

APPETIZERS

Chicken Skewers (N)	£6.50
marinated in house special style, served with signature peanut sauce and cucumber pickle	
Steamed Oyster (GF) ●●●	£6.25
with ginger, lemongrass, kiffir lime leaves, chilli, garlic and lime sauce	
Steamed Mussels	£7.25
Choices of sauces:	
green curry sauce ●●	
tom yum sauce ●	
chilli, garlic, ginger and lime sauce ●●●	
Deep-fried soft shell Crab (N) ●	£6.95
with sweet chilli sauce, crushed peanuts and wasabi mayonnaise	
Hoy Tod ●	£7.50
Fried tapioca battered scallops and mussels served with beansprouts, spring onion and chilli sauce.	
Steamed King Prawns	£6.50
with cellophane noodles, garlic, ginger, black pepper & soy sauce	
Sheitake & Glass Noodle Spring Rolls	£5.95
served with sweet chilli sauce	
Chilli Duck Rolls ●	£6.95
Marinated duck wrapped with chilli, leeks and Sheitake mushroom in pastry served with hoi sin sauce.	
Prawn & Pork on Crispy Seaweed	£6.50
Deep fried marinated mince prawn & pork on seaweed served with thai plum sauce.	
Honey Glazed Spare Ribs	£6.50
Grilled spare ribs glazed with honey garlic sauce.	
Thai Fish Cakes (N) (GF) ●	£6.50
Deep fried minced cod, long bean, kiffir lime leaves marinated with curry paste served with sweet chilli sauce and crushed peanuts	
Golden Fried Mixed Vegetables in Batter	£5.95
served with wasabi mayonnaise and soy sauce	
Khaosan Road's Platter	£7.50 per person
Combination of chicken skewer, prawn and pork on seaweed, spring roll and fish cake	

SALADS

Khaosan's Salad (N) ●●●	£ 7.95
Choices of beef, chicken or king prawns tossed with cucumbers, carrots, red onions, crushed peanuts & Spicy Lime dressing garnished with coriander	
Laab Ped (GF) ●●●	£ 7.95
Sliced roasted duck tossed with crispy tofu, dried chili, spring onion, red onions, crushed roasted rice and lime juice served on salad leaves.	
Herbal Seafood Salad ●●●	£ 7.95
Pan Grilled Mixed Seafood with shallots, lime leaves, lemongrass in Chilli paste and Lime Dressing	
Grilled Chicken Salad (N)	£ 7.50
Tossed with lettuce, cucumber, onions, crispy tofu and peanut dressing	
Crispy Soft Shell Crab Salad (N) ●●	£ 8.20
Long bean, onion and boiled egg with spicy chilli peanut dressing garnished with coriander.	

SOUPS

Tom Yum (GF) ●●	
Fragrant, hot & spicy broth traditional seasoned with lemongrass, kiffir lime leaves, mushroom, chilli & lime juice	
Tom Kah (GF) ●	
A distinct flavour of Southern Thailand coconut soup with mushrooms seasoned with galanga, chilli and lime juice	
Choice of Chicken	£5.50
King Prawn or Mixed Seafood	£5.95
Vegetables	£5.50

SIDE DISHES

Thai Fragrant Rice	£2.50
Coconut Rice	£2.50
Garlic Rice	£2.50
Plain noodles with garlic oil	£4.95
Aubergine with chilli & garlic ●●●	£4.95
Spicy Potatoes ●●	£4.50
Wok fried Mixed Vegetables	£4.95

SIGNATURE DISHES

<i>All dishes come with choices of rice</i>	
Moo Grop Gratiem	£14.95
Crispy belly pork topped with garlic and soy sauce garnished with crispy garlic and corianders	
Gang Ped Yang	£14.95
Grilled duck leg with Thai aubergine, bean, lychee, cherry tomatoes & Thai basil topped with Thai red curry sauce	
Mussamun Nue (N) (GF)	£14.95
Tender chunk of beef braised in southern style thick curry sauce with sweet potatoes, onion served with cucumber relish	
Moo Yang	£13.95
Grilled marinated Pork shoulder served with roasted thai rice & dried chilli sauce	
Nham Makarm ●●	£16.50
Light battered Jumbo prawns or Crispy duck legs wok tossed with spicy tamarind sauce serve on crispy noodles	

