

The Pepper Tree

[ต้นพริกไทย]

Thai Canteen

The wheel of the THAI TONGUE

Popular Theorists say:



WE ARE SO HOT



Starters

Snacks

Prawn Crackers 3.50

Edamame with Chilli and Garlic 4.00



Sharers **NEW!**

Dim Sum Selection [2] 10.95

2 Veg, 2 Pork, 2 crab

Popular Plates [2-3] 13.95

2 pieces of sweetcorn cake / classic spring roll / sesame prawn toast / chicken satay

Big Variety [3-4] 16.95

2 pieces of sweetcorn cake / duck spring roll / tord man / sticky wings / sesame prawn toast

Small Plate

Tom Yum Soup 3.95 / 4.95 / 5.95

mushroom / chicken / prawn

Sweetcorn Cakes 5.95 **V**

Crispy, sweet and sticky. With sweet chilli and crushed peanut dip

Classic Spring Roll 5.95 **V**

Mixed vegetables and vermicelli

Duck Spring Roll 7.50

With black fungus, cabbage, spring onions, vermicelli and sweet chilli

Salt and Pepper Squid 7.50

With Sichuan pepper, spring onions and chilli

Tord Man 5.95

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

Sesame Prawn Toast 5.95

Made with minced chicken and prawn. Served with sweet chilli sauce and nuts

Sticky Chicken Wings 6.50 **NEW!**

Crispy, delicious and sticky

Grilled Prawns 7.50

Marinated in Thai herbs, chilli and garlic

Popcorn Shrimp Tempura 8.00 **NEW!**

With Sriracha mayo

Chicken Satay 6.50

Charcoal grilled, marinated chicken skewers, served with peanut sauce

Dim Sum

Vegetarian 5.50

Vegan, no nuts

Pork and Minced Prawn 5.95

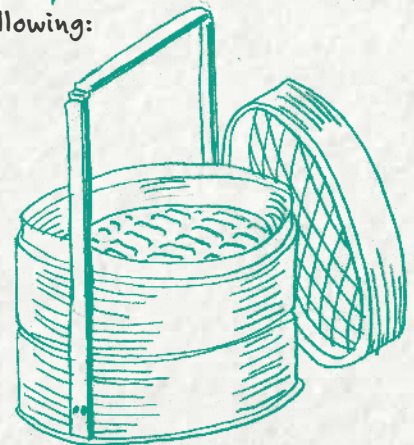
Crab and Prawn 6.50

Bao Buns 8.50 **NEW!**

2 bao buns served with *spirit House* Thai-Slaw, and the following:

- popcorn shrimp with Sriracha mayo
- hoi sin duck
- slow cooked beef with Sriracha mayo
- tamarind pulled pork

* Sorry, but it is not possible to mix and match Bao Buns



Spice rating) mild)) medium))) hot

We use nuts in many of our dishes so your meal may contain traces of nuts. Please ask at time of ordering - Takeaway available.

Main Course

KAENG PHANAENG



Curry

Short Rib Panaeng)) 12.95

A rich thick curry with slow-cooked beef rib, coconut, herbs, sweet basil, lime leaf, mixed peppers and green beans

Green Chicken Curry)) 10.95

With coconut, chicken, green chilli, lime leaf, mixed peppers, aubergine, sweet basil and bamboo shoots

Pulled Red Pork Curry)) 11.50

With Thai herbs, red chilli, bamboo shoots, mixed peppers, aubergine and galangal

Vegetable Jungle Curry))) 9.95

With fresh chillies, krachai, mixed peppers, fine beans and bamboo shoots

chicken +1.00

Duck Massaman) 13.95
Simmered with coconut milk, peanuts, onions, carrots and potatoes

MASSAMAN
CURRY IS
The
MOST DELICIOUS
DISH
ever invented
[CNN-2017]

From the Grill

Chargrilled Chicken 13.95

With sticky rice, cucumber relish and tamarind sauce

Chargrilled Duck Breast 15.95

With tamarind sauce, pak choi and spring greens

Mixed Grill))) 17.95

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

Just Ask!

In most cases, you can enjoy your favourite dish as a vegetarian or other meat option

Stir-Fry

Vegetable and Cashew Nut)) 9.95

Spring greens, mushroom, asparagus, tofu, cashew, baby corn, pak choi, carrot and peppers

Thai Chilli Chicken)) 10.95

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

Crispy Pork & Shallots 9.95

With pak choi, mixed peppers, spring greens and carrot

Beef Rib & Oyster Sauce 11.95

Slow-cooked beef rib with cashew nuts, spring onions, Chinese leaf, mixed peppers and carrot

Ginger Chicken 10.95

Your choice of chicken or beef in garlic and ginger sauce with black mushroom, pepper, spring onions and oyster sauce

