



## Starters

- Chicken Satay (N)** £6.50  
Grilled marinated chicken with vegetable relish topped with peanut sauce.
- Por Pia** £5.95  
Deep fried cabbage, carrot, glass noodle and shiitake mushroom spring rolls served with sweet chilli sauce.
- Thai Fish Cakes (GF) (N)** £6.50  
Minced haddock and shrimps mixed with a combination of green beans and lime leaves, served with sweet chilli vegetable peanut dip.
- Garlic Spare Ribs** £6.50  
Fried tender spare ribs marinated in garlic, ginger and white pepper topped with crispy garlic sauce.
- Hoi Tod (N)** £7.50  
Deep fried scallops in Thai style tapioca batter, served with stir fried beansprouts and chilli sauce.
- Duck Rolls** £6.95  
Marinated roasted duck, leeks, and shiitake mushroom wrapped in pastry served with hoisin sauce.
- Chilli Squid in Salt & Pepper (N)** £6.50  
Deep-fried buttered squid in chilli, salt and pepper.
- Goong Makham (N)** £6.50  
Battered King prawn served with homemade tangy tamarind sauce.
- Deep-Fried Soft Shell Crab (N)** £6.95  
With sweet chilli mayonnaise and crushed peanuts.
- Golden Fried Mixed Vegetables** £5.95  
In batter, served with sweet chilli mayonnaise and soy sauce.
- Rice Style's Platter** (per person) £7.50  
Combination of chicken satay, ribs, spring roll

## From The Wok

- All dishes come with choices of rice.
- Rad Prik (N)** (N) £12.95  
Crispy stir fried Thai style sweet and sour chilli sauce.
- Pad Kee Mow (N)** (N) £12.95  
Wok fried garlic and chilli with beans, baby corns, mushrooms and Thai basil.
- Pad Roasted Cashew Nuts (N)** (N) £12.95  
With bell peppers, mushroom, onion and dried chilli.
- Pad King (N)** (N) £12.95  
Stir-fried with ginger, chillies, onion, mushroom and soy bean paste.
- Pad Nam Prik Pow (N)** (N) £12.95  
Traditional stir fried with mushrooms, carrots, baby corn, onions and sweet basil leaves all infused in a moderately spicy Thai chilli paste.
- Available with a choice of:  
**Chicken, Beef or Roasted Pork Belly** £11.95  
**King Prawn or Mixed Seafood** £12.95  
**Roasted Duck** £12.95  
**Sea Bass** £16.50  
**Vegetable & Tofu** £11.95

## Soup

- Tom Yum (N)** (GF) £5.50  
Thailand's famous hot & sour soup with mushrooms, tomatoes, lemongrass, galangal, lime leaves and a scoop of rice garnished with fresh spring onion.
- Tom Kah (N)** (GF) £5.50  
Moderately mild coconut milk base soup with mushrooms enhanced with flavours of lemongrass, galangal and lime leaves. Garnished with fresh spring onion.
- Available with a choice of:  
**Chicken** £5.50  
**King Prawn or Mixed Seafood** £5.95

## Signature Dishes

- Gang Lueng (N)** (N) £16.50  
Jumbo prawns cooked in yellow curry and coconut milk southern style served with spaghetti.
- Mussaman Nue (GF) (N)** (GF) £15.50  
Tender chunk of braised beef in southern style thick curry sauce with sweet potatoes, onion and cucumber pickle. Served with choice of rice.
- Nam Makham (N)** (N) £16.50  
Lightly battered jumbo prawns topped with spicy garlic and tamarind sauce, served with crispy noodles and choice of rice.
- Moo Grop Gratiem (N)** (N) £14.95  
Crispy pork belly topped with garlic and soy sauce, garnished with crispy garlic and corianders. Served with choice of rice.
- Hung Lay (N)** (N) £14.50  
Slow cooked pork belly in Chiang Mai style curry with Julienne ginger, peanuts and grilled pineapple served with choice of rice.
- Chu Chee (GF) (N)** (GF) £15.50  
Slow cooked Beef in thick curry sauce. Served with choice of rice.