CURRIES & FROM THE WOK

<i>All dishes come with choices of rice</i>	
Gang Phed (GF) ●●	
Thai red curry with Thai aubergines, beans, courgettes & Thai sweet basil	
Panaeng (GF) ●●	
Thick red curry flavoured with fresh chillies and lime leaves in a spicy thick panaeng curry paste with coconut milk	
Gang Keaw Wan (GF) ●●●	
Thailand famous green curry with Thai aubergines, beans, courgettes & Thai sweet basil	
Rad Prik ●●	
Crispy stir fried with red onion, carrots, spring onion and Thai style three flavors sauce	
Pad Kee Mow ●●●	
Wok fried garlic and chilli with beans, baby corn, mushroom and Thai Holy basil	
Pad Tom Yum Hang ●●●	
Stir-fried with Tom Yum paste and herbs, chilli, onion, tomatoes, spring onion and mushroom	
Pad King ●	
Stir-fried with ginger, chilli, onion, mushroom and soy bean paste	
Pad Narm Prik Phow ●●●	
Chilli in oil paste fried with onion, chilli, baby corn, mushroom and thai basil	
Pad Roasted Cashew Nuts (N) ●	
with bell peppers, mushroom, onion and dried chilli	
Pad Gratiem Prik Tai	
Stir-fried garlic with peppers and coriander	
Pad Prik King ●●●	
Thick stir-fried with red curry paste, fresh chilli, lime leaves and long beans	
Pad Phed ●●●	
Stir fried garlic, chilli, bean, aubergine,, lime leaves and Thai sweet basil in creamy chilli paste.	
Choice of	
Chicken, Beef or Crispy belly pork	£11.50
King Prawn, Mixed Seafood or Roasted Duck	£12.95
Halibut, Sea bass or Monkfish	£16.50
Vegetable and Tofu	£11.50

NOODLES & RICE

Pad Thai (N) (GF) ●	
Fried Rice noodles with egg, tofu, turnip, dried shrimp, bean sprout, crushed peanuts and chives	
Khaosan Road's Fried Vermicelli ●●●	
Fried vermicelli noodle with egg, garlic, chilli, asparagas, red onion and spring onion seasoned with soy sauce, lime juice and hot chilli oil.	
Pad Keuy Teaw Kee Mow ●●●	
Fried rice noodles with garlic, chilli, egg, beans, baby corns, carrots, mushroom and Thai Holy basil	
Kow Soi ●	
Egg noodles with in red curry broth from north with pickle mustard, red onion, boiled egg and crispy shallot.	
Kow Pad Nam Prik Pow ●●	
Fried rice with Thai chilli oil, onions, mushrooms, chilli and Thai basil leaves.	
Kow Pad Sapparod	
Fried rice with curry powder, onions, peppers, pineapple, cashew nuts and spring onions.	
Kow Pad Tom Yum ●●●	
Fried Rice with Tom Yum paste, chilli, tomatoes, onions, mushrooms, lemongrass and kaffir lime leaves.	
Choice of	
Chicken, Beef or Crispy belly pork	£10.95
King Prawn, Mixed Seafood or Roasted Duck	£12.95
Sea Bass or Monkfish	£14.95
Vegetable and Tofu	£10.95