Chilli Prawn))) 11.95

Chilli, garlic, mixed peppers, basil, onions and fine beans

+ Stir Fried Noodles 4.50

Side Rice

Jasmine Rice 3.25

Sticky Rice 3.50

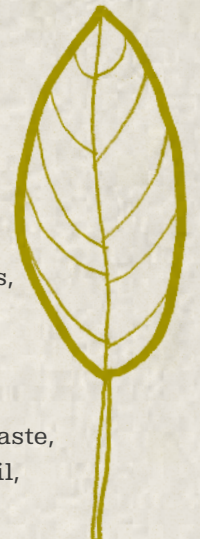
Egg Fried Rice 4.00

Brown Rice 3.50

Coconut Rice 4.00

Stir-fried noodles 4.50

Cooked with soya sauce, bean shoots and sesame



Lemon Basil



ORYZA SATIVA

IT GREW IN THE BLACK MUD,
IT GREW UNDER THE TIGER'S ORANGE PAWS
ITS STEMS THINNER THAN CANDLES, AND AS STRAIGHT.

Main Course (continued)

Pad Thai

Pad Thai))) 11.50

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

Chicken 11.50 / Prawn 13.95 / Duck 13.95

Pad Thai Jay))) 10.95

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

From the Wok

Drunken Noodles))) 11.50

A well known hangover cure. Pak choi, oyster sauce, chilli, garlic, sen yai fat noodles, mixed veg, bamboo shoots and basil

Chicken 11.50 / Prawn 13.95 / Duck 13.95

Slow Beef & Black Bean Sauce 12.50

Slow-cooked beef rib in black sauce with sen yai fat noodles, spring onions, carrots, onions, mixed peppers, pak choi and chilli

Special Fried Rice 12.50

Egg, chicken, shrimp and mixed vegetables

ก๋วยเตี๋ยวผัด
or

KAPHRAD

or
Holy Basil



Bless You

Extra

3 Tiger prawns 3.50, Chicken 2.50, Duck 3.00, Beef 3.00, Squid 2.50, Mixed veg 2.00, Cashew 1.00, Tofu 1.50, Noodles 2.50, Peanut Sauce 0.80

Big Rice Bowls **NEW!**

Green Chargrilled Chicken))) 12.95

A mound of green curry rice topped with chargrilled marinated chicken, green coconut sauce and Thai-Slaw

Chu Chi Fish Curry))) 13.50

Fish sautéed to a crisp texture served with red curry sauce, lime leaf, coconut cream, Jasmine rice and spinach

Red Curry Prawn))) 13.95

A mound of red curry rice topped with prawns, red coconut sauce, Thai basil, mixed veg and fresh herbs



Big Bowl Soup Noodle

Chicken Laksa))) 11.95

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

Prawn laksa 13.95

Sizzling Beef Rib & Garlic Broth 12.95

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

Popular Theorists say:



vegetable carving
originated in
Thailand nearly
700 years ago



EX-CARROT

Papaya Salads

Papaya Salad))) 9.95

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

+ **chargrilled chicken 3.50**

Tamarind Duck and Papaya))) 14.95

With toasted sesame, shrimp, shredded papaya, green beans, carrot, lettuce, ground peanut, garlic and chilli

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 your bill.

Spice rating))) mild))) medium))) hot

Vegan Menu Plant Based

Let plant magic be your medicine and The Peppertree be your guide

Our curries, stir fries, rice bowls, and salads are naturally abundant with healing herbs and the spices of Thailand



Snacks

Edamame 4.00

With chilli and garlic

Small Plate

Sweetcorn Cakes))) 5.95

Crispy, sweet & sticky with sweet chilli and crushed peanut dip

Dim Sum 5.50

Water chestnut, black fungus, sweetcorn and bean curd

Classic Spring Roll 5.95

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

Curry

Green Curry))) 9.95

Aubergine, bamboo shoots, mixed pepper, mixed vegetables and basil

Red Curry))) 9.95

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

Jackfruit Massaman))) 9.95

Potato, onion, carrot, jackfruit, pineapple, mixed vegetables, peanuts and shallots

A shallot speaks:

I CAN'T WAIT TO BE SIAMESED



Rice Bowl

Special Fried Rice 10.95

With mixed vegetables

Stir-Fry

Vegetable & Cashew Nut))) 9.95

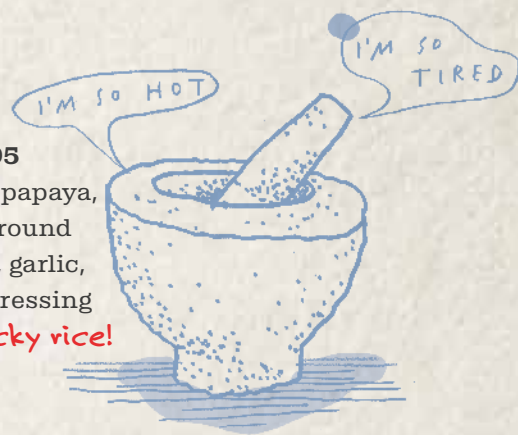
Spring greens, mushroom, asparagus, silken tofu, toasted cashew baby corn, pak choi, garlic, soy sauce, carrot and peppers

Salad

Papaya))) 9.95

Shredded green papaya, carrot, lettuce, ground roasted peanuts, garlic, chilli & lemon dressing

Great with sticky rice!



