime leaves.
- S7. POHPA KUNG £6.50** 
Deep fried prawns in rice pastry, sweet chilli sauce
- S8. PLA MUEK TORD £7.50** 
Thai style calamari with chilli & spring onion
- S9. PLA MUEK TRAKRAI £7.50** 
Deep fried squid in batter sprinkled with lemon grass, chilli, salt & pepper
- S10. GAI DUMPLING £6.50** 
Steamed chicken & vegetable dumpling served with fried garlic & vinegar soy sauce
- S11. KUNG TEMPURA £7.50** 
Deep fried prawns in batter, sweet chilli sauce
- S12. PEEK GAI PRIK GEUA £6.50** 
Deep fried chicken wings sprinkled with salt, pepper & chilli
- S13. OLD PACK WINGS £6.50** 
Deep fried chicken wings with sweet & sour sauce, topped with spring onion
- S14. SOM TUM £7.95** 
Thai papaya salad with chilli, garlic, lemon juice, fish sauce, dried shrimps, tomato, carrot, green bean & roasted peanuts

VEGETARIAN STARTERS

- V1. POHPA PAK £6.50** 
Deep fried spring rolls stuffed with vegetables & vermicelli
- V2. KIO KROB HED £6.50** 
Crispy deep fried wontons stuffed with mushroom
- V3. TEMPURA PAK £6.50** 
Deep fried mixed vegetables in batter
- V4. TAO HU TORD £6.50** 
Deep fried fresh tofu
- V5. SPICY EDAMAME £4.50** 
Soybeans tossed in spicy sweet chilli sauce

PLATTERS





PACK HORSE PLATTER £7.50 PER PERSON

Combination of: money bag, spring roll, prawn toast, sateh and crispy wonton

ROYAL PLATTER £7.95 PER PERSON

Combination of money bag, prawn toast, sateh, fish cake and prawn spring roll

SOUP

- S15. TOM YUM SOUP** 
(chicken/vegetable, prawns) **£6.50**
Traditional Thai hot & sour broth with mushrooms. Flavoured with chilli, lemongrass, kaffir lime leaves & lemon juice
- S16. TOM KHA SOUP** 
(chicken/vegetable, prawns) **£6.50**
Traditional Thai coconut soup with mushroom. Flavoured with galangal & lemon juice
- S17. KIEW NAM** 
£6.50
Wonton soup stuffed with minced chicken & prawns
- S18. POH TAG** 
£14.95 (SERVES TWO)
Hot & sour mixed seafood soup flavoured with lemongrass, galangal, kaffir lime leaves, lemon juice & sweet basil

SALAD ALL AT £12.95

- 25. YUM TALAY** 
Spicy seafood salad with onion & spring onion, seasoned with chopped chilli, lemon juice & fish sauce
- 26. YUM NEAU** 
Sliced grilled sirloin with cucumber, tomatoes, spring onion, chopped chilli, lemon juice & fish sauce
- 27. LARB GAI** 
Minced chicken salad seasoned with chilli powder, lemon juice, fish sauce, mint leaves, red onion & ground rice powder
- 28. YUM WOONSEN** 
Vermicelli salad with minced chicken, prawn & squid, seasoned with chopped chilli, lemon juice & fish sauce

FISHES

- F1. PLA RAD PRIK** 
(sea bass **£16.95** / battered cod fillet **£14.95**)
Crispy deep fried fish with onion, red & green pepper, topped with sweet chilli sauce
- F2. SALMON NAM PRIK PAO** 
£15.95
Deep fried salmon fillets with sweet chilli paste, cashew nut, red chilli, onion, spring onion, red & green pepper
- F3. PLA PRIEW WAAN** 
£14.95
Deep fried cod fillet in batter topped with sweet & sour sauce, cucumber, onion, tomatoes, pineapple, spring onion, red & green pepper
- F4. CHOO CHEE SALMON** 
£15.95
(steamed / deep fried)
Fillets of salmon in red curry sauce
- F5. PLA NEUNG MA NOW** 
£16.95
Steamed whole sea bass with fresh herbs seasoned with chopped chilli, garlic, lemon juice & fish sauce
- F6. PLA NEUNG SIEW** 
£16.95
Steamed whole sea bass with ginger & spring onion, flavoured with soy sauce
- F7. PLA TORD** 
£16.95
Deep fried whole sea bass served with spicy lemon sauce

