

# STARTERS

## SPRING ROLLS PAK (V) 6.50

Crispy mixed vegetable spring rolls served with sweet chilli sauce

## DUCK SPRING ROLL 7.50

Crispy aromatic roasted duck spring rolls served with homemade hoisin sauce

## CRISPY WANTON 6.95

Crispy wonton stuffed with marinated chicken and prawn served with sweet chilli sauce

## CHICKEN SATAY (C, N, GF) 7.50

Grilled marinated chicken skewers, served with homemade peanut sauce and A-Jard

## ANGRY CHICKEN WINGS 6.50

Crispy chicken wing coated with The Old sauce

## "GOOD FRIENDS" 8.00

Light battered prawn and squid, tossed with garlic, salt and pepper, served with SRIRACHA sauce

## VEGETABLE TEMPURA (V) 6.50

Tempura mixed vegetable served with plum sauce

## GOONG TEMPURA 7.50

Tempura prawn served with sweet chilli

## HOI TOD 8.95

Crispy fried mussel pancakes on a bed of bean sprouts served with SRIRACHA sauce

## SALT AND PEPPER SOFT SHELL CRAB 8.50

Tempura soft shell crab tossed with garlic, salt, pepper and served with SRIRACHA sauce

## SWEET CORN CAKE 6.50

Crispy marinated sweetcorn served with sweet chilli sauce

## TOD MUN PLA (N) 7.50

Spicy Thai Fish cakes seasoned with Thai red curry paste, lime leaves, green beans, served with sweet chilli sauce and grounded peanut

## TENDER PORK RIBS 8.50

Lick lip! Slow cooked and deep-fried pork ribs glazed with The O sauce topped with crispy garlic

## STEAMED DUMPLING 6.95

Steamed wonton filled with mince prawn and pork served with homemade sauce

## TOFU TOD (V,N) 6.00

Crispy light batter Tofu served with sweet chilli and ground peanut

## THAI GOLDEN BAGS (V,N) 6.50

Crispy filo pastry filled with mixed vegetable, potato, turmeric and curry powder served with sweet chilli sauce

# MENU

## YUM NUA YANG (GF) 8.50

Thai spicy salad style, grilled sirloin beef tossed with mint leaves, lime juice, fresh chilli and coriander dressing

## YUM TA-LAY (GF) 8.50

Grilled prawns, scallops and squids tossed with mint leaves, lime juice, fresh chilli and coriander dressing

## PLA GOONG (GF) 8.50

Just-cooked prawn dressed with a sour-savoury-sweet mixture of lime, fish sauce, and sweet chilli paste, then showered with herbs and chiles

## THE OLD SIAM PLATTER 8.50/pp

Assorted appetizers including chicken satay, Thai fish cake, vegetable spring rolls, angry chicken wings, and pork ribs (Minimum for 2 people)

## VEGETARIAN PLATTER 7.50 /pp

Assorted appetizers including vegetable spring rolls, vegetable tempura, golden bags and tofu tod (Minimum for 2 people)

## THAI PRAWN CRACKER 3.50

## SOUPS

### TOM YUM SOUP (GF)

Thailand's famous spicy soup with Thai herbs, fresh chilli, Thai chilli oil and lime juice

### TOM KAH SOUP (C, GF)

Thai hot and sour creamy soup with lemongrass, galangal, kaffir lime leaves, fresh chilli, fish sauce, lime juice and coriander

**Chicken or Vegetable 6.00**

**King Prawn and Seafood 6.95**

## SIDES

**Steamed rice 2.50**

**Coconut rice 2.95**

**Sticky rice 3.25**

**Egg fried rice 3.25**

**Chips 3.00**

**Fried egg 2.00**

**Steamed noodle mixed with garlic oil 3.50**

**Wok-fried mixed vegetable 4.95**

**Wok-Fried broccoli and Shitake Mushroom 4.95**

## OUR RECOMMEND

### WEeping TIGER 14.50

Grilled sirloin beef, topped with marinated sauce and spicy tamarind sauce on the side

### GOONG CHU CHEE (C) 15.95

Light battered giant king prawn topped with creamy chu chee curry sauce and kaffir lime leaves (GF option available)

### PLA SAM ROD 14.25

Deep fried seabass fillet with 3 tastes sauce with red onion, capsicum and pineapple