WINE LIST

WHITE WINE		Taste	BOTTLE	RED WINE		Taste	BOTTLE
1	Terres d'Azur Sauvignon Blanc 2013 <i>Vin de Pays d'Oc, France</i> Zesty aromas of lemon, grapefruit and elderflower give way to a classically crisp palate with hints of white peach and a refreshing finish.	1	£15.95	17	Candidato Tinto Tempranillo 2013 <i>Vino de la Tierra de Castilla, Spain</i> Bursting with berry fruits (strawberry, raspberry and blackcurrant), and a creamy note on the nose. Full-bodied and fresh with hints of candy, and a long, complex finish.	L	£15.95
2	Finca La Colonia Torrontés 2013 <i>Argentina</i> A sophisticated, dry, elegant rendition of this aromatic grape variety, combining minerality with white peach and floral notes such as rose and jasmine.	2	£16.50	18	Santa Alvara Merlot 2013 <i>Chile</i> Smooth, juicy Merlot full of ripe plum and red berry fruit, medium weight and slightly spicy on the palate, and with a generous fruit-filled finish.	M	£16.50
3	Foxwood Dawn Picked Viognier 2013 <i>Languedoc-Roussillon, France</i> oo oo	2	£16.50	19	Thorne Hill Shiraz/Cabernet 2013 <i>South-Eastern Australia, Australia</i> Juicy, spicy Shiraz will masses of mulberry and blackberry fruit, notes of cloves and mint, and a smooth finish.	M	£16.95
4	Chardonnay Terre del Noce 2013 <i>Vigneti delle Dolomiti IGT, Italy</i> Crisp, fruity Chardonnay with flavours of melon and white peach; harmonious and easy-drinking.	1	£16.95	20	Finca La Colonia Malbec 2013 <i>Argentina</i> Sweet and spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate, smooth texture and a harmonious finish.	F	£17.95
5	Gran Hacienda Sauvignon Blanc 2013 <i>Lontué Valley, Chile</i> Crisp and refreshing, with aromas of grapefruit and lemon peel lending a fresh balance to the tropical fruit character, plus some herbal notes from a drop of Semillon in the blend. Vibrant and well-rounded.	1	£17.50	21	Castel Firmian Cabernet Sauvignon 2013 <i>Trentino, Italy</i> Intense, complex flavour with spicy notes, hints of eucalyptus and sweet fruit, and a fragrant scent of oak. Well balanced and full bodied.	F	£18.95
6	Pinot Grigio Terre del Noce 2013 <i>Vigneti delle Dolomiti IGT, Italy</i> Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish.	1	£17.95	22	Merlot Terre del Noce 2012 <i>Vigneti delle Dolomiti IGT, Italy</i> Smooth, easy-drinking Merlot with plum and red cherry fruit, and a hint of dark chocolate on the finish.	M	£19.50
7	Deakin Estate Moscato (Med-Sweet) 2013 <i>Victoria, Australia</i> Lifted floral and Muscat-grape aromas lead to a light, slightly spritzzy palate with a winning balance of sweetness and refreshing green apple flavour.	3	£18.50	23	Gran Hacienda Reserva Carmenère 2011 <i>Rapel Valley, Chile</i> On the palate, this wine has a well-rounded texture and a lingering persistence. Both the nose and the palate are dominated by typical varietal aromas of black fruits, spices and a hint of dark chocolate.	M	£19.95
8	Campogrande Orvieto Classico 2013 <i>Umbria, Italy</i> The nose shows both floral and fruity notes, particularly pineapple and banana, while the palate is medium-bodied, with more fruit and a round, delicate finish.	2	£18.95	24	Santa Cristina Chianti Superiore 2012 <i>Tuscany, Italy</i> A classic Chianti, offering aromas of red berry fruit, with vanilla and floral hints of violets. Flavoursome, medium-bodied palate, fresh in structure and with a delicious balance of fruit and savoury notes. Typical spicy sensations from the oak on the ba	M	£23.95
