

# All Day

Thai mealtimes are all about lots of dishes to share and enjoy together. For a table of 4 we recommend 3 or 4 starters or some sharing platters to enjoy that authentic sharing experience.

## NIBBLES & SHARING PLATTERS

### Prawn Crackers

Let's get you nibbling...

**£3.95** | 222<sup>kcal</sup>

### Bangkok Bites

Yummy Duck Spring Rolls, Golden Money Bags, Crispy Slow Cooked Beef, Spicy Thai Herb Sausage.

**Serves 2 £22.99** | 531<sup>kcal</sup>

**Serves 3 £30.25**

### Street Food

Hawker Style Pork Skewers, Salt & Pepper Squid, Spring Rolls, Giggling Wings.

**Serves 2 £18.50** | 422<sup>kcal</sup>

**Serves 3 £25.95**

### **Fisherman's Feast** NEW

Soft Shell Crab, Crispy Squid Bits , Salt & Pepper Squid, Classic Papaya Salad. Served with Zesty Thai Herb and Sriracha dipping sauces.

**1 Serving £23.95 | 478<sup>kcal</sup>**

**Serves 3 £31.50**

### **Satay Four Ways** NEW

A selection of marinated skewers - Moo Dang Pork, Chicken, Grilled Squid and Butterfly Prawn. Served with Satay and Zesty Thai Herb dipping sauces.

**1 Serving £17.50 | 323<sup>kcal</sup>**

**Serves 3 £23.95**

## **STARTERS**

### **Golden Money Bags**

Crispy pastry parcels of Thai-spiced chicken, herbs and vegetables. Dunk in homemade sweet chilli sauce.

**£7.50 | 345<sup>kcal</sup>**

### **Chicken Satay**

Chicken skewers steeped in coconut milk, lemongrass and fresh turmeric then grilled until golden. Served with A-jard pickled vegetables and peanut sauce.

**£7.50 | 423<sup>kcal</sup>**

### **Giggling Wings**

Sweet sticky chicken wings, crispy fried with a gentle spicy kick. Lick your fingers after. No judgement.

£7.50 | 809<sup>kcal</sup>

GS FAVOURITE

## Hawker-Style Pork Skewers

Cumin and coriander marinated pork skewers with that juicy, chargrilled texture of barbequed street food. Enjoy with spicy tamarind sauce.

£7.25 | 366<sup>kcal</sup>

## North Eastern Papaya

### Salad **NEW**

As feisty and brimming with fresh veggies as the Classic but with a salty, umami flavour from the addition of fish sauce.

£8.95 | 148<sup>kcal</sup>



## Samui Zingy Prawns

Zingy, citrusy and fresh is how we describe the sauce drizzled on the grilled, butterfly prawns.

£8.25 | 146<sup>kcal</sup>

## Veg Spring Rolls

Crispy spring rolls filled with shredded vegetables and served with homemade sweet chilli sauce.

VG v

£6.50 | 285<sup>kcal</sup>

## Salt & Pepper Chilli

### Mushrooms<sup>NEW</sup>

Big mushrooms, big spicy flavours with a crispy coating and a sweet chilli dipping sauce. Sprinkled with chilli, garlic, lime leaf, fried garlic and shallots.

VG v

£6.50 | 311<sup>kcal</sup>



### **One Bite Salmon**

Crispy-edged salmon with lemongrass, lime, ginger, chilli, toasted coconut flakes and fried shallots, drizzled with salty-sweet dressing and nestled on a betel leaf. Wrap each one and devour in one mouthful.

**£7.99** | 382<sup>kcal</sup>

### **Classic Papaya Salad**

Fresh young papaya, carrots, green beans, cherry tomatoes, red chillies, dried shrimp and roasted peanuts.

**£8.50** | 231<sup>kcal</sup>

### **Pork Dumplings**

Steamed dumplings filled with tender pork and served with a gingery light soy and rice vinegar dip.

