



Appetizers

- Chicken Satay (C, D, N, S)** £5.95
Grilled marinated chicken with vegetable relish topped with peanut sauce.
- Por Pia (S)** £5.50
Deep fried cabbage, carrot, glass noodle and shiitake mushroom spring rolls served with sweet chilli sauce.
- Fish Cakes (GF, N) ↓** £6.25
Minced Haddock and shrimps mixed with a combination of green beans and lime leaves, served with sweet chilli vegetable peanut dip.
- Garlic Spare Ribs (S)** £6.50
Fried tender spare ribs marinated in garlic, ginger and white pepper topped with crispy garlic sauce.
- Hoi Tod ↓** £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.
- Goong Makham ↓** £6.50
Battered King prawn served with homemade tangy tamarind sauce.
- Sai Oua (GF) ↓** £6.50
Northern Thailand style pork sausage seasoned with chilli and Thai herb served with house chilli sauce.
- Deep-Fried Soft Shell Crab (N)** £6.95
With sweet chilli mayonnaise and crushed peanuts.
- Golden Fried Mixed Vegetables (S)** £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 and fish cake. (Minimum 2 people)

From The Wok

- All dishes come with choices of rice.
- Rad Prik (S) ↓**
Crispy stir fried Thai style sweet and sour chilli sauce.
- Pad Kee Mow (S) ↓**
Wok fried garlic and chilli with beans, baby corns, mushrooms and Thai basil.
- Pad Roasted Cashew Nuts (N, S)**
With bell peppers, mushroom, onion and dried chilli.
- Pad King (S) ↓**
Stir-fried with ginger, chillies, onion, mushroom and soy bean paste.
- Pad Nam Prik Pow (S) ↓**
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 | £11.50 |
| King Prawn or Mixed Seafood | £12.95 |
| Roasted Duck | £12.95 |
| Sea Bass | £16.50 |
| Vegetable & Tofu | £11.50 |

Soup

- Tom Yum (D) ↓**
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 (C, D) ↓**
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 (C, D) ↓** £16.50
Jumbo prawns cooked in yellow curry and coconut milk southern style served with squid ink spaghetti.
- Mussaman Nue (C, N)** £15.50
Slow cooked beef with peanuts and sweet potatoes in Massamun curry sauce served with choices of roti or rice.
- Nam Makahm ↓** £16.50
Jumbo prawn or sea bass topped with spicy garlic & tamarind sauce.
- Moo Grop Gratiem (S)** £14.95
Roasted pork belly topped with garlic and soy sauce garnished with crispy garlic and corianders.
- Hung Lay (N) ↓** £14.95
Slow cooked pork belly in Chiang Mai style curry with Julienne ginger, peanuts and grilled pineapple served with choice of rice.
- Chu Chee Nue ↓** £15.50
Slow cooked beef in thick red curry sauce.

Noodles & Rice

- Pad Thai (GF, N) ↓**
Rice noodles or Glass noodles stir fried with egg, tofu, turnip, dried shrimp, beansprout, crushed peanuts and chives.
- Pad Keuy Teaw Kee Mow (S) ↓**
Stir fried vermicelli noodle with garlic, chilli, egg, beans, baby corns, carrots, mushrooms and Thai basil.
- Spaghetti Gang Keaw (C) ↓**
Squid ink spaghetti in spicy green curry with aubergine, beans, courgettes, chilli and Thai basil leaves.
- Kow Soi (C) ↓**
Egg noodles in Northern style thick red curry with pickle mustard, red onion and hard boiled egg.
- Tom Yum Hang (S) ↓**
Wok fried Soba noodles with Tom Yum sauce, assorted mushroom, tomatoes, spring onion and coriander.

- Available with a choice of:
- | | |
|-------------------------------------|--------|
| Chicken, Beef or Roasted Pork Belly | £11.25 |
| King Prawn or Mixed Seafood | £12.95 |
| Roasted Duck | £12.95 |
| Sea Bass | £14.95 |
| Vegetable and Tofu | £11.25 |

Salads

- Soft Shell Crab Salad (D, N) ↓** £8.20
Battered crab, runner bean, onion and boiled egg with spicy chilli peanut dressing.
- Laab Ped (GF) ↓** £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 (C, D, S, N)** £7.50
Tossed with lettuce, cucumber, onions, crispy tofu and peanut dressing.
- Rice Style Salad (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 (C, GF) ↓**
Thai red curry with Thai aubergines, beans, courgettes & Thai sweet basil.
- Panang (C, GF) ↓**
Thick panang curry flavoured with coconut milk, fresh chillies and lime leaves.
- Gang Keaw Wan (C, GF) ↓**
Thailand famous green curry with Thai aubergines, beans, courgettes & Thai basil.
- Gang Sapparod (C, GF) ↓**
Another Thai favourite curry cooked with fresh pineapple and lime juice.

- Available with a choice of:
- | | |
|-------------------------------------|--------|
| Chicken, Beef or Roasted Pork Belly | £11.50 |
| King Prawn or Mixed Seafood | £12.95 |
| Roasted Duck | £12.95 |
| Sea Bass | £16.50 |
| Vegetable & Tofu | £11.50 |

Side Dishes

- Stir-Fried Rice Vermicelli (S)** £4.95
With egg, beansprout, spring onion & soy sauce.
- Stir-Fried Mixed Vegetable (S)** £4.95
In an oyster sauce.
- Fried Beansprout, Tofu & Spring Onion (S)** £4.95
- Thai Fragrant Rice (GF)** £2.50
- Sticky Rice (GF)** £2.50
- Garlic & Ginger Rice (D)** £2.50
- Roti Canai (D)** £2.50
- Coconut Rice (GF)** £2.50
- Boiled Rice Vermicelli (GF)** £3.50
With garlic oil.

