

The Market Thai

Menu

Starters



1. **Mixed platter** for two. **£ 16.95**
A selection of vegan gyoza, vegetable spring roll, chicken sate, prawn on toast and steamed dumpling, prawn crackers.

2. **Chips/French fries** with sea salt. (V) **£ 4.90**
3. **Edamame** with sea salt. (V) **£ 4.50**
4. **Crispy fried vegetable gyoza** filled with tofu and vegetables. (V/s/sb) **£ 7.50**
5. **Vegetable spring roll.** (V/g) **£ 7.95**

Made with shredded mixed vegetables and vermicelli wrapped in crispy Thai pastry.

6. **Prawn crackers** with sweet chilli sauce. **£ 4.50**



7. **Chicken Satay** (pn) **£ 7.95**

Grilled marinated chicken served with roasted peanut sauce.

8. **Prawn toast** (s/sb/g) **£ 8.20**

Minced prawn and chicken paste on toast with sweet chilli sauce.

9. **Steamed dumpling** (e/s/sb/ml) **£ 8.20**

blend of minced chicken, prawns and water chestnut wrapped in egg pastry

10. **Crispy, crunchy fried vegetable and tofu** (V/g) **£ 8.95**

Served with sweet chilli sauce.

11. **Thai fish cakes** (f/e) **£ 8.95**

blend of white fish, long beans, kaffir lime leaves mixed with egg and red-curry paste



12. **Salt& pepper squid** (g/ml/sb) **£ 8.95**

Tender squid lightly coated in salt, ground black and white pepper batter.

13. **Grilled squid** (ml/sb) **£ 8.95**

Marinated in soy-oyster sauce served with a home-made spicy chilli and lime dip.

14. **Goong Tempura** (g) **£ 8.95**

Deep-fried king prawns in tempura batter, served with a sweet chilli sauce

15. **Goong Hom Pah** (g) **£ 8.95**

Deep fried marinated king prawns in pastry served with sweet chilli sauce



Super Soups

Choose: Mushrooms
Chicken
Prawn

£ 7.95
£ 7.95
£ 8.95

16. Tom-yum 🌶️

Authentic recipe, spicy and sour soup, infused with refreshing lemongrass, kaffir lime leaves, galangal and topped with coriander leaves.

17. Tom-kha

Gentle infusion of coconut milk, lemongrass, galangal, and lime leaf.



Salads

18. Som-tam (f/pn) 🌶️

£ 12.50

Authentic recipe, spicy and sour soup, infused with refreshing lemongrass, kaffir lime leaves, galangal and topped with coriander leaves.



19. Yum-zaap (f/c) 🌶️

Fresh vibrant salad, mixed with onion, cherry tomatoes, shallot and coriander in a spicy lime dressing.

Choose: Grilled sirloin
Fried Tofu

£ 18.95
£ 13.95



20. 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, Chicken

£13.95



Fried Rice

21. Special fried rice (e)

Egg, pepper, broccoli, spring onion and soya sauce.

Choose: Vegetables and Tofu / Chicken / Beef
Prawn

£ 13.50
£ 15.50



21.Special fried rice prawn

Wok

Choice: Tofu and vegetable / Chicken / Beef
Prawn
Duck

£ 12.95
£ 14.95
£ 16.50

22. Cashew nuts (s/sb/n)

A Popular stir-fried dish, in oyster-soy sauce with a touch of tamarind sauce and cashew nuts.

23. Ginger (s/sb)

A homely stir-fried dish with fresh ginger, mushrooms, onion, spring onion and red peppers.

24. Black pepper lemongrass (s/sb)

A stir-fried dish with lemongrass, black pepper, fresh herbs, kaffir leaves, green beans, onion and red peppers

25. Pad Prew Wan

A sweet and sour dish Thai style with pineapples, tomatoes, cucumber and onions

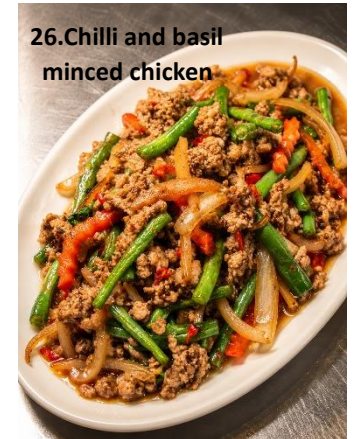
26. Chilli and basil (sb) »

Thailand's signature street-food. Stir-fried with garlic, chilli and basil leaves.