9	Semillon Casa Lapostolle 2012 <i>Rapel Valley, Chile</i> Subtle nose with white flowers, pears and sweet spices from the oak at the finish. Medium-bodied and nicely concentrated on the palate, with a long, fresh finish.	2	£19.95	25	Pinot Noir Coopers Creek 2011 <i>Marlborough, New Zealand</i> Black plums and black cherries on the nose intermingled with subtle French oak and nuances of grilled meat. Rich and firm on the palate with bold, sweet fruit. A core of ripe black cherry lingers on the finish.	L	£24.95
10	Sauvignon Blanc Coopers Creek 2011 <i>Marlborough, New Zealand</i> This is absolutely classic Marlborough Sauvignon: vibrant gooseberry, passionfruit and nectarine backed with hints of herbaceousness. Impressive weight of flavour on the palate with richness and texture and a long finish.	1	£24.95	26	Conde de Valdemar Rioja Reserva 2007 <i>Spain</i> Complex aromas with subtle spicy notes and ripe black fruit touches, leading to a generous, intense palate full of plums, raisins and chocolate. Beautiful balance of fruit and oak, with a long, persistent finish.	F	£28.50
11	Chablis Domaine Hamlin 2012 <i>Burgundy, France</i> Fresh, classic nose with notes of green apple, hawthorn and minerals. Crisp on the palate while displaying good depth of flavour, and a long, dynamic finish.	1	£27.50	27	Châteauneuf-du-Pape Haute Pierre 2011 <i>Rhone Valley, France</i> This offers a heady blend of power, fruit and spice. Cherry, raspberry and baked plum mingle with fresh pepper and the herbs of the garrigue. Deft despite its weight, the palate finishes dry and refreshing.	F	£39.95
12	Gewurztraminer Côte de Rouffach 2013 <i>France</i> Controlled yet expressive, this wine offers the characteristic exotic aromas of Gewurztraminer – rose petals, lychee and gingerbread – in an elegant, medium-bodied style. This is a Gewurz made for food!	3	£28.95	SPARKLING WINE			
13	Sancerre Les Boffants 2013 <i>Loire Valley, France</i> Classic Sancerre, with aromas of currants and grapefruit, a dry, elegant palate with a layer of minerality, and a neat, focused finish.	1	£29.95	28	Prosecco VS Brut <i>Italy</i> A sophisticated vinous Prosecco, with aromas of spring flowers and stone fruit, a delicate citrus quality on the palate, fine bubbles and a clean, dry finish.	2	£19.95
ROSE WINE				29	Rosé de Salici Brut <i>Italy</i> A charming pastel pink colour, aromas of red fruit and pears, and a refreshing red cherry palate are lifted by a fine, delicate sparkle.	2	£22.95
14	Syrah Rosé Georges Duboeuf 2013 <i>Vin de Pays d'Oc, France</i> Soft, round, easy-drinking rosé full of juicy strawberry and cherry fruit, with a touch of Syrah spice.	2	£15.95	CHAMPAGNE			
15	Beringer Zinfandel Rosé 2013 <i>California, United States</i> Fruity aromas and flavours of ripe strawberries and some spicy clove/nutmeg notes. Soft, well-rounded palate, in a medium style.	3	£18.95	30	Champagne Testulat Carte d'Or <i>France</i> Rich, fruity champagne with notes of vanilla and peaches. Elegant and well-balanced.	2	£42.50
DESSERT WINE				31	Champagne Laurent-Perrier <i>France</i> Laurent-Perrier Brut NV is well known for it's crisp lemony freshness, with more than a hont of green apples on the palate.	2	£52.00
16	Late Harvest Gewürztraminer Santa Rita 2013 <i>Casablanca Valley, Chile</i> A complex aroma, dominated by ripe fruits such as apricot, quince and honey, mingles with a subtle floral background. On the palate, it is delicate and elegant, with an opulent and persistent finish.	3	£17.50				

TASTE GUIDE

The White, Rosé & Champagne: 1=Very Dry 2=Dry 3=Medium/Sweet
The Reds: L = Light M = Medium F = Full Bodied