

The Market Thai

Menu




Starters

- | | | |
|----|----------------------------------------------------------------------------------------------------------------------------------------|-------|
| 1 | Prawn crackers with sweet chilli sauce. | 3.50 |
| 2 | Edamame with sea salt. (V/g) | 3.90 |
| 3 | Crispy fried vegetable gyoza filled with tofu and vegetables, served with sweet chilli sauce. (V/g/s/sb) | 6.50 |
| 4 | Vegetable spring roll (V/g)
Made with shredded mixed vegetables and vermicelli wrapped in crispy Thai pastry. | 6.95 |
| 5 | Prawn toast (g/s/sb)
Minced prawn and chicken paste on toast with sweet chilli sauce. | 7.20 |
| 6 | Chicken Sate (g/f/pn)
Grilled marinated chicken served with roasted peanut sauce. | 6.95 |
| 7 | Steamed dumpling (e/g/s/sb/f/ml)
A blend of minced chicken, prawns and water chestnut wrapped in egg pastry . | 7.20 |
| 8 | Crispy, crunchy fried vegetable and tofu served with sweet chilli sauce. | 6.50 |
| 9 | Thai fish cakes (f/e/sb/g)
A blend of white fish, long beans, kaffir lime leaves mixed with egg and red-curry paste. | 6.95 |
| 10 | Salt & pepper squid 🌶️
Tender squid lightly coated in salt, ground black and white pepper batter. | 7.95 |
| 11 | Grilled squid (ml/g/sb)
Marinated in soy-oyster sauce served with a home-made spicy chilli and lime dip. | 7.95 |
| 12 | Mixed platter for two.
A selection of vegan gyoza, vegetable spring roll, chicken sate, prawn on toast and steamed dumpling. | 14.95 |


Super Soups

- | | | |
|---------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| Choose: | Mushrooms | 6.95 |
| | Chicken | 6.95 |
| | Prawn | 7.95 |
| 15 | Tom-yum (f) 🌶️🌶️
Authentic recipe, spicy and sour soup, infused with refreshing lemongrass, kaffir lime leaves, galangal and topped with coriander leaves. | |
| 16 | Tom-kha (f)
Gentle infusion of coconut milk, lemongrass, galangal, and lime leaf. | |




Salads

17	Som-tam (f/pn) 	10.50
	The nation's most-loved salad. Green papaya, carrot, fine beans, peanuts, cherry tomatoes, chilli, garlic and palm sugar with a fish sauce dressing.	
18	Yum-zaap (f/c) 	
	Fresh vibrant salad, mixed with onion, cherry tomatoes, shallot and coriander in a spicy lime dressing.	
Choose:	Grilled sirloin	13.95
	Fried Tofu	9.50
19	Laab (f) 	
	Warm salad with Thai-herbs, bold flavours of lime, fish sauce, chilli and tossed ground rice, sprinkled with fresh mint leaves.	
Choose:	Tofu	9.50
	Chicken	10.50
	Duck	11.95





Wok

Choice:	Tofu and vegetable / Chicken / Beef	11.90
	Prawn	13.90
	Duck	14.50
20	Cashew nuts (g/sb/n)	
	A Popular stir-fried dish, in oyster-soy sauce with a touch of tamarind sauce and cashew nuts.	
21	Ginger (g/sb)	
	A homely stir-fried dish with fresh ginger, mushrooms, onion, spring onion and red peppers.	
22	Black pepper-lemongrass (g/sb)	
	A stir-fried dish with lemongrass, black pepper, fresh herbs, kaffir leaves, green beans, onion and red peppers.	
23	Chilli and basil (g/sb) 	
	Thailand's signature street-food. Stir-fried with garlic, chilli and basil leaves.	
Choose:	Thai style minced chicken / Minced pork / Minced beef	11.90

Curries

Choice :	Vegetable and tofu / Chicken / Beef	11.90
	Prawn	13.90
	Duck	14.50
24	Green curry (g/f)  Fragrant, tropical curry bursting with coconut milk flavours with aubergines, bamboo shoots and thai sweet basil leaves.	
25	Red curry (g/f)  Authentic home cooking. Thai red curry cooked in coconut milk with aubergine, bamboos shoots and Thai basil leaves	
26	Panang Curry (g/f)  Creamy and intense with Thai herbs and spices including cumin and coriander seeds with added French beans and peppers, flavoured with lime leaf.	
27	Massaman (g/f/pn) Aromatic and creamy. The flavours of cummin, cinnamon and nutmeg, distinguish the massaman curry sauce.	
Choose:	Slow cooked Chicken	12.90
	Slow cooked Beef	13.90


House Recommended

30	Duck with tamarind sauce (g/f) Crispy fried duck with sweet and sour tamarind sauce, broccoli, asparagus, dried chilli and fried shallot.	14.90
31	Pla Rad Prik (g/f)  Crispy deep fried sea bass with tangy and spicy tamarind sauce, pineapple, chilli, garlic, shallot and Thai basil.	18.50
32	Duck red curry (g/f)  full of fresh flavours, coconut milk, pineapple, fresh fruits, cherry tomatoes and sweet basil.	14.50
33	Panang weeping Tiger (g/f)  Grilled marinated sirloin beef, served with Panang curry , coconut milk vegetables topped with lime leaves.	14.95
34	Seafood in black pepper sauce (g/f) Stir-fried mixed seafood (Prawn, squid and mussels) with black pepper fresh herbs, onion and spring onion.	19.90
35	Salmon Chu Chee (g/f)  Fried salmon, red curry sauce, asparagus, broccoli and sweet basil.	13.95

Fried Rice

	Special fried rice (g/e) Egg, pepper, broccoli, spring onoin and oyster-soy sauce.	
Choose:	Vegetables and Tofu / Chicken / Beef	11.90
	Prawn	13.50

Drunken Noodles

Spicy stir-fried flat noodles with garlic, chilli, basil leaves and seasonal vegetables. (g/f/sb) 

Choose:	Vegetables and tofu / Chicken / Beef	11.90
	Prawn	13.50

Pad Thai

A popular Thai dish made with rice noodles, stir-fried with egg, bean spouts and leeks in tamarind- palm sugar sauce. Served with crushed roasted peanuts and a wedge of lime (g/f/e/pn)

Topping	Vegetables and vegetable gyoza / Chicken / Beef	11.95
choice:	Prawn	12.95
	Grilled duck	13.50
	Seafood	13.90

Sides

Steamed Jasmin rice (V)	3.50
Coconut rice (V/g)	3.90
Egg fried rice (g/e)	3.90
Sticky rice (V/g)	3.95

Dessert

Mango sticky rice (V)	6.95
A sweet fresh mango with coconut sticky rice.	
Fried banana (g/s)	6.50
Deep fried banana with honey and vanilla ice cream	
Ice Cream	3.50
– Vanilla	
– Coconut	
– Mango	
– Chocolate	

V: vegetarian

Allergen list

c: Celery g: Gluten cc: Crustacean e: Eggs f: Fish l: Lupin mk: Milk
ml: Molluscs mt: Mustard n: Nuts pn: Peanuts s: Sesame seeds sb: Soybeans
sd: Sulphur Dioxide

Please speak to our team about any allergy or dietary requirements you may have. Our food is prepared in a general area and allergens may be present.

All our dishes are freshly made. If you would prefer a different level of spice, please just let us know.