



THAI AT THE KINGS

FOOD
MENU



STARTERS

1. Thai Chicken Wings

Marinated and deep-fried chicken wings in Thai style served with sweet chilli sauce – £7.50

2. Yang

Steamed New Zealand mussels with Thai fine herbs, lemongrass, and fresh sweet basil – £8.95

3. Pork Dumplings

Steamed pork dumpling skewers served with a sour sauce – £7.50

4. Thai Basil Starter Selection

A selection of starters, suitable for 2 people, contains chicken satays, pork toasts, chicken spring rolls, prawn rolls, and gyoza (extra £9.95 pp) – £15.00

5. Gai Satay

Marinated strips of barbecue grilled chicken fillets, served with a peanut sauce – £7.50

6. Kanompang Naas Moo

Minced pork and sesame on toast, served with a sweet chilli sauce – £7.50

7. Tord Mun Pla

Homemade Thai fishcakes made from our recipe of minced fish, blended with green beans, lime leaves, chili and other spices. Served with a sweet chilli sauce – £8.50

8. Gung Tempura

Tiger prawns and onion rings in a light crispy batter, served with a sweet chilli sauce – £8.50

9. Por Pia Gia

Thai spring rolls filled with minced chicken and mixed veg, served with a plum sauce – £7.50

10. Pla Muk Tod

Marinated lightly battered squids, served with a sweet chilli sauce – £8.50

11. Gradoog Moo

Pork spare ribs coated with our own special marinade and cooked until the meat almost falls off the bone – £8.50



VEGETABLE STARTERS

12. Thai Basil Vegetable Starter Selection

A mixed selection of vegetable starters for two people, vegetables in batter, gyoza, sweetcorn cake, vegetable spring rolls and vegetable satay (extra £8.95pp) – £14.00

13. Satay Pak

Char-grilled vegetable skewers served with peanut sauce – £7.50

14. Por Pia Jay

Thai spring rolls filled with mixed vegetables and vermicelli, served with a plum sauce – £7.50

15. Gyoza Pak

Mixed vegetables in wrappers and deep-fried until crispy, served with a sweet chili sauce – £8.50

16. Pak Tord

Mixed battered vegetables, served with a sweet chilli sauce – £7.50

17. Tord Min Khao Phod

Deep-fried sweetcorn mixed with special batter and served with sweet chili sauce – £7.50



SALADS

18. Som Tam

Traditional spicy Thai green papaya salad. Shredded vegetables, tomatoes, garlic, and chilis are pounded in a stone mortar together with Thai preserves and spices (add grilled tiger prawns extra £3) – £9.95

19. Yum Pak

Thai spicy salad with mixed vegetables in a lime juice, chilis and fresh coriander dressing – £7.95

20. Crispy Chicken Salad

Crispy fried chicken, dressed with a three flavour Thai sauce – sweet, sour and chili – £8.95



SOUPS



21. Tom Yum Soup

Thai traditional spicy soup with mushrooms in a hot and sour soup, flavoured by lemongrass, lime leaves and chili

22. Tom Kha Soup

A rich aromatic soup made from fresh cooked mushrooms in coconut milk and flavoured with lemongrass, lime leaves and galanga.

Chicken – £7.50
King Prawns – £8.95

Seafood – £9.95
Mushrooms – £7.50



SIDE DISHES



53. Thai Jasmine Rice – £3.50

54. Egg Fried Rice – £4.50

55. Thai Sticky Rice – £4.50

56. Coconut Rice – £4.50

57. Egg Noodles – £3.50

58. Chips – £3.50

59. Stir-fried Mix Vegetable – £5.95

MAIN COURSES



CURRY

23. Lamb Shank Massam

Slow cooked lamb shank in a rich coconut sauce with peanut, onions, and potatoes – **£17.95**



24. Crispy Chicken Breast Curry

A lightly battered chicken breast served with a red curry sauce. With evaporated milk, red and green pepper, topped with aromatic lime leaves and basil – **£13.95**



25. Roasted Duck Curry

Roast duck red curry, a rich and spicy dish made from coconut milk and red curry paste, flavoured with pineapple, tomatoes, and sweet basil – **£14.50**



26. Jungle Curry

Thai spicy jungle curry with chicken, beef, pork or loads of vegetables without coconut milk



27. Thai Green Curry

Classic Thai green curry with peppers, courgettes and bamboo shoots, cooked in coconut milk, flavoured with sweet basil and lime leaves



28. Red Curry

Thai red curry with peppers, courgettes and bamboo shoots, cooked in coconut milk, flavoured with sweet basil and lime leaves



29. Yellow Curry

Thai yellow curry with potatoes and onions – fairly mild with rich Thai coconut milk

