



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

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

SPICY KEY



SOUP

- S15. TOM YUM SOUP**
(chicken/vegetable) £5.95 (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) £5.95 (prawns) £6.50
Traditional Thai coconut soup with mushroom. Flavoured with galangal & lemon juice
- S17. KIEW NAM**
(chicken/vegetable) £5.95 (prawns) £6.50
Wonton soup stuffed with minced chicken & prawns

STARTERS

- S1. TOONG NGERN** £5.95
Deep fried minced chicken & prawns wrapped in a rice pastry, sweet chilli sauce
- S2. KHA NOM JEEB** £5.95
Steamed pork dumplings, sweet dark soy sauce
- S3. KHA NOM PANG NAH KUNG** £5.95
Deep fried minced chicken & prawns on toast coated with egg, sweet chilli sauce
- S4. SATEH GAI** £5.95
Chicken Skewers marinated in spices, peanut sauce
- S5. KIO KROB** £5.95
Crispy deep fried wontons stuffed with minced chicken & prawns, sweet chilli sauce
- S6. TORD MUN PLA** £5.95
Thai fish cake flavoured with red curry past, kaffir lime leaves & green bean
- S7. POHPA KUNG** £5.95
Deep fried prawns in rice pastry, sweet chilli sauce
- S11. KUNG TEMPURA** £5.95
Deep fried prawns in batter, sweet chilli sauce
- S12. PEEK GAI PRIK GEUA** £5.95
Deep fried chicken wings sprinkled with salt, pepper & chilli
- S13. OLD PACK WINGS** £5.95
Deep fried chicken wings with sweet & sour sauce, topped with spring onion

SPICY PRAWN CRACKERS £3.50
CHIPS £3.00

VEGETARIAN STARTERS

- V1. POHPA PAK** £5.95
Deep fried spring rolls stuffed with vegetables & vermicelli
- V2. KIO KROB HED** £5.95
Crispy deep fried wontons stuffed with mushroom
- V3. TEMPURA PAK** £5.95
Deep fried mixed vegetables in batter
- V4. TAO HU TORD** £5.95
Deep fried fresh tofu

RICE DISHES

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

- 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

STIR FRIED

(SERVED WITH STEAMED RICE)

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 £8.95

prawns/mixed/seafood £9.50

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

(SERVED WITH STEAMED RICE)

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

(beef/pork/chicken/vegetable)

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 yellow curry with potatoes & onion

20. KAENG PANANG

(beef/pork/chicken/vegetable)

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

20B. KAENG PAH

(beef/pork/chicken/vegetable)

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

20C. KAENG PHED

(beef/pork/chicken/vegetable)

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

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

