

Non-gluten evening

Starters

TAMARIND PRAWNS

Grilled and cooked in sweet Tamarind sauce finished with crispy ginger and onion. 7.75

NEW LIME AND CHILLI BEEF 

Thinly sliced medium rare, cold, roast beef served in a super fresh, spicy dressing from lime and chilli. 7.25

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. 6.50

CHICKEN SATAY (N)

Marinated chicken grilled on skewers served on A-jard pickled vegetables, with peanut sauce. 6.95

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. 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. 7.25

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! 7.25

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. 7.25



We also have a lunchtime tapas menu available for you to try lots of different dishes.

These recipes contain non gluten-containing ingredients. Unfortunately we are unable to guarantee that our busy kitchens are 100% allergen free.

(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.

Fish & Prawns

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. 15.50

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. 15.50

GS FAVOURITE



KOONG CHU CHI

Seared butterfly king prawns cooked in a thick, spicy, rich red curry sauce. We highly recommend you try this. 14.95

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! 13.95

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. 15.50

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. 15.50

Beef

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

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. 15.95

 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.



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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. 16.50

THAI GREEN CURRY

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

Chicken 10.95 Beef 11.50 Prawn 11.50 Vegetable 9.95

THAI RED CURRY

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

Chicken 10.95 Beef 11.50 Prawn 11.50 Vegetable 9.95

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.

Chicken 10.95 Beef 11.50 Prawn 11.50 Vegetable 9.95

GS FAVOURITE 

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 10.95 Beef 11.50 Prawn 11.50 Vegetable 9.95

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 10.95 Beef 11.50 Prawn 11.50 Vegetable 9.95

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 8.95 Prawn 9.95 Vegetable 7.95

STIR FRY NOODLE WITH

BEANSPOUTS 5.95

Rice

JASMINE RICE 2.95

BROWN RICE 3.50

STICKY RICE 3.50

COCONUT RICE 3.50

We hope you enjoy our menu. If you have any suggestions for things you would like us to try, please let us know! Please note that we add a 10% tip automatically to your bill. This is payable at your discretion. Please ask a member of staff to remove this if you do not wish to pay. Tips are paid to staff via payroll after taxes are deducted.