↓ Medium
 ↓ Hot
 ↓ Very Hot
 (C) Contains Coconut Milk
 (D) Contains Dairy
 (GF) Gluten Free
 (N) Contains Nuts
 (S) Contains Soya

Please ask about allergies and other dietary requirements.



The Whites

125ml 175ml bottle

- 1 **Le Bouquet de Georges Duboeuf** £3.55 £4.50 £15.95
VdT, France
Fresh floral aroma and crisp ripe fruit on the palate. A dry, easy-drinking style.
- 2 **Norton Porteno Sauvignon Blanc** £3.60 £4.60 £16.95
Bodega Norton, Mendoza, Argentina
Intense aromas of citrus, herbs and pink grapefruit. Fresh, fruity palate with an elegant dry finish.
- 3 **Castel Firmian Pinot Grigio** £3.75 £4.95 £17.95
Mezzacorona, Trentino, Italy
Very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, good medium weight in the mouth, and a refreshing finish.
- 4 **White Rabbit Riesling** £18.95
Rhein, Germany
A multifaceted Riesling, Redolent of grass and herbs; here and there, 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 **Gran Hacienda Reserva Sauvignon Blanc** £21.50
Santa Rita, Casablanca Valley, Chile
This Sauvignon boasts dominant characters of grapefruit, citrus blossom, apricots and a good concentration and balance, with a lingering aftertaste.
- 7 **Chardonnay Tormaresca** £22.95
Marchesi Antinori, Puglia IGT, Italy
Bright medium-bodied Chardonnay with the purity and richness of Puglian fruit.
- 8 **Finca Montepedroso Rueda Verdejo** £23.50
Castilla y Leon, Spain
A vivid expression of the Verdejo grape, with its characteristic notes of fennel, green apple, cut hay and peach. A very satisfying, fuller-bodied style of Rueda.
- 9 **Mâcon-Villages Domaine Chenevières** £24.95
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** £27.50
Wairarapa, New Zealand
This North Island Sauvignon marries the variety's typical zesty, grassy aroma to real texture and succulence. Green apple and passion fruit flavours turn crisp and mineral on the finish.
- 11 **Founders Block Chardonnay** £29.95
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** £4.25 £22.00
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 all the way through to the sparkling finish.
- 26 **Rotari Rosé Metodo Classico** £27.50
Mezzacorona, Italy
Traditional-method rosé, showing delicious red berry fruit.
- 27 **Champagne Drappier Carte d'Or Brut** £44.50
France
A Pinot Noir-based champagne of style and finesse, delicate aromas of white peach, quince and a touch of spice. With fine bubbles and a long, crisp finish.
- 28 **Champagne Bollinger Special Cuvee** £57.00
France

The Reds

125ml 175ml bottle

- 12 **Le Bouquet de Georges Duboeuf** £3.55 £4.50 £15.95
VdT, France
Vibrant berry and spice aromas; smooth with cherry and raspberry flavours.
- 13 **Gran Hacienda Cabernet Franc** £3.60 £4.60 £16.95
Santa Rita, Valle Central, Chile
A delightful example of this fabulous grape variety, showing characteristic raspberry, redcurrant and tomato leaf aromas, with some chocolatey generosity on the palate.
- 14 **Norton Porteno Malbec** £3.70 £4.90 £17.50
Bodega Norton, 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** £17.95
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 **NéPriCa (Negroamaro/Primitivo/Cabernet)** £18.95
Tormaresca, Famiglia Antinori, Puglia IGT, Italy
On the palate, the spice of the Negroamaro is complemented by the juicy plum jam flavours of Primitivo, resulting in a soft and well-balanced wine.
- 17 **Finca Antigua Petit Verdot** £19.95
La Mancha, Spain
Characteristic aromas of blackberry, coriander and lilac mingle with pine bark and wet leaves. The palate has real life and presence, as well as particularly elegant balance for this grape variety.
- 18 **Côtes-du-Rhône Saint-Esprit** £22.00
Delas Freres, Rhone Valley, France
With Syrah to the fore, this is full of berry fruit, violet, liquorice, and spices. It has a generous, rounded palate and a long, elegant finish.
- 19 **Promesa Rioja Crianza** £23.95
Familia Martinez Bujanda, Spain
A classic style of Rioja, with strawberry, blackberry and rhubarb fruit flavours taking on a vanilla and cocoa smoothness during twelve months in oak barrels.
- 20 **Casa Valduga Identidade Pinot Noir** £26.00
Brazil
Attractive ripe red fruits – strawberry, cherry – with hints of aniseed, tobacco and mint. Light, lively flavours on the palate, silky texture and very refreshing.
- 21 **Founders Block Cabernet Sauvignon** £29.95
Katnook Estate, South Australia
Intense blackcurrant and mint aromas mark this classic Coonawarra Cabernet, while the lush yet fine-grained palate offers abundant berry fruit alongside toasty, spicy complexity from the oak.
- 22 **Fleurie Clos des Quatre Vents** £32.00
Georges Duboeuf, Burgundy, France
Full-bodied for Fleurie, with plenty of oomph to match the trademark floral character, and complex nuances, both savoury and fruity, on the palate.

The Rosé

125ml 175ml bottle

- 23 **Finca El Paso Rosé** £3.60 £4.60 £16.95
Aragón, Spain
Beautifully delicate rosé from northern Spain, with a pale pink colour, aromas of summer berries and flowers, and a dry but rounded palate.
- 24 **Rosé Domaine Coste** £18.50
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.