

Thai Kitchen @ The Queens Head

Starters & Platters

Spicy Prawn Crackers

Mixed Platter (for 2)

Tempura prawns, chicken satay, prawn toast, spring rolls & Thai spicy corn cake

Aromatic Duck Pancakes (for 2)

Aromatic crispy duck served with steamed pancakes, cucumber, spring onions & homemade hoisin sauce

Vegetarian Mixed Starter (for 2) (V)

Spring rolls, vegetable tempura, corn cake, fried tofu

Thai Dim Sum

Delicious, steamed dumplings with a minced pork & prawn filling with soy and ginger sauce

Salt & Pepper Squid

In a light crispy coating with peppers and spring onions and sweet chilli sauce

Thai Sesame Prawn Toast

Minced prawns with garlic topped on crispy toast, served with sweet chilli sauce

Thai Prawn Tempura

Crispy fried marinated king prawns in a light batter, served with sweet chilli sauce

Hot Chicken Wings

Yummy fried chicken wings, served with chef special hot sauce

Vegetable Spring Roll (V)

Fried mixed vegetables wrapped in rice vermicelli, served with sweet chilli sauce

Thai Spicy Corn Cake

Crispy spiced sweetcorn & lime leaves, served with sweet chilli sauce

Thai Fish cake

Homemade, Thai famous fish cake served with sweet chilli sauce

Soup

Tom Yum Mushroom (V, VG)

chicken +£1, Prawn +£1.5

Thai hot & sour soup, Flavored with lemongrass, lime leaves, galangal and a squeeze of fresh lemon with mushrooms tomatoes & fresh chilli

Tom Kha Mushroom (V, VG)

chicken +£1, Prawn +£1.5

Thai, Flavored with coconut milk, lemongrass, lime leaves, galangal, and a squeeze of fresh lemon with mushrooms tomatoes & fresh chill

Snow's Signature Mains

Garlic and Pepper Salmon

Lightly buttered Salmon topped with Chef Special Garlic & Pepper Sauce

Som Tam Papaya Thai Salad

Snow's favorite spicy salad, traditional mouth-watering papaya salad with carrots, tomatoes, green beans, roasted peanuts, and our own recipe dressing. With prawns + £3.50

Weeping Tiger

Chargrilled marinated beef sirloin on quick fried vegetables in a spicy tamarind sauce, served with jasmine rice

Ped Ma Kham (Duck with Tamarind)

Grilled marinated duck breast topped with tamarind sauce, served with jasmine rice

Ped Gra Pao Duck (GF)

Crispy duck breast topped with spicy chilli and basil sauce Hot & Spicy duck with chopped chilli, coriander and garlic, served with jasmine rice

Pla Nueng Si-Eaw

Steamed seabass with fresh ginger & spring onions, topped with plum & soy sauce, served with jasmine rice

Signature Curry

All served with jasmine steamed rice

Upgrade your rice to Sticky 70p, Egg Fried £1, Coconut £1.10

Massaman Curry

(Choice of beef or chicken)

Mild curry simmered in coconut milk and perfumed with cardamom, cinnamon & star anise.

Roast Duck Curry

Spicy duck curry with coconut milk, bamboo shoots, tomatoes, pineapple & basil leaves

Salmon Panang

Light battered salmon fillet topped with a creamy and mild panang curry sauce

**HAVE YOU TRIED OUR NEW LOOK UPSTAIRS RESTAURANT FOR THAT LITTLE BIT OF EXTRA INTIMACY,
AVAILABLE FOR
MEETINGS AND PRIVATE HIRE**

Some of our dishes may contain small bones, if you require information regarding the presence of Allergens, please ask a member of staff.
NB: whilst a dish may not contain a specific Allergen(s) due to layout of our 17th century pub and a wide range of ingredients used in our very small kitchen dishes are at risk of cross contamination. V=VEGETARIAN. VG=VEGAN GF=GLUTEN FREE

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Wok Dishes

All served with jasmine steamed rice
Upgrade your rice to Sticky 70p, Egg Fried £1, Coconut £1.10.

Choose from Vegetable, Tofu, Chicken or Beef.

Upgrade to Prawns or Duck +£2

Ginger Sauce Stir Fried (V,VG,GF)

Delicious stir fry with garlic & pepper paste

Garlic & Pepper (V,VG,GF)

Delicious stir fry with garlic & pepper paste

Sweet & Sour (V,VG,GF)

Lightly battered (or not battered) with vegetables and homemade sweet & sour sauce

Chilli & Basil Pad Ka Pow (V,VG,GF) 🌶️🌶️🌶️

My favorite dish of all know as Pad Ka Pow, with green beans, onions, red peppers, fresh garlic, chilli and basil

Curry

All served with jasmine steamed rice

Upgrade your rice to Sticky 70p, Egg Fried £1, Coconut £1.10

Choose from Vegetable, Tofu, Chicken or Beef.

Upgrade to Prawns or Duck +£2

Thai Green Curry (V,VG,GF) 🌶️🌶️

Traditional Thai green curry made from fresh green chilli, coconut milk, bamboo shoots, vegetables & basil leaves

Thai Red Curry 🌶️🌶️

Lovely aromatic red curry with coconut milk, bamboo shoots, vegetables and basil leaves

Panaeng Curry 🌶️🌶️

Panaeng is another red curry with coconut milk, fragranced with finely sliced lime leaves

Yellow Curry (V,VG,GF) 🌶️

Mild and smooth in coconut milk, cooked with onions, carrots & potatoes

Rice & Noodles Dishes

Choose from Vegetable, Tofu, Chicken or Beef.

Upgrade to Prawns or Duck +£2

Pad Thai (V,VG,GF)

Traditional Thai stir fried rice noodles with egg, beansprouts, peanuts and tamarind sauce

Pad Kee Maow (V,VG,GF) 🌶️🌶️

Spicy fried rice noodles with egg, bamboo shoots, onion, garlic, chilli and basil leaves

Special fried rice Kao Pad (V,VG,GF)

Thai style rice with egg, vegetables, soy sauce, tomato, onions

Kao pad prik (V,VG,GF) 🌶️🌶️🌶️

Spicy special fried rice with eggs, bamboo shoots, onions, chilli and basil leaves

Side Dishes

Steam Thai Jasmine Rice

Coconut Fried Rice

Egg Fried Rice

Thai Sticky Rice

Plain Noodles

Stir-fried noodles with egg, beansprouts, spring onion and soy sauce

Vegetable Side Dishes

Pad Pak Choy (VG)

Stir-fries pak choy with garlic, oyster sauce, sesame oil and soya, yummy!

Pad Pak Roum Mit (VG)

Stir fried mixed vegetables with garlic & oyster sauce

Pad Broccoli (VG)

Stir fried broccoli with garlic & oyster sauce

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