**£6.99** | 284<sup>kcal</sup>

**GS FAVOURITE**



## Salt & Pepper Squid

A bestseller! A hint of sweetness from the fresh squid and a touch of salt and pepper in the light, crispy coating.

**£8.50** | 391<sup>kcal</sup>

## Crispy Squid Bits<sup>NEW</sup>

Crispy-fried mini squid tentacles sizzling with spice and garnished with



chilli, lime leaf, spring onions, fried shallots and garlic. Dip in zesty lime, garlic and Thai herb sauce.

**£8.25** | 395<sup>kcal</sup>



### Yummy Duck Spring Rolls

Shredded duck mixed with carrot, celery, leeks and spring onion wrapped in Thai pastry.

£8.25 | 343<sup>kcal</sup>



### Caramelised Pork Belly<sup>NEW</sup>

Bite-sized portions of sweet, sticky pork belly, marinated with honey, chilli and tamarind. Garnished with pickled ginger, fried garlic and chilli

powder and served with a side salad of peppers, jicama and spring onion.

**£8.25** | 742<sup>kcal</sup>

## CLASSIC CURRIES

Thai curries are famously lush, silky and layered with rich depths of flavour, courtesy of Thailand's abundance of natural ingredients - and the skill of our chefs, of course!

### Thai Red Curry

Aromatic blend of iconic Thai spices - red chillies, lemongrass, lime leaf and galangal - simmered in rich coconut sauce. Despite its fiery colour, it's slightly less spicy than the Thai Green Curry

**Choose one of these options**

**Chicken £13.50** | 603<sup>kcal</sup>

**Beef £15.50** | 640<sup>kcal</sup>

**Prawn £15.50** | 594<sup>kcal</sup>

**VG v**

**Vegetable £13.50** | 675<sup>kcal</sup>

### Thai Green Curry

The slightly more fiery cousin of the red Thai curry with lively green chillies, garlic and lemongrass in a silky coconut sauce.

**Choose one of these options**

**Chicken £13.50** | 592<sup>kcal</sup>

**Beef £15.50 | 629<sup>kcal</sup>**

**Prawn £15.50 | 583<sup>kcal</sup>**

**VG v**

**Vegetable £13.50 | 664<sup>kcal</sup>**

### **Paneang**

Paneang is another kind of red curry. Thickened with coconut milk and fragranced with finely sliced lime leaves.

**Choose one of these options**

**Chicken £13.50 | 608<sup>kcal</sup>**

**Beef £15.50 | 661<sup>kcal</sup>**

**Prawn £15.50 | 568<sup>kcal</sup>**

**VG v**

**Vegetable £13.50 | 650<sup>kcal</sup>**

### **Massaman**

A curry with mythical origins...and legendary flavour! Simmered in coconut milk and perfumed with cardamom, cinnamon and star anise with crunchy cashew nuts.

**Choose one of these options**

**Chicken £13.50 | 773<sup>kcal</sup>**

**Beef £15.50 | 811<sup>kcal</sup>**

**Prawn £15.50 | 764<sup>kcal</sup>**

**VG v**

**Vegetable £13.50 | 835<sup>kcal</sup>**

## **SPECIAL CURRIES**

### **Prawn & Soft Shell Crab NEW**

A showstopper of butterfly prawns and crispy-coated soft shell crab with

lush seafood curry sauce flavoured with yellow curry, garlic, chilli and coconut milk.

**£19.95** | 618<sup>kcal</sup>

### **Spicy Double Curry Seabass**

Succulent sea bass fillets with aubergine and pea aubergines, fine beans, sweetheart cabbage, coconut tips and cha plu leaf in a flavoursome sauce of green and yellow curry pastes, lime leaf, galangal, red chillies and coconut milk

**£17.50** | 921<sup>kcal</sup>

### **Rising Star Red Duck Curry**

Rich red curry with roast duck, juicy star fruit, fresh pineapple and pea aubergines. Husband Andy's longtime favourite!