## Noodles

- Pad Thai (GF) (N)** (GF) £12.95  
Rice noodles or glass noodles stir fried with egg, tofu, turnip, dried shrimp, beansprout, crushed peanuts and chives.
- Pad Keuy Teaw Kee Mow (N)** (N) £12.95  
Stir fried vermicelli noodle with garlic, chilli, egg, beans, baby corns, carrots, mushrooms and Thai basil.
- Pra-Inn Kin Sen (N)** (N) £12.95  
Spaghetti in spicy green curry with aubergine, beans, courgettes, chilli and Thai basil leaves.
- Kow Soi (N)** (N) £12.95  
Egg noodles in Northern style thick red curry with pickle mustard, red onion and hard boiled egg.
- Tom Yum Hang (N)** (N) £12.95  
Wok fried Soba noodles with Tom Yum sauce, assorted mushrooms, tomatoes, spring onion and coriander.
- Available with a choice of:  
**Chicken, Beef or Roasted Pork Belly** £11.95  
**King Prawn or Mixed Seafood** £12.95  
**Roasted Duck** £12.95  
**Sea Bass** £14.95  
**Vegetable & Tofu** £11.95

## Salads

- Soft Shell Crab Salad (N)** (N) £8.20  
Battered crab, runner bean, onion and boiled egg with spicy chilli peanut dressing.
- Laab Ped (N)** (N) £7.95  
Sliced roasted duck tossed with crispy tofu, dried chilli, spring onion, red onions, crushed roasted rice and lime juice on salad leaves.
- Grilled Chicken Salad (N)** (N) £7.50  
Tossed with lettuce, cucumber, onions, crispy tofu and peanut dressing.
- Rice Style Salad (GF) (N)** (GF) £7.95  
Choice of beef or chicken tossed with cucumber, carrot, shallot and spicy lime dressing garnished with coriander.

## Curries

- All dishes come with choices of rice.
- Gang Phed (GF) (N)** (GF) £12.95  
Thai red curry with Thai aubergines, beans, courgettes & Thai sweet basil.
- Panaeng (GF) (N)** (GF) £12.95  
Thick panang curry flavoured with coconut milk, fresh chillies and lime leaves.
- Gang Keaw Wan (GF) (N)** (GF) £12.95  
Thailand famous green curry with Thai aubergines, beans, courgettes & Thai basil.
- Gang Sapparod (GF) (N)** (GF) £12.95  
Another Thai favourite curry cooked with fresh pineapple and lime juice.
- Available with a choice of:  
**Chicken, Beef or Roasted Pork Belly** £11.95  
**King Prawn or Mixed Seafood** £12.95  
**Roasted Duck** £12.95  
**Sea Bass** £16.50  
**Vegetable & Tofu** £11.95

## Rice & Sides

- Thai Fragrant Rice (GF)** (GF) £2.50
- Coconut Rice (GF)** (GF) £2.50
- Garlic & Ginger Rice** £2.50
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- Plain Noodles With Garlic Oil** £3.50
- Aubergine With Chilli & Garlic (N)** (N) £4.95
- Spicy Sweet Potatoes (N)** (N) £4.95
- Wok-fried Mixed Vegetables** £4.95
- Wok-fried Broccoli, Garlic & Chilli** £4.95

(N) Medium  
 (N) Hot  
 (N) Very Hot  
 (GF) Gluten Free  
 (N) Contains Nuts





## The Whites

125ml 175ml bottle

- 1 **Le Bouquet de Georges Duboeuf** £3.70 £4.70 £16.75  
VdT, France  
*Fresh floral aroma and crisp ripe fruit on the palate. A dry, easy drinking style.*
- 2 **Kleinkloof Sauvignon Blanc** £3.80 £4.80 £17.75  
Paarl, South Africa  
*Hints of ripe gooseberry, green apple and citrus. uplifting intensity with stone fruit, citrus and green apple.*
- 3 **Pinot Grigio Terre del Noce** £3.95 £5.20 £18.95  
Mezzacorona, Vigneti delle Dolomiti IGT, Italy  
*Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish.*
- 4 **Deakin Estate Riesling** £19.50  
Victoria, Australia  
*Multifaceted; Redolent of grass and herbs, with a whiff of white blossoms and tropical fruit. Balanced and beautifully refreshing.*
- 5 **Finca Antigua Blanco Viura** £19.95  
La Mancha, Spain  
*A complex unoaked Viura, showing aromas of pear, apricot and fennel, a balanced, energetic palate, and a long, fruity finish.*
- 6 **Morande Pionero Sauvignon Blanc Reserva** £21.95  
Maule, Chile  
*A versatile new world Sauvignon Blanc tropical fruit driven and stainless steel fermented.*
- 7 **Chardonnay Tormaresca** £23.95  
Marchesi Antinori, Puglia IGT, Italy  
*Bright medium-bodied Chardonnay with the purity and richness of Puglian fruit.*
- 8 **Finca Montepedroso Rueda Verdejo** £24.95  
Castilla y Leon, Spain  
*A vivid expression of the Verdejo grape, with its characteristic notes of fennel, green apple, cut hay and peach.*
- 9 **Mâcon-Villages Domaine Chenevrières** £27.95  
Georges Duboeuf, Burgundy, France  
*Beautiful honeysuckle aromas on the nose and a soft, rounded palate with notes of red apple.*
- 10 **Mount Holdsworth Sauvignon Blanc** £29.00  
Wairarapa, New Zealand  
*Zesty, grassy aromas, with real texture and succulence. Green apple and passion fruit flavours; crisp and mineral on the finish.*
- 11 **Founders Block Chardonnay** £30.00  
Katnook Estate, South Australia  
*This stylish Chardonnay offers subtle peach and nectarine aromas offset by some grapefruit zing and a touch of toast.*