Choose: Thai style minced chicken / Minced pork / Minced beef £ 12.95



22. Cashew nuts beef



26. Chilli and basil minced chicken

Curries



27. Green curry

Choice : Vegetable and tofu / Chicken / Beef
Prawn
Duck

£ 12.95
£ 14.95
£ 16.50

27. Green curry »

Fragrant, tropical curry bursting with coconut milk flavours with aubergines, bamboo shoots and Thai sweet basil leaves.

28. Red curry »

Authentic home cooking. Thai red curry cooked in coconut milk with aubergines, bamboo shoots and Thai basil leaves

29. Panang curry)

Creamy and intense with Thai herbs and spices including cumin and coriander seeds with added French beans and peppers, flavoured with lime leaf.

30. Jungle curry »»

A traditional northern style very hot and spicy curry which is made without coconut milk



29. Panang curry

31. Massaman (pn)

Aromatic and creamy. The flavours of cumin, cinnamon and nutmeg, distinguish the massaman curry sauce.

Choose: Slow cooked Chicken
Slow cooked Beef

£ 14.55
£ 15.55



31. Massaman

House Recommended

32. Duck with tamarind sauce (f)

£ 16.50

Crispy fried duck with sweet and sour tamarind sauce, broccoli, carrot and fried shallot.



32. Duck with tamarind sauce



33. Pla Rad Prik

33. Pla Rad Prik (g/sb/f)

£ 19.95

Crispy deep fried sea bass with tangy and spicy tamarind sauce, pineapple, chilli, garlic, shallot and Thai basil.

34. Duck red curry

£ 16.50

full of fresh flavours, coconut milk, pineapple, fresh fruits, cherry tomatoes and sweet basil.



34. Duck red curry



35. Panang weeping Tiger

35. Panang weeping Tiger

£ 18.95

Grilled marinated sirloin beef, served with Panang curry, coconut milk vegetables topped with lime leaves.

36. Seafood in black pepper sauce

£ 20.95

Stir-fried mixed seafood (Prawn, squid and mussels) with black pepper fresh herbs, onion and spring onion.



36. Seafood in black pepper sauce



37. Salmon Chu Chee

37. Salmon Chu Chee (g)

£ 19.55

Fried salmon, red curry sauce, carrot, broccoli and sweet basil.

Noodles



38. Drunken Noodles (sb) 🌶️

Spicy stir-fried flat noodles with garlic, chilli, basil leaves and seasonal vegetables.

39. Pad Thai (e/pn)

A popular Thai dish made with rice noodles, stir-fried with egg, bean sprouts and leeks in tamarind- palm sugar sauce. Served with crushed roasted peanuts and a wedge of lime.

40. Pad See Eiw (e)

Fried thick rice noodles with egg and seasonal vegetables.

41. Pad Mee (e)

Fried egg noodles dish with seasonal vegetables.

Choose: Vegetables and tofu / Chicken / Beef	£ 13.50
Prawn	£ 15.50
Grilled duck	£ 16.50
Seafood	£ 17.90



Stir-fried Vegetable Dishes

42. Pad Pak

£9.95

Stir-fried mixed vegetables with oyster sauce

43. Pad Tua Ngok Tofu

£10.95

Stir-fried bean sprouts in oyster sauce with Tofu

44. Pad Broccoli

£10.95

Stir-fried broccoli in oyster sauce with garlic

45. Pad Broccoli with Tofu

£11.95

Stir-fried broccoli in oyster sauce with garlic and tofu

Sides

Steamed Jasmin rice (v)

£ 3.90

Coconut rice (v)

£ 4.20

Egg fried rice (e)

£ 4.20

Garlic rice (v)

£ 4.20

Sticky rice (v)

£ 4.50

Dessert



Mango sticky rice (V)

£ 8.95

A sweet fresh mango with coconut sticky rice.



Fried banana (g/s)

£ 8.50

Deep fried banana with honey and vanilla ice cream



Ice Cream

£ 4.00

Vanilla

Allergen list

V: vegetarian, 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.

12.5% service charge will be added. All prices are VAT included. Minimum £10 for card payments.