



CHANG THAI

Bar & Restaurant

TAPAS

- 1) **Chicken Satay** 6.5
Strips of grilled chicken marinated in a secret homemade sauce, served with peanut sauce and cucumber dip
- 2) **Homemade Prawn Toast** 6.25
Marinated prawn and chicken on toast topped with sesame seeds – served with a sweet chilli dip
- 3) **Po Pla Tod (V)** 5.55
Vegetarian Thai style spring rolls with a sweet chilli dip on the side
- 4) **Knanom Jeeb Tod** 5.95
Deep fried dumplings with mint, pork, water chestnut and mushroom (including what flour)- served with sweet chilli dip
- 5) **Goon Hom Pa** 6.55
Home marinated king prawns deep fried in a filo pastry wrap – served with sweet chilli dip
- 6) **Duck Spring Rolls** 6.50
Shredded duck filled spring rolls, spring onion and hoi sin sauce- served with sweet chilli sauce
- 7) **Tod Mun Kao Pd (V)** 5.75
Deep fried sweetcorn cakes with a zing of lime
- 8) **Honey Spare Ribs** 6.55
Succulent ribs marinated in our homemade honey sauce
- 9) **Tou Hoo Satay (V) (GF)** 5.75
Marinated bean curd with Thai herbs, topped with our delicious homemade peanut satay sauce
- 10) **Thai Fish Cakes** 6.25
Asian style fish cakes; a mixture of Thai spices and red curry paste – served with sweet chilli dip
- 11) **Prawn Butterfly** 6.55
King Prawns coated in crispy breadcrumbs- served with a sweet chilli dip
- 12) **Hoy Ob** 6.55
Steamed mussels in a Thai herb, coriander and coconut milk sauce and topped with fresh chilli and coriander
- 13) **Pak Choop Pang Tod (V)** 4.95



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Deep fried battered vegetables with sweet chilli dip

- 14) **Thai Prawn Crackers** 3
Prawn crackers with a hit of chilli – served with a sweet chilli dip
- 15) **Duck Pancakes** 9.95
Shredded fried duck, steamed pancakes, strips of cucumber and a plum sauce – perfect to share
- 16) **The Chang Thai Full Platter** 14.95
Tapas numbers 1-5; ideal for sharing

SOUP

- 1 Gai (chicken) 6.55
2 Goong (prawn) 6.75
3 Pak (vegetables) 5.95

18. Tom Yam

A Thai favourite soup with a distinct spicy and sour flavour comprising of lemongrass, kaffir lime leaves, galangal, lime juice, crushed chilli peppers and lime juice (GF)

19. Tom Kha

The great taste of Tom Yam but soothed with coconut milk (GF)

SALAD

20. Yam Nua Yang

Grilled beef slices mixed with fresh salad and a homemade spicy lime sauce 11.95

21. Pa Goong

Spicy prawn salad with lemongrass, spring onion, roasted chilli oil and lime juice 12.50

22. Lasb Gai

Spicy mince chicken with mixed Thai herbs, chilli powder, onion and lime juice 10.95

CURRY



1. Gai (chicken)	11.95
2. Nua (Beef)	12.95
3. Goong (prawn)	13.50
4. Moo (pork)	12.95
5. Ped (duck)	13.95
6. Pak (vegetable)	10.95

23. Gaeng Keow Wan – Green Curry

The famous staple of Thai cuisine ; a rich curry paste mixed with coconut milk GF S

24. Gaeng Phed – Red Curry

Thai spices and herbs blended into a red curry paste, mixed with coconut milk, vegetables, peppers, bamboo shoots and basil GF S

25. Gaeng Pa – The Jungle Curry

A Truly coarse and rustic dish; red curry spices but none of the smoothness of coconut milk; one for lovers of spice GF S

26. Massaman Curry

‘Massaman’ meaning Muslim, originating from Southern Thailand consists of smooth, creamy sauce, spices and the rare appearance of potato in Thai cuisine

STIR FRY DISHES

1. Gai (chicken)	11.95
2. Nua (Beef)	12.95
3. Goong (prawn)	13.50
4. Moo (pork)	12.95
5. Ped (duck)	13.95
6. Pak (vegetable)	10.95
7. Pla (fish)	14.95

27. Pad Gra Prow

A delicious spicy mix of meat, Thai Basil leaves, mixed vegetable and chilli S

28. Pad Prew Wan

Stir fired pineapple, mixed vegetable in a sweet and sour sauce

29. Pad Him Ma Parn

Stir fry with cashew nuts and mixed vegetable in a rich tomato sauce

30. Pad Ta-Krai

With lemongrass, mixed vegetable and red curry paste; a speciality of chef Char

31. Pad Prig Tom Gra Pow Tod Krob Sam Rod

Stir fry using crispy meat, chilli, garlic and mixed vegetable; a dish from central Thailand



HOUSE DISHES

32. Ped Ma-Karm

Deep fried duck with exotic tamarind sauce, topped with cashew nuts GF

13.95

33. Goong Yai Ma-Karm

Delicious Emperor Prawns with Tamarind sauce, topped with cashew nuts, dry shallots and coriander GF

14.50

34. Pla Nung See Eaw

Steamed fish with mixed vegetables and soya sauce

14

35. Pla Nung Ma Now

Steamed fish with hot and spicy fresh chilli sauce with a lemon and lime dressing

14

36. Pad Pak Rhuam

Mixed vegetables cooked in an oyster sauce V

12.95

37. Pad Pak Keaw

Mixed green and seasonal vegetables in a soya sauce V

12.95

NOODLE DISHES

1. Gai (chicken)	11.95
2. Nua (Beef)	12.95
3. Goong (prawn)	13.50
4. Moo (pork)	12.95
5. Ped (duck)	13.95
6. Pak (vegetable)	10.95

38. Pad Thai

A Thai street favourite; a choice of meat with egg, bean sprout and tamarind sauce with Thai rice noodles

39. Drunkard Noodles

Stir fried spicy noodles with crunchy mixed vegetables and basil leaves S

40. Pad Mee Luang

Stir fried egg noodles with mixed vegetables and beansprouts V



RICE

41. Kaow Suay	
Jasmine steamed rice	3
42. Kaow Pad Kai	
Egg Fried rice	3.25
43. Kaow Ka Ti	
Coconut rice	3.5
44. Kaow Neow	
Steamed Sticky rice	3
45. Keow Pad Goong	
Fried rice with king prawn, egg, mixed vegetables and coriander	12

SET MENU – 2 People

Menu A £24 per person

Starters: Chicken Satay, Spring Rolls (V), Thai Fish Cakes

Main Course: Chicken Green Curry, Goong Pad Him Ma Parn, Stir fried mixed vegetables, Jasmin Rice

Menu B: £27 per person

Starters: Chicken Satay, Duck Spring Rolls, Prawn Butterfly, Deep Fried Spring Onion, Thai Dumpling

Main Course: Chicken Jungle Curry, Ped Ma-Karm, Pad Gra Pow Nua, Pad Pak Kaew, Jasmin Rice

Menu Vegetarian: £20 per person

Starters: Tou Hoo Satay (V), Spring Roll (V), Sweetcorn fritter

Main Course: Bean Curd Massaman Curry (V), stir fried mixed vegetables (V), Pad Thai Pak (V), Jasmin Rice (V)