## The Fizz

125ml bottle

- 25 **Ca' del Console Prosecco Extra Dry** £4.75 £22.50  
Veneto, Italy  
*A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry, and clean as a whistle.*
- 26 **Rotari Rosé Metodo Classico** £27.50  
Mezzacorona, Italy  
*Traditional-method rosé, showing delicious red berry fruit.*
- 27 **Champagne Drappier Carte d'Or Brut** £46.00  
France  
*A Pinot Noir-based champagne of style and finesse, delicate aromas of white peach, quince and a touch of spice.*
- 28 **Champagne Bollinger Special Cuvée** £59.00  
France

## The Reds

125ml 175ml bottle

- 12 **Le Bouquet de Georges Duboeuf** £3.70 £4.70 £16.75  
VdT, France  
*Vibrant berry and spice aromas; smooth with cherry and raspberry flavours.*
- 13 **Front Row Shiraz/Mourvedre/Viognier** £3.80 £4.80 £17.75  
Babylon's Peak, Swartland, South Africa  
*A serious Rhone influenced blend displaying balanced ripe fruit flavours with tremendous drinkability.*
- 14 **Norton Porteño Malbec** £3.95 £5.20 £18.95  
Mendoza, Argentina  
*Sweet and spicy aromas, reminiscent of black pepper. Ripe red fruit on the palate, smooth texture and a harmonious finish.*
- 15 **Castel Firmian Merlot** £19.50  
Mezzacorona, Trentino, Italy  
*Intense fragrance with a mixture of ripe fruits and a hint of oak. Dry, complex and well structured on the palate.*
- 16 **Cotes-du-Rhone Mazets de Saint Victor** £19.95  
Rhône, France  
*Rich, hearty berry fruit aromas lead to a beautifully balanced, medium-bodied, with the exuberant fruit some peppery spice.*
- 17 **Finca Antigua Petit Verdot** £21.95  
La Mancha, Spain  
*Characteristic aromas of blackberry, coriander and lilac mingle with pine bark and wet leaves. The palate has real life and presence.*
- 18 **NéPriCa (Negroamaro/Primitivo/Cabernet)** £23.50  
Puglia IGT, Italy  
*Red fruits, black cherry and blackcurrant on the nose. The spice of the Negroamaro is complemented by plum jam flavours.*
- 19 **Casa Valduga Identidade Pinot Noir** £27.50  
Encruzilhada do Sul, Brazil  
*Attractive ripe red fruits – strawberry, cherry – with hints of aniseed, tobacco and mint. Lively flavours, silky and refreshing.*
- 20 **Joel Gott Zinfandel, California** £28.00  
California, United States  
*Aromas of roasted plum and blackberry jam with hints of sweet spices, complemented by a soft mouthfeel and a long finish*
- 21 **Founders Block Cabernet Sauvignon** £30.00  
Katnook Estate, South Australia  
*Intense blackcurrant and mint aromas, with a lush yet fine-grained palate offering abundant berry fruit.*
- 22 **Fleurie Clos des Quatre Vents** £32.50  
Georges Duboeuf, Burgundy, France  
*Full-bodied for Fleurie, with plenty of oomph to match the floral character, and complex nuances, both savoury and fruity.*

## The Rosé

125ml 175ml bottle

- 23 **Nine of Hearts Zinfandel Blush** £3.80 £4.70 £17.50  
Nina, Puglia, Italy  
*Inviting aromas of redcurrants and orange zest. creamy medium-dry palate showing a balance of sweetness and fruit.*
- 24 **Rosé Domaine Coste** £18.95  
Vin de Pays des Côtes de Thongue, France  
*Palish pink in colour, with a plump, dry palate and flavours of strawberry and blackberry. Fresh and round with good length.*