

Starters

PRAWN CRACKERS

Spicy and hard to stop eating! Good to have while your food is being cooked. 3.50

NEW CURRY TASTING PLATTER (N)

Homemade Thai-style rice crackers with red and green curry sauce, satay sauce and chilli paste to scoop up. Super moreish and nice to share. 10.95

NEW · SERVES 2 SHARING PLATTER

Strips of hand-cut pork grilled on skewers, salt and pepper squid, Thai chicken wings, vegetable spring rolls. 17.25

MOO PING

Grilled marinated pork on skewers served on lightly pickled vegetables, with a Tamarind dipping sauce. Popular Thai street food; loved by all ages and at all times of the day. 7.00

CHICKEN SATAY (N)

Marinated chicken grilled on skewers served on A-jard pickled vegetables, with peanut sauce on the side. 7.50

NEW LIME AND CHILLI BEEF

Thinly sliced medium rare, cold, roast beef served in a super fresh, spicy dressing from lime and chilli. 7.75

TAMARIND PRAWNS

Grilled and cooked in sweet Tamarind sauce finished with crispy ginger and onion. 8.25

NEW DELICIOUS THAI CHICKEN WINGS

When chef came up with the idea of chicken wings, I immediately said we are not Nando's! Then I tried it and the rest is history. Full of flavour from garlic, fresh coriander, black pepper and a little chilli. 7.50

THAI-STYLE FISH CAKES

A popular local delicacy, the combination of spices and red curry give it a hint of heat. 6.95

NEW WATERMELON SALAD WITH PORK FLOSS (N)

Light and fresh with exciting addition of pork floss (bit like cotton candy but made from dried, shredded pork), lime juice, fried shallot and a pinch of leafy herbs. This dish is the equivalent of a wonderful summer breeze. 6.50

SPRING ROLLS

Crispy spring rolls filled with shredded mixed vegetables and served with homemade sweet chilli sauce. 6.50

BLACK PEPPER SOFT SHELL CRAB

We fry the crab with garlic, black pepper and coriander until it's lovely and crunchy. We've wanted to put this on the menu for ages. I'm excited for you to try it! 7.95

PORK DUMPLINGS

Steamed dumplings filled with tender pork and served with a light soy and rice vinegar dip. 7.25

NEW CRISPY PAK MAEW (N)

The delicately fried Pak Maew green leaves go so perfectly with the rich, red curry peanut sauce. I shyly admit that I only recently tried this wonderful leaf - I am so glad our chef spotted it in a market in Thailand. 6.50

NEW ROAST DUCK AND POMELO SALAD (N)

I not only came back from Thailand with a luggage bag full of beautiful clothes but the idea for this dish. The rich duck is balanced with the light crunch of Pomelo, Jicama, fine bean, coriander and lightly fried Pak Maew - a newly discovered ingredient that we really want you to try. 7.95

GS FAVOURITE



SALT AND PEPPER SQUID

Massively popular. Tender squid lightly coated in flour then deep fried until it fluffs up. The moreish flavour comes from a scattering of salt, ground black pepper, spring onion and sliced chilli. 7.75

YUMMY DUCK SPRING ROLLS

An alternative treat from the usual spring rolls. Shredded duck mixed with shredded carrot, celery and spring onion wrapped in Thai pastry. 7.75

NEW EXOTIC POMELO SALAD

We all love this unbelievably refreshing salad. As you know, Thai salad is never lacking in flavour and surprises. Fresh, leafy green Pak Kood stems, crisp and sweet Jicama, coconut, citrusy Pomelo, and lemongrass are the heroes of this dish. 7.50

PORK RIBS (N)

We slow cook these in a three flavour sweet chilli sauce so they're lovely and tender. Don't be afraid to get your fingers messy! 7.75

PAPAYA SALAD

Fresh, shredded papaya pounded and mixed with a lightly spiced, zingy dressing. Originally from North Thailand where they serve it with pickled raw fish; we don't do that as it's too stinky! Ours is like the Bangkok version, but if you want the original let us know. Great as a starter or as a side dish. 7.75

(N) - RECIPE
CONTAINS NUTS

Thai cooking uses a lot of nuts and so we have nuts in our kitchen. We can't guarantee that any of our dishes are completely without nuts even if they do not appear in recipes. If you have an allergy, detailed allergen information is available upon request as not all ingredients are included in dish descriptions. Please ask your server for more info.

