



Thai Pantry Café Takeaway Menu

Starters

1. Thai prawn crackers 2.50

2. Vegetable spring rolls 4.50

Homemade spring rolls filled with glass noodles shiitake mushrooms & vegetables with sweet chilli sauce. (v) (vegan available)

3. Chicken wings 4.50

Our special-recipe crispy chicken wings (six pieces) served with sweet chilli sauce dip & salad garnish.

4. Thai fish cakes 5.50

Four classic homemade fish cakes. Mixed with spices and red curry paste, lightly fried, served with cucumber.

5. Prawn & pork dim sum 5.50

Five steamed Thai dumplings filled with minced pork and prawns served with a homemade dipping sauce.

6. Chicken satay 5.00

Four succulent chargrilled chicken skewers marinated with herbs and spices, served with our homemade peanut dipping sauce.

7. Honey glazed spare ribs 6.50

Pork spare ribs marinated in our delicious homemade sauce and sticky honey.

8. Garlic & pepper spare ribs 6.50

Garlic & pepper pork spare ribs marinated with Thai herbs in our signature sauce.

Soups

Chicken/Pork 5.50 Prawns 6.50
Mixed seafood 8.50 Mixed mushroom 5.00
g/f and vegan available

9. Tom yum)

Spicy & sour soup with creamy milk, lemongrass, lime leaves, galangal, coriander & lime juice. A classic.

10. Tom kha

Mild coconut milk flavoured with fragrant lemongrass, lime leaves, galangal, coriander & lime juice.

Salads

11. Som tam))) 9.00

Can you take on the unique fiery taste explosion of our papaya salad? Shavings of raw papaya pounded with fine beans, a sharp lemon dressing, tomatoes, peanuts, dried shrimps & plenty of chillies. Or **cucumber (6.00)**

12. Weeping tiger) 12.50

Premium grilled sirloin beef served on a base of salad, sticky rice & with our own spicy 'jaew' chilli sauce.

13. Mixed seafood salad))) 12.50

Spicy mixed seafood salad with prawns, mussels & squid in a delicious balance of sweet, sour & hot flavours.

Mains Noodles

Pork/Chicken 8.50 Prawns/Beef 9.50
Mixed seafood 12.50 Veg 7.00 Tofu 8.00
g/f and vegan available

14. Chef's Special Pad Thai

Our trademark dish – stir fried rice noodles with egg, bean sprouts, sweet radish & ground peanuts, garnished with our unique homemade Pad Thai sauce. Garnish as you wish & make it your own. Veggie & vegan options available please ask.

15. Pad see ew

Delicious pan-fried thick rice noodle dish with egg, spring greens, carrots and baby corn in our own special sauce.

16. Spicy drunken noodles)))

Thick rice noodles stir-fried in our homemade sauce, with garlic, chillies, kaffir lime leaves, basil, sweetcorn and Chinese ginger.

Free delivery min. order £20 to BH13,14,15. £2 BH12,17. £3 for BH16 &18. Please let our team know if you have any allergen or dietary requirements and we will be happy to advise of all ingredients used. Our dishes are handmade in our busy kitchen, unfortunately we cannot guarantee that they are 100% free of allergens.



Thai Pantry Café Takeaway Menu

Stir-fries

Pork/Chicken 8.50 **Prawns/Beef 9.50**
Mixed seafood 12.50 **Veg 7.00 Tofu 7.50**
g/f and vegan available

17. Thai-style fried rice (Khao pad)

Thai-style fried rice. Simple. Classic. Filling.

18. Pad cha))

Thai stir-fry with garlic, chillies, kaffir lime leaves, Chinese ginger, basil and peppercorns. Choose your heat.

19. Thai stir-fry with ginger

Stir-fry with sliced hot ginger, peppers, onions mushrooms & spring onions in our delicious homemade sauce.

20. Thai stir-fry with mixed seasonal veg

Fresh stir-fried mixed vegetables with our unique homemade sauce.

21. Pad krapow)) 9.50

A gem of Thai street food – stir fried pork (or chicken), garlic, chillies and basil. Rice included & topped with a crispy fried egg. (Extra egg 50p) Choose how spicy you want it. (gf available please ask)

22. Duck with ginger 10.50

Succulent roast duck breast served with fresh ginger, celery and peppers, in an oyster and soy sauce.