STIR FRIED

beef/pork/chicken/vegetable £8.95 prawns £9.50

6. PAD GRA PRAOW

Stir fried with chopped chilli, garlic, Thai basil, onion, red & green pepper

7. PAD NAM MUN HOI

Stir fried with oyster sauce, mushroom, onion, carrot, spring onion, red & green pepper

8. PAD NAM PRIK PAO

Stir fried with sweet chilli paste, green bean, onion, red & green pepper

9. PAD NAM PRIK KHING

Stir fried with ginger paste, kaffir lime leaves, green beans, red & green pepper

10. PAD KHING

Stir fried with ginger, pineapple, mushroom, onion, spring onion, red & green pepper

11. PAD PHED

Stir fried with red curry paste, bamboo shoot, green bean, onion, red & green pepper

12. PAD PRIEW WAAN

Stir fried with sweet & sour sauce, cucumber, tomato, pineapple, onion, spring onion, red & green pepper

13. TORD GRA TIEM PRIK TAI

Stir fried with garlic, coriander, pepper, onion, spring onion, red & green pepper

14. PAD PHED KEE MAO

Stir fried with chopped chilli, garlic, sweet basil leaves, long bean, bamboo shoot, onion, red & green pepper

15. PAD HIMMAPARN

Stir fried with cashew nut, red chilli, onion, spring onion, red & green pepper

NOODLES

beef/pork/chicken/vegetable £9.50

prawns/mixed/seafood £9.95

1. PAD THAI

Traditional Thai thin rice noodles stir-fried with chilli sauce, egg, bean sprout & spring onion

2. PAD SIEW

Stir fried thick noodles with soy sauce, egg, cabbage, carrot & spring green

3. RAD NAH

Stir fried thick noodles topped with thick gravy, soy sauce & vegetables

4. PAD KEE MAO

Stir fried thick noodles with chopped chilli, garlic, sweet basil leaves, green bean, bamboo, baby corn, carrot, red & green pepper

5. MEE RUENG

Stir fried egg noodles with soy sauce. Egg, bean sprout, carrot & spring onion

CURRY

beef/pork/chicken/vegetable £8.95

prawns/duck £9.50

16. KAENG PHED PED YANG

Special Thai roasted duck curry with red curry paste, coconut milk, pineapple, tomato, sweet basil, red & green pepper

17. KAENG KIEW WAN

A traditional Thai green curry made from fresh green chilli cooked in coconut milk with bamboo shoots, aubergine, sweet basil leaves, red & green pepper

18. KAENG MASSAMAN

(beef/chicken)

With peanuts & potatoes cooked in Massaman curry paste made from turmeric, cinnamon & cumin

19. KAENG KAREE

Thai chicken yellow curry with potatoes & onion

20. KAENG PANANG

A spicy dried red curry paste with coconut milk, kaffir lime leaves, red & green pepper

20B. KAENG PAH

Spicy northern style curry with bamboo shoot, aubergine, finger root, red & green pepper

20C. KAENG PHED

Thai red curry made from dried red chilli cooked in coconut milk with bamboo shoot, aubergine, sweet basil, red & green pepper

RICE DISHES

beef/pork/chicken/vegetable £9.50

prawns/mixed/seafood £9.95

21. KHAO PAD

Stir fried steamed rice with egg, soy sauce, onion, spring onion & green vegetables

22. KHAO PAD GRA PRAOW

Stir fried steamed rice with chopped chilli, garlic, Thai basil, onion, red & green pepper

23. KHAO RAD NAH

Steamed rice topped with thick soy sauce gravy & vegetables

24. KHAO PAD PRIK

Stir fried steamed rice with red curry paste, green bean. Sweet basil, red & green pepper

SIDES

A. Steamed Rice £3.30

B. Sticky Rice £3.50

C. Egg fried rice £3.50

D. Garlic rice £3.50

E. Coconut rice £3.50

F. Plain noodles £3.50

G. Veggie Noodles (V) £3.50

H. Pad Pak Ruam £6.50 (Stir fried mixed vegetables)

I. Pad Broccoli £6.50 (Stir fried broccoli with garlic)

J. Chips £3.00

K. Spicy Prawn Crackers £3.50