Stir Fry

PAD KHING

A popular, homely dish made from shredded ginger, spring onion and black mushroom. According to ancient medicine (& my mum) it's also good for curing coughs!

Chicken 10.95 Beef 11.95 Prawn 11.95 Vegetable 9.95

CHILLI AND BASIL GRA PAO

A staple Thai stir fry using chilli and holy basil. When we run out of ideas cooking at home we always end up having a gra pao. One of the most common dishes to eat on the streets of Thailand.

Chicken 10.95 Beef 11.95 Prawn 11.95 Vegetable 9.95

 GS FAVOURITE

CASHEW NUT (N)

Stir fry with roasted cashew nuts, mushrooms, peppers, onions and roasted dried chilli.

Chicken 10.95 Beef 11.95 Prawn 11.95 Vegetable 9.95

STICKY CHICKEN STIR FRY

This is one of those dishes that you can't stop eating. We lightly flour the chicken before tossing it in a flaming wok with mushrooms and a lovely sticky sauce to coat the chicken. The dish is flavoured with lime leaf, lemongrass, galangal, garlic and coriander. 10.95

NEW STIR FRY PAK MAEW

You've probably guessed by now that Pak Maew is my new favourite ingredient! This leafy green works so well in stir fry. The overall flavour is traditional Thai with fresh turmeric and red curry paste – you won't be disappointed

Chicken 10.95 Beef 11.95 Prawn 11.95

GLORIOUS MORNING

A quick wok fry 'ong choi' (leafy green) with bashed red chilli, garlic and oyster sauce. Amazing flavours. Reminds me of when we took our children to Bangkok's china town. Crazy traffic, street hawkers, hungry customers and a stall showing off this flaming green stir fry. 7.95

 MEDIUM  HOT

We cook our dishes from scratch to a level of spiciness that is typical to the dish but if you would like yours to be made milder or spicier, please just ask.

Fish

NEW HAKE WITH DRY GREEN CURRY 

Often when we eat something we think why haven't I tried this before? Hake is one of those things I should have been buying from our fishmonger for years! This dish is a playground for classic Thai ingredients: grachai, lemongrass, galangal, lime leaf and green curry spices. 15.50

STEAMED SEA BASS FILLET

Steamed sea bass with shiitake mushrooms, pepper, onion and broccoli, accompanied with hot and sour Thai seafood sauce. Light, clean flavours. 15.95

NEW SALMON PANEANG 

Salmon fillet in a creamy, red curry sauce with stir fried Tenderstem broccoli and pak choi. Even though salmon isn't typically Thai, the flavours won me over. A friendly, comforting dish using super popular ingredients. 15.50

THAI-STYLE COD 

Steamed fillet of cod with a hot, sour and garlicky lime sauce using ginger, coriander, a splash of fish sauce and chilli served on exotic mushrooms. If you fancy something super fresh and enjoy Thai flavours, this is for you. 15.95

SEA BASS PAD CHA 

Crispy fried sea bass fillet topped with aromatic spicy Thai herbs and sauce garnished with basil leaves, fresh green peppercorn, grachai, lime leaves. If you like the aroma of Thai herbs and spices you can't go wrong with this. 15.95

Prawns & Mixed Seafood

KOONG CHU CHI 

Seared butterfly king prawns cooked in a thick, spicy, rich red curry sauce. We highly recommend you try this. 15.50

GIANT BUTTERFLY KING PRAWN PAD THAI (N)

If you like Pad Thai and you've just had your bonus give this a try. Pad Thai with very big prawns in it! 14.50

GS FAVOURITE



FISHING VILLAGE 

Mixed seafood with spicy red curry rounded up with coconut milk. Perfumed with sweet basil and kaffir lime leaves. 14.95

PAD CHA 

A popular seafood stir-fry dish. The flavour of the sauce comes from pounded chilli, garlic, finely sliced grachai (like ginger) and green peppercorn all swiftly stir-fried in a flaming wok. A seaside shack used to sell a wonderful version of this dish in Thailand. I keep it on our menu to remind myself of the lovely flavour. 14.95

Beef & Pork

Please ask us if you'd like your beef cooked a little more or less.