30. Massaman Curry

Thai Massaman curry is a mild, savoury, and slightly sweet curry with peanuts, onions, potatoes, and fragrant spice undertones such as cumin, cardamon, and cinnamon



31. Panaeng

A rich and aromatic dried curry made from red curry paste and coconut milk



32. Chuu-Chee

Cooked in a dried red curry paste with coconut milk and lime leaves



Chicken/Beef/Pork – **£11.95**

Deep-fried Seabass/Salmon – **£15.50**

King Prawns – **£15.95**

Duck – **£14.50**

Vegetable and Tofu – **£10.95**



STIR-FRY

33. Pad Med Mamuang

Stir fry dish with cashew nuts, mushrooms, onions, green and red peppers



34. Pad Khing

Stir-fry dish with pepper, mushrooms, spring onion and ginger

35. Pad Graprao

Spicy and aromatic dish, stir fried with fresh chillies and basil leaves



36. Pad Prieu Wan

Stir-fry dish with onions, pepper, cucumber, tomato and pineapple in a sweet and sour sauce

37. Pad Num Mon Hoy

Stir-fry dish with carrot, broccoli, pepper and oyster sauce

38. Pad Prik Thai Dum

Stir-fry dish with black pepper, onions, spring onion in chef's special sauce



39. Pad Prik Pao

Stir-fry dish with onion, spring onion and pepper in a light Thai chilli oil



40. Pad Black Bean Sauce

Stir-fry dish with vegetables in a black bean sauce

Chicken/Beef/Pork – **£11.95**

Deep-fried Seabass/Salmon – **£15.50**

King Prawns – **£15.95**

Duck – **£14.50**

Vegetable & Tofu – **£10.95**



RICE AND NOODLE DISH

41. Pad Thai

One of the most famous Thai dishes. Stir-fried noodles with Pad Thai sauce, egg, bean sprouts and vegetables. Served with ground peanut and dry chilli



42. Khao Pad

Stir-fried Thai Jasmine Rice with egg and vegetables

Chicken/Beef/Pork – **£12.50**

King Prawns – **£12.95**

Vegetable & Tofu – **£11.50**



Please inform staff of any food allergies on ordering



Suitable for Vegans



Contains nuts



Heat level



CHEF'S RECOMMENDATIONS

Our favourite special seafood and meat dishes.

43. Pla Sam Rod

Deep-fried crispy seabass or salmon in a three flavoured sauce; sweet, sour and spicy. Flavoured with sweet basil, large red chillies and spring onion – **£16.50**

44. Pla Nueng Manow

Steamed seabass or salmon topped with lime juice, celery, garlic and chilli sauce – **£16.50**

45. Pla Paa Zaar

Steamed seabass or salmon with ginger, flavoured with spring onion, soy sauce and oyster sauce – **£16.50**

46. Pla Prieu Wan

Deep-fried crispy seabass or salmon topped with stir-fried onions, peppers, cucumber, tomatoes and pineapple in a sweet and sour sauce – **£16.50**

47. Pad Cha

Stir-fry dish with vegetables, chilli, green peppercorn and fingerroot in spicy sauce

Deep-fried Seabass – **£16.50**

Seafood – **£17.50**

48. Ped Makham

Deep-fried duck breast, served on crispy rice noodles and topped with a sweet and sour tamarind sauce, sprinkled with sesame seeds – **£16.50**

49. Seua Rong Hai

Crying Tiger, marinated and grilled 8oz rib-eye steak in Thai Style, accompanied by a hot chilli sauce and vegetables – **£17.95**



CHEF'S SET MENUS

Add soup extra **£4.00** per person

50. Set Menu A (Min 2 People)

Thai Basil Starter Selection

A selection of starters containing chicken satays, pork toasts, chicken spring rolls, prawn rolls and gyoza.

Mains 

Thai Green Curry with Chicken

Stir-fried Beef with Ginger

Mixed Vegetables Stir-fry

Thai Jasmine Rice

– **£22.50** per person

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51. Set Menu B (Min 2 People)

Thai Basil Starter Selection

A selection of starters containing chicken satays, pork toasts, chicken spring rolls, prawn rolls and gyoza.

Mains 

Thai Red Curry with Chicken

Stir Fry Beef with Basil

Sweet and Sour King Prawns

Thai Jasmin Rice

– **£25.50** per person

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52. Set Menu V (Min 2 People)

Vegetable Mixed Starters

A mixed selection of vegetable starters for two people containing battered vegetables, gyozas, sweetcorn cake, vegetable spring rolls and vegetable satay.

Mains 

Thai Green Curry with Mixed Vegetables

Stir-fried Mixed Vegetables

Stir-fried Tofu with Black Bean Sauce

Thai Jasmine Rice

– **£20.50** per person



THAI AT THE KINGS

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