

## SNACK

**Prawn crackers** 1.80

**Edamame with chilli and garlic** 2.95

## SMALL PLATE

**Tom yum soup** \*\* 3.75 / 4.25

Shitake mushroom, chicken or prawn

**Sweetcorn cakes** \*\* 4.25 V

Crispy, sweet and sticky

**Vegetarian dim sum** 4.25 V and Vegan

Water chestnut, black fungus, sweetcorn and beancurd

**Pork and minced prawn dim sum** 4.75

**Crab and prawn dim sum** 4.75

**Dim sum selection** 4.75

1 Veg, 1 Pork, 1 crab

**Classic spring roll** 4.50 V

Crispy and stuffed with black fungus, cabbage, carrot and vermicelli

**Duck spring roll** 4.95

With black fungus, cabbage, vermicelli and sweet chilli

**Salt and pepper squid** \* 5.95

With Sichuan pepper, spring onions and chilli

**Tord Man** \*\* 4.50

Spicy fishcakes made with prawn, cod and Thai herbs. Served with sweet chilli sauce

**Sesame prawn toast** 4.45

Made with minced chicken and prawn

**Buffalo chicken wings** \* 4.95

Chicken wings with sesame seeds marinated in a spicy, aromatic, sweet and sour sauce

**Grilled prawns** \*\* 5.95

Marinated in Thai herbs, chilli and garlic

**Pork neck skewers** \*\* 5.50

With BBQ sauce

**Chicken satay** \* 4.25

Charcoal grilled, marinated chicken skewers, served with peanut sauce

## CURRY

**Beef Panaeng** \*\* 8.95

A rich thick curry with coconut, herbs, sweet basil, lime leaf, mixed peppers and green beans

**Green curry** \*\* 6.75 / 7.50

With coconut, green chilli, lime leaf, sweet basil and bamboo shoot. Vegetable or chicken available

**Jungle curry** \*\*\* 6.75 / 7.50

With fresh chillies, krachai, lemongrass and bamboo shoot. Vegetable or chicken available

**Duck Massaman** \*\* 9.50

Simmered with coconut milk, peanuts and potatoes

**Red chicken curry** \*\* 8.50

With Thai herbs, red chilli, bamboo shoot and galangal

**Red vegetable coconut curry** \*\* 7.50

Butternut squash, sweet potato, courgette, aubergine, chilli and sweet basil

## CHARCOAL GRILL

**Chargrilled Duck Breast** \*\*\* 10.95

With tamarind sauce, pak choi and spring green

**Chargrilled Chicken** \*\*\* 10.45

With sticky rice, cucumber relish and tamarind sauce

**Mixed Grill** \*\*\* 10.95

Pork neck skewers, grilled king prawns, chicken satay and egg fried rice

## FRIED RICE

**Green curry fried rice** \*\* 9.95

With chargrilled chicken

**Special fried rice** \*\* 8.95

With egg, chicken, shrimp and mixed vegetables

**Red curry prawn fried rice** \*\* 9.95

With Thai basil, mixed vegetables and fresh herbs

## EXTRA'S

**Prawn** (each) 0.80, **Chicken** 2.00, **Duck** 2.00, **Beef** 2.00, **Squid** 2.00, **Mixed veg** 1.50, **Cashew** 1.00, **Tofu** 1.50, **Noodles** 1.50, **Peanut Sauce** 0.80,

## STIR-FRY

**Beef and oyster sauce** 9.25

With cashew nuts, spring onion, Chinese leaf, mixed peppers and carrot

**Thai chilli chicken** \*\* 8.50

Chicken prepared with Thai chilli paste, long beans, fresh chillies, sweet basil, cashew nuts and mixed peppers

**Crispy pork and shallots** 8.25

Stir-fried with pak choi, mixed peppers, spring green and carrot

**Prawn, squid and spring onion** \*\* 9.50

With fishcakes, dried shrimp, pak choi, baby aubergine, chilli, spring green and sweet basil

**Vegetable and cashew nut** \* 7.50 V and Vegan

With spring greens, mushroom, asparagus, tofu, cashew nuts, baby corn, pak choi, chilli, carrot and sweet peppers