Curries

Try our homemade traditional Thai curries.

Pork/Chicken 8.50 **Prawns/Beef 9.50**
Mixed seafood 12.50 **Veg 7.00 Tofu 8.00**
g/f and vegan available

23. Red))

Red curry cooked in coconut milk, with courgette, bell peppers, baby corn & basil leaves. Homemade for you.

24. Green)

The classic Thai green curry, homemade & cooked in coconut milk, with sweet sugar peas, baby corn, bell peppers, courgette & basil leaves.

25. Panang)

A rich creamy curry, with panang curry paste with eggplant, coconut milk, green beans, Thai herbs & finely chopped kaffir lime leaves.

26. Jungle curry)))

Our spiciest curry with a fragrant and thin sauce. A fiery mix of Thai herbs, peppercorns, Chinese ginger and red chillies. Delicious.

27. Our signature Massaman

Chicken 8.50 **Slow cooked beef 10.50**

A famous dish from Southern Thailand uniquely made by us from homemade Massaman curry paste, onions, potatoes, peanuts & garnished with fried onions.

Fish

28. Crispy fried sea bass fillets with special recipe fish sauce and garlic 10.50

Rice

29. Steamed rice 2.50
30. Egg fried rice 3.50
31. Sticky rice 3.50
32. Coconut rice 3.50

Desserts

33. Banana in coconut milk 4.00

A well-known Thai dessert, banana served in sweet & warm coconut milk.

34. Homemade crepe cakes 4.00

We make a range of truly amazing & unique crepe cakes, layer by layer. The menu changes daily so please see our counter, social media or call us to find out what we have today.

Drinks

35. Cans of soft drink 1.50
36. Coconut water 2.50

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Thai Pantry Café Takeaway Menu

Vegan Starters

37. Vegetable spring rolls 4.50

Homemade spring rolls filled with glass noodles shiitake mushrooms & vegetables with sweet chilli sauce.

38. Cucumber & tomato salad 6.50

Shredded cucumber mixed with chillies lime juice, sweet corn & soy sauce.

Vegan Soups

39. Mushroom tom kha 5.00

Mild coconut milk-flavoured soup with fragrant lemongrass, lime leaves, galangal, coriander & lime juice.

40. Vegan tom yum 5.00

Spicy & sour soup with coconut milk, lemongrass, lime leaves, galangal, coriander & lime juice.

Vegan Curries

Try our homemade traditional Thai curries.

With veg 7.00

With tofu 8.00

41. Red)))

Red curry cooked in coconut milk, with courgette, bell peppers, baby corn & basil leaves. Homemade for you.

42. Green)

The classic Thai green curry, homemade & cooked in coconut milk, with sweet sugar peas, baby corn, bell peppers, courgette & basil leaves.

43. Panang)

A rich creamy curry, with panang curry paste with eggplant, coconut milk, green beans, Thai herbs & finely chopped kaffir lime leaves.

44. Jungle curry)))

Our spiciest curry with a fragrant and thin sauce. A fiery mix of Thai herbs, peppercorns, Chinese ginger and red chillies. Delicious.

45. Our signature Massaman

A famous dish from Southern Thailand uniquely made by us from vegan Massaman curry paste, onions, potatoes, peanuts & garnished with fried onions.

Vegan Noodles

46. Vegan Pad Thai 7.00

47. Vegan Pad Thai with tofu 8.00

48. Vegan Pad se ew 7.00

49. Vegan Pad se ew with tofu 8.00

50. Vegan drunken noodles 8.00

Vegan Stir-fries

51. Thai stir-fry with mixed veg 7.00

Fresh stir-fried mixed vegetables with a delicious vegan sauce.

52. Thai stir-fry with ginger 8.00

Stir-fry with sliced hot ginger, peppers, onions mushrooms & spring onions in our vegan sauce.

53. Luxury vegan fried rice 8.00

Served with sweetcorn, onions, cherry tomatoes, cashew nuts and shiitake mushrooms.

Vegan Desserts

54. Banana in coconut milk 4.00

A well-known Thai dessert, banana served in sweet & warm coconut milk.

Vegan Rice

29. Steamed rice 2.50

31. Sticky rice 3.50

32. Coconut rice 3.50

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