

Fish

HAKE WITH DRY GREEN CURRY NEW

This dish is a playground for classic Thai ingredients: grachai, lemongrass, galangal, lime leaf and green curry spices. 15.50

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. 15.95

SALMON PANEANG NEW

Salmon fillet in a creamy, red curry sauce with stir fried Tenderstem broccoli and pak choi. 15.50

Prawns & Mixed Seafood

KOONG CHU CHI

Seared butterfly king prawns cooked in a thick, spicy, rich red curry sauce. 15.50

GIANT BUTTERFLY KING PRAWN PAD THAI (N)

Pad Thai with very big prawns in it! 14.50

FISHING VILLAGE GS FAVOURITE

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



Duck & Beef

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 then topped with orange. 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. 15.95

RED DUCK CURRY

Slices of juicy duck breast in famous Thai curry. The sweetness of lychee and pineapple softens the spiciness of the red curry. 15.95

BEEF AND OYSTER SAUCE

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



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.

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!

VEGETABLE PAD THAI (N)	8.95	VEGETABLE EGG NOODLE	6.95
PRAWN PAD THAI (N)	10.95	STIR FRY NOODLE	
CHICKEN PAD THAI (N)	9.95	WITH BEANSPOUTS	6.95

Rice & Sides

JASMINE RICE	2.95	COCONUT RICE	3.50
STICKY RICE	3.50	STIR FRY PAK CHOI	
BROWN RICE	3.50	& TENDERSTEMS	4.95

(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 at www.giggingsquid.com and upon request as not all ingredients are included in dish descriptions.

Starters

PRAWN CRACKERS

Spicy and hard to stop eating! 3.50

LIME AND CHILLI BEEF NEW

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

MOO PING

Grilled marinated pork on skewers served on lightly pickled vegetables, with a Tamarind dipping sauce. 7.00

CHICKEN SATAY (N)

Succulent marinated chicken grilled on skewers served on A-jard pickled vegetables, with peanut sauce. 7.50

THAI-STYLE FISH CAKES

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

SPRING ROLLS

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

PORK DUMPLINGS

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

BLACK PEPPER SOFT SHELL CRAB

We fry the crab with garlic, black pepper and coriander until it's lovely and crunchy. 7.95

DELICIOUS THAI CHICKEN WINGS NEW

Full of flavour from garlic, fresh coriander, black pepper and a little chilli. 7.50

SALT AND PEPPER SQUID GS FAVOURITE

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

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. 7.75



Curry

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

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 Prawn 12.50 Beef 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 Prawn 12.50 Beef 12.50 Vegetable 10.95

MASSAMAN (N) MILD

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

Chicken 11.95 Prawn 12.50 Beef 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 Prawn 12.50 Beef 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.

Chicken 11.95 Prawn 12.50 Beef 12.50 Vegetable 10.95

Stir Fry

PAD KHING

A popular, homely dish made from shredded ginger, spring onion and black mushroom.

Chicken 10.95 Prawn 11.95 Beef 11.95 Vegetable 9.95

CHILLI AND BASIL GRA PAO **GS FAVOURITE**

A staple Thai stir fry using chilli and holy basil.

Chicken 10.95 Prawn 11.95 Beef 11.95 Vegetable 9.95

CASHEW NUT (N)

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

Chicken 10.95 Prawn 11.95 Beef 11.95 Vegetable 9.95

STICKY CHICKEN STIR FRY

We lightly flour the chicken before tossing it in a flaming wok with mushrooms and a lovely sticky sauce to coat the chicken. Flavoured with lime leaf, lemongrass, galangal, garlic and coriander. 10.95