NEW BEEF RIB WITH COCONUT SAUCE

This coconut sauce is a very old recipe from Northern Thailand. The flavour is a bit like Tom Kha – lovely and creamy. If you like Tom Kha, then this is not to be missed! A substantial dish with big flavour from meaty Beef Rib and exotic mushrooms. 16.95

BEEF AND OYSTER SAUCE

Tender, thinly sliced medium-rare beef stir fried with oyster sauce, pepper, broccoli and lovely Thai gravy. 11.95

CRYING BEEF AT GIGGLING SQUID

Grilled sirloin marinated in Thai herbs accompanied with a spicy dipping sauce. Originated in the North East of Thailand but has become a national favourite. Thai enjoy the meat slightly burned with juicy fat, but if you prefer it lean please let us know. 16.95

PORK RIBS (N)

Whole rack of ribs in a homemade, three flavour sauce. You'll take a while eating this dish but it will be worth it. Every man's dream (apart from having a beautiful wife of course!) Served with Morning Glory and Tenderstem broccoli. 17.50

Duck

We use roasted duck with the skin on. People often think the skin is the best bit but if you prefer to have it without, just let us know.

SLEEPING HONEY DUCK WITH ORANGE (N)

Duck breast with special honey glaze sauce, on a bed of sweetheart cabbage, garnished with cashew nut and crispy fried shallot. Served on a sizzling hot plate, topped with lovely fresh orange slices. 15.95

DUCK CONFIT

Served in a sweet, tangy Tamarind sauce to cut through the richness of the meat. Cooked so it's lovely and crispy on the outside. On our first family trip to Thailand, I cooked this for my husband. We walked along the Mekong River to the fish market and picked fresh tamarind from trees on the way home. Very romantic! 15.95

RED DUCK CURRY

I know someone who can live on this! My husband always asks me to bring takeaway duck curry home for him. Slices of juicy duck breast in famous Thai curry. The sweetness of lychee and pineapple softens the spiciness of the red curry. 15.95



Vegetarian, Vegan and Non-Gluten Menus available on request.

Curry

We're happy to make your curry as hot or mild as you like. Please just ask.

MILD LAMB SHANK MASSAMAN (N)

Hands up! You won't find this in a restaurant in Thailand...but it just works so well. The lamb shank is cooked to perfection. It almost melts in your mouth! This curry uses coconut milk, sweet spices, cinnamon, nutmeg and star anise. 17.50

THAI GREEN CURRY

Old favourite of "farang" (foreigner) travelling in Thailand. Combination of delicious Thai flavours blended with silky smooth coconut milk.

Chicken 11.95 Beef 12.50 Prawn 12.50 Vegetable 10.95

THAI RED CURRY

Another famous bit of Thai cooking. Lovely thick aromatic sauce made using coconut milk.

Chicken 11.95 Beef 12.50 Prawn 12.50 Vegetable 10.95

MILD MASSAMAN (N)

A Muslim style curry from Southern Thailand, it's made with coconut milk and dry spices such as cumin, cinnamon and star anise.

GS FAVOURITE 

Chicken 11.95 Beef 12.50 Prawn 12.50 Vegetable 10.95

PANEANG

Paneang is another form of red curry. It's thickened with coconut milk and has a slightly stronger fragrance from finely sliced lime leaves.

Chicken 11.95 Beef 12.50 Prawn 12.50 Vegetable 10.95

TROPICAL JUNGLE CURRY (KEANG PA)

Refreshing and spicy, this curry doesn't use coconut milk like your usual Thai curries. Instead it's packed full of Thai herbs. The taste and smell of the herbs is incredibly fragrant – just like being in a jungle!

Chicken 11.95 Beef 12.50 Prawn 12.50 Vegetable 10.95

Noodles

In Thailand, we often order lots of plates to share. In England, I've heard that people often order a Pad Thai "for the table". I love that idea!

PAD THAI (N)

Chicken 9.95 Prawn 10.95 Vegetable 8.95

VEGETABLE EGG NOODLE 6.95

STIR FRY NOODLE WITH

BEANSPROUTS 6.95

Rice & Sides

JASMINE RICE 2.95

STICKY RICE/BROWN RICE/
COCONUT RICE 3.50

STIR FRY PAK CHOI &
TENDERSTEMS 4.95



@giggingsquid www.giggingsquid.com