### PLA MA NAO (GF) 16.95

Steamed seabass fillet in seafood sauce served on a bed of Chinese leaves

### MUSSAMUN KAE (N, C, GF) 15.95

Slow-cooked Massaman curry with lamb shank, cinnamon, Thai herbs, potatoes, garnished with crispy shallot

### PAD YELLOW CURRY SEAFOOD 14.50

TRADITIONAL DISH. Fried rice with soy sauce, broccoli, carrot, and egg (GF option available)

### ASPARAGUS PAD GOONG 12.50

Stir-fried asparagus with prawn and Shitake mushroom in oyster sauce (Gluten-free option available)

### KHO MOO YANG (GF) 14.50

Grilled marinated pork shoulder, served with spicy tamarind sauce

### KAENG PLED PED YANG (C) 14.50

Roasted duck leg with Thai red curry with courgette, pineapple, lychee, cherry tomato, and Thai sweet basil leaves

## NOODLE & RICE

### PAD THAI (N, GF)

TOP HIT. Thai flat rice noodles stir fried with chives, bean sprouts, shallots, tofu, egg and special homemade sauce, topped with ground peanuts

### PAD SEE EW

Stir-fried thick rice noodle with dark soy sauce, broccoli, carrot, cauliflower, and egg (GF option available)

### PAD KEE MOW

TRY SPICY. Spicy stir-fried egg noodle with long beans, baby corn, peppercorn, and spicy holy basil (GF option available)

### PINEAPPLE FRIED RICE (N)

Fried rice with mild curry powder, pineapple, cashew nuts, onions, topped with crispy shallot (GF option available)

### SPICY FRIED RICE (GF)

House spicy fried rice with red curry paste, Thai sweet basil leaves, fresh chilli, red pepper, and fine bean

### RAILWAY FRIED RICE

TRADITIONAL DISH. Fried rice with dark soy sauce, broccoli, carrot, and egg (Gluten-free option available)

CHOICES OF MEAT:	PRICE
Veg& Tofu or Chicken	£13.50
Beef	£14.50
Dck or King Prawn or Seafood	£14.95

## CURRY LOVER

### GANG KEAW WAN (C, GF)

Thai green curry in coconut milk with aubergines, courgette, bamboo shoot and Thai sweet basil leaves

### GENG PHED (C, GF)

Red curry in coconut milk with aubergines, courgette, bamboo shoot and Thai sweet basil leaves

### GANG PANANG (C, GF)

Aromatic ground peanut-coconut cream curry with fresh chilli, long beans, and kaffir lime leaves

### MUSSAMUN CURRY (C, GF, N)

Massamun curry in coconut milk with cinnamon sticks, Thai herbs, star anise, baby potatoes, garnished with crispy shallot

### PON LA MAI CURRY (C,GF)

Red curry in coconut milk with courgette, pineapples, lychees and cherry tomatoes

CHOICES OF MEAT:	PRICE
Veg& Tofu or Chicken	£10.00
Beef or Duck	£11.00
King Prawn or Seafood	£11.50

## WOKS

### PAD CASHEW NUT (N)

Stir-fried light battered selection of meat with roasted cashew nut, onion, red and green pepper, and mushroom (Gluten-free option available)

### PAD KRA PAO

Stir-fried with fresh chilli, garlic, fine beans, and holy basil leaves. Why don't ask for mince pork! (Gluten-free option available)

### PAD NAM PRIK PAW

Stir fried Thai chilli oil paste with onion, chilli, carrots, baby corn and Thai sweet basil. (Gluten-free option available)

### PAD GINGER

Stir-fried with fresh gingers, onion, carrot, black fungus mushroom, and spring onions (Gluten-free option available)

### KRATHIEM PRIK THAI

Stir fried with garlic and ground black pepper (Gluten-free option available)

### PAD NAM MAN HOY

Stir fried with onion, mushroom, spring onion and oyster sauce (Gluten-free option available)

### PAD PHED

Stir fried with chilli paste, fine beans, aubergines, kaffir lime leaves, galangal, and Thai sweet basil (Gluten-free option available)

### RAD PRIK

Stir fried light battered selection of meat with The Old sweet, sour and hot sauce

CHOICES OF MEAT:	PRICE
Veg& Tofu or Chicken	£10.00
Beef or Duck	£11.00
King Prawn or Seafood	£11.50