**£17.95** | 706<sup>kcal</sup>

### **Slow Cooked Jungle Curry** **NEW**

Tender beef tips and bounty of veggies such as aubergine and pea aubergines, green peppercorns, coconut tips, sweetheart cabbage and fine beans in a rich broth simmered with fresh turmeric, curry paste and Thai herbs.

**£16.95** | 313<sup>kcal</sup>

### **Royal Fishing Boat Curry**

Fresh mussels, prawns, squid and a salmon fillet. Push the boat out with this red curry showstopper.

£17.95 | 993<sup>kcal</sup>

### Lamb Shank Massaman

Approach this legendary dish with a big appetite! Lamb shank cooked to melting perfection in a rich massaman sauce, with potatoes, carrots and crunchy cashew nuts.

£19.95 | 1,089<sup>kcal</sup>

GS FAVOURITE

### Salmon Paneang

Salmon fillet in paneang curry sauce (sweeter, creamier and slightly less fiery than a red Thai curry) with stir fried Tenderstem broccoli and pak choi. Salmon isn't typically Thai but the flavours won us over.

£18.25 | 1,022<sup>kcal</sup>

## NOODLES & STIR FRIES

Our noodles and stir fries are full of fire and aromatic flavour. Dive in for that Thai street food experience.

### Giggling Pad Thai

Flavoursome rice noodles with tofu, beansprouts, sliced red onions, Thai chives and crunchy peanuts.

Choose one of the following

Chicken £12.95 | 1,123<sup>kcal</sup>

Prawn £13.95 | 1,132<sup>kcal</sup>

Chicken & Prawn £16.50 |

1,171<sup>kcal</sup>

V

Vegetable £12.50 | 1,089<sup>kcal</sup>

VG V

**Vegan £12.50 | 1,014<sup>kcal</sup>**

### **Chilli & Basil Gra Pao**

Iconic hawker stall fare with fiery chillies, garlic, bamboo shoots, green beans and peppers, our house stir fry sauce and peppery Thai holy basil.

**Choose one of the following**

**Chicken £13.95 | 162<sup>kcal</sup>**

**Prawn £14.95 | 164<sup>kcal</sup>**

**Beef £14.95 | 208<sup>kcal</sup>**

**VG v**

**Vegetable £12.95 | 126<sup>kcal</sup>**

### **Wholesome Cashew Stir Fry**

Brimming with delicious flavour - roasted cashew nuts, mushrooms, peppers, onions and chilli.

**Choose one of the following**

**Chicken £13.95 | 424<sup>kcal</sup>**

**Prawn £14.95 | 422<sup>kcal</sup>**

**Beef £14.95 | 470<sup>kcal</sup>**

**Duck £14.95 | 535<sup>kcal</sup>**

**VG v**

**Vegetable £12.95 | 386<sup>kcal</sup>**

### **Pad Kee Mao**

Richly flavoured, spicy flat noodles with fine green beans, coconut tips, chilli, garlic and green peppercorns.

Pad Kee Mao means 'Drunken



Noodles' because of their supposed cure for a hangover. We couldn't possibly comment!

**Choose one of the following**

**Chicken £12.95 | 945<sup>kcal</sup>**

**Prawn £13.95 | 954<sup>kcal</sup>**

**Chicken & Prawns £16.50 | 991<sup>kcal</sup>**

**VG v**

**Vegetable £12.50 | 905<sup>kcal</sup>**

## SIGNATURE DISHES

Explore our classics with a Giggling twist from Pranee's family recipes to our own chef creations. Don't forget to add rice and sides.

### **Thai Melting Beef**

Tender beef in a rich, velvety red curry sauce, flavoured with cha plu leaves. Served with fresh green beans and sweetheart cabbage.

**£18.25 | 532<sup>kcal</sup>**

### **Giant Butterfly King Prawn Pad Thai**

Classic Thai noodles, hot-wok'd with iconic Pad Thai sauce, egg, beansprouts, tofu, Thai chives, red onion and huge prawns... for when

you need a treat. Served with crushed peanuts, lime and coriander.