**Extra Stir Fried Noodles** 3.25

## BIG BOWL SOUP NOODLE

**Chicken Laksa** \* 8.95

A mild coconut curry broth, rice noodles, galangal, coriander, beansprouts, spring onion and lemon

**Pork ball and spring onion** \* 8.95

Hand made meat balls, wontons, pork meat and spring greens served in homemade broth with sen yai noodles, peanuts, chilli flakes, spring onions and fried garlic

**Beef broth with sizzling garlic** 8.95

Homemade broth with strips of beef, greens, sizzling garlic and sen yai fat noodles

## SALAD

**Papaya** \*\*\* 8.85

Shredded green papaya, carrot, dried shrimp, lettuce, ground peanuts, garlic, chilli and lemon dressing

**Spicy chicken and papaya** \*\*\* 9.50

Marinated chicken, shredded raw greens, papaya, carrot, beetroot, cucumber and fresh herbs. Finished with a spicy sesame and shrimp dressing

**Spicy beef with hot and sour sauce** \*\* 9.50

Chargrilled marinated steak, served with shredded lettuce, mint, coriander, roasted rice, shallots and cucumber

## WOK NOODLE

**Drunken noodles** \*\* 8.95

A well known hangover cure. Chicken, pak choi, oyster sauce, chilli, garlic, sen yai fat noodles, mixed veg and bamboo shoot

**Chicken or Prawn Pad Thai** \*\* 8.95 / 9.95

Rice noodles stir-fried with chicken, egg, sweet radish, beansprouts, tamarind sauce, crushed peanuts and spring onion

**Pad Thai Jay** \*\* 8.50 V

Rice noodles stir-fried with asparagus, pak choi, courgette, French beans, egg, sweet radish, beansprouts, tamarind sauce, crushed peanuts, spring onion and mixed peppers

**Spicy beef Rad Na** \*\* 9.50

A typical street dish of minced beef, red and green pepper, chilli, spring greens, gravy and sen yai fat noodles

**Extra Noodles** 1.50

## SIDE

**Jasmine rice** 3.25

**Sticky rice** 3.25

**Egg fried rice** 3.25

**Brown rice** 3.25

**Coconut rice** 3.25

**Stir-fried noodles** 3.25

Cooked with soya sauce, bean shoots and sesame

## Note:

- All our curries contain fish sauce.
- We use nuts in many of our dishes so your meal may contain traces of nuts.
- The vegetable stir-fry is totally vegan.
- We have designed the menu so that you can add or swap ingredients, for a supplementary charge.

- Takeaway available.

- A discretionary service charge of 12.5% will be added to groups of 5 or more.

**Spice rating** \*mild \*\*medium \*\*\*hot

## RAW JUICE 3.50

**Clarifying** carrot, apple and ginger

**Purifying** cucumber, lime, celery, beetroot and apple

**Alkalisng** celery, apple, cucumber, spinach and pineapple

## POT OF TEA (to share) 1.80

**Green / Jasmine / Breakfast / Chamomile / Fresh Mint**

## COFFEE

**Cappuccino / Latte 2.10**

**Americano / Espresso 1.50**

## THAI COCKTAILS 6.95

**Mango Bellini** Pure mango puree topped off with prosecco

**Soul Punch** SangSom sugarcane rum, amaretto, lychee cieuw, fresh lime, and guava juice

**Ginger Martini** Raw ginger, fresh lime, vodka, kaffir lime leaf and shaken with a dash of syrup

**Tom Yum Siam** Vodka, Malibu, lychee juice, shredded chilli and a dash of lime

**Thai Mojito** Sangsom and mekhong muddled with palm sugar, fresh mint, lime, shredded chilli and a dash of soda

**Lychee Mai Tai** Mekhong, cointreau, fresh lime juice, fresh orange juice, lychee and amaretto

## DESSERT

**Sticky coconut rice and mango sorbet 4.50**

**Yellow beancake 4.15** Home-made Thai beancake served warm with vanilla ice cream

**Ice cream** vanilla or milk chocolate  
**Sorbet** lime, mango or coconut 1.40 per scoop

# At The Paper Tree

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พริกไทย