**£16.95 | 1,122<sup>kcal</sup>**

### **Duck Confit**

Lovely and crispy on the outside and served with sweet, tangy tamarind sauce. I made this for Andy after we picked fresh tamarind along the Mekong River. Very romantic!

**£18.25 | 916<sup>kcal</sup>**

### **Honey Crisp Seafood**

Lightly battered squid, prawns and sea bass tossed with mussels, krachai (similar to ginger) and green peppercorns and coated with caramelised honey and lime sauce.

**£17.95 | 1,001<sup>kcal</sup>**

### **Soft Shell Pranee Prawns**

Sweet, soft shell prawns coated in Thai herbs and garlic with a little chilli kick. Served with fresh jicama and mint salad with sweet vinegary A-jard sauce.

**£16.95 | 1,015<sup>kcal</sup>**

### **Thai Garlic Hake**

Fillets of mild, white fish marinated in yellow curry, garlic and chilli. Steeped in an aromatic sauce bursting with fresh lime, garlic, coriander and feisty red chillies. Served on a stir fry of cabbage, green beans, sweet basil and sliced lime leaves.

**£17.25 | 762<sup>kcal</sup>**

**GS FAVOURITE**

### **Sticky Chicken**

A hearty bowl of crispy fried chicken. Bite-sized, sweet n' sticky deliciousness. Our daughter's favourite!

**£14.50** | 668<sup>kcal</sup>

### **Marinated Steak & Crispy Slow Cooked Beef**

A meat feast of thinly sliced sirloin, served pink with grilled edges, dressed in a rich sauce infused with classic Thai flavours of red curry, fried shallots, garlic, lime leaf and sweet basil. Served with a stir fry of mixed peppers, onion and fine beans.

**£22.50** | 793<sup>kcal</sup>

### **Roasted Pork Hock with Roti**

On-the-bone succulent, roasted pork with sweet, tangy red curry sauce. Served with pak choi, mixed peppers and fresh roti to mop up the sauce.

**£14.99** | 1,244<sup>kcal</sup>

### **Drunken Ribs**

A hearty portion of tender ribs coated in a silky, red curry sauce with flavours of fried shallot and garlic, lime leaves and sweet basil. Served with puffed rice and morning glory greens.

**£19.95** | 1,255<sup>kcal</sup>

### **Chubby Cheek Pork**

We treat pork cheek with love - soaked in ginger root, black pepper and palm sugar, then slow-cooked to sweet, tender, perfection. Served with veg relish.

**£16.25** | 574<sup>kcal</sup>

## RICE

### Jasmine rice

VG V

£3.50 | 380<sup>kcal</sup>

### Coconut Rice

VG V

£4.25 | 401<sup>kcal</sup>

### Sticky Rice

VG V

£3.75 | 510<sup>kcal</sup>

### Tom Yum Fried Rice

Jasmine rice wok-fried with lime, galangal, chilli and soya sauce.

VG V

£4.75 | 395<sup>kcal</sup>

### Egg Fried Rice

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£4.25 | 413<sup>kcal</sup>

## SIDES TO SHARE

Family meals in Thailand are all about flavours and textures - add an extra element of enjoyment with our delicious Thai greens and moreish sides.

### Tamarind Mushrooms & Greens

A hearty portion of mixed mushrooms tossed in a gently sweet, tangy tamarind sauce. Sprinkled with sesame seeds, crispy tofu pieces and fresh greens including cucumber, lime leaves, mint and coriander.

VG V

£10.95 | 528<sup>kcal</sup>

## Fresh Thai Salad

A vibrant salad crammed with fresh veggies and herbs including jicama, goldenberries, bamboo shoots, Thai shallots, puffed rice and pickled ginger.

VG v

£6.99 | 179<sup>kcal</sup>