Wok Noodle

Drunken Noodles))) 11.95

Baby corn, courgette, tofu, carrot, mushroom, pak choi, soy sauce, chilli, garlic, sen yai fat noodles and bamboo shoots

Pad Thai

Pad Thai Jay))) 11.95

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

Side

Jasmine Rice 3.25

Sticky Rice 3.50

Brown Rice 3.50

Coconut Rice 4.00

MY NAME IS KHAO, BUT YOU CAN CALL ME RICE



Stir-fried Noodles 4.50

Cooked with soya sauce, bean shoots and sesame

Dessert

Sticky Coconut Rice and Mango Sorbet 5.50

Yellow Beancake 5.95

Home-made Thai beancake served warm with vanilla ice cream or coconut sorbet

Sorbet

Lime, mango or coconut 1.75 per scoop

Extras

Mixed Veg 2.00, Cashew 1.00, Tofu 1.50, Noodles 2.50, Peanut Sauce 0.80

Raw Juice 4.50

Clarifying

Carrot, apple and ginger

Purifying

Cucumber, lime, celery, beetroot and apple

Alkalising

Celery, apple, cucumber, spinach and pineapple



Soft Drinks

Coca Cola / Diet Coke / Coke Zero [bottle] 3.25

Sprite 3.25

Still / Sparkling Water 3.25

Lychee / Guava 3.10

Freshly Squeezed Orange Juice 3.10



White Wine

175cl / Bottle

False Bay 'Crystalline' Chardonnay,

Coastal Region 13.0%

5.95 / 21.00

Classy, with flinty minerality, purity and restraint.

Il Badalisc Pinot Grigio, DOC Delle Venezie

12.5%

7.50 / 24.00

Aromatic, with notes with apple and peach.

Pacific Sound Sauvignon Blanc

12.5%

7.90 / 26.50

Bright, aromatic and crisply textural.

Rosé

175cl / Bottle

Ancora Pinot Grigio Rosé,

IGT Provincia di Pavia 12.5%

5.95 / 21.00

Fresh and fruity rosé with delicate aromas of red berries

Gris Marin Gris de Gris IGP Rosé,

Sable de Camargue 12.5%

7.50 / 24.00

Delicious ripe peach and melon, with a twist of pink grapefruit zest

Red Wine

175cl / Bottle

Alasia Piemonte Barbera 14.0%

5.95 / 21.00

A fresh, sappy red with aromas of plum and raspberry.

Tesoro de los Andes Malbec Bonarda

14.0%

7.50 / 24.00

Mixed spice, bramble fruit followed by dark, damson and savoury overtones on the palate

Alo Jais Noir Carignan, Côtes Catalanes

14.5%

7.90 / 26.50

Dark and rich fruit with delicate tannins and smooth mouthfeel

Plum Wine

125cl

Sour sweet with almonds, served over ice.

5.95

Warm Sawanotsuru Sake 15.0%

small **5.95** large **9.95**

Sparkling Wine

175cl / Bottle

Palladiano Durello Spumante Brut

11.5%

6.90 / 29.00

Citrus and gently floral aromas with crisp green apple and lightly honeyed characters

Happy hours!
2-4-1 Cocktails
Monday to Thursday
4pm - 7pm

Thai Cocktails 8.95

Mango Bellini

Pure mango puree topped off with prosecco

Ginger Martini

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

Sabai Sabai

Gin, lemongrass, Thai basil and lime juice served in a Martini glass

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

Spiced Pineapple Daiquiri

Mekhong, Malibu, pineapple, lime and sugar syrup

Midori Flower

Melon liquor, dark rum, elderflower cordial and soda

Spirits



Kaffir

25ml / 50ml

Mekhong Spirits of Thailand 35.0% 4.00 / 7.00

House Gin - Gordon's 37.5% 4.00 / 7.00

Hendrick's 41.4% 4.50 / 7.50

Vodka 37.5% 4.50 / 7.50

JD Whisky 40.0% 4.50 / 7.50

mixer +2.00

Beer 5.0% Bottles

Chang 5.00 / Singa 5.00 / Tiger 5.00

Asahi Half Pint 4.20 / Pint 6.70

Thai Tea

The taste of Thailand 3.50

Original Brew

Served with condensed milk and sugar

Lemon Brew

Made with fresh lemons and sugar

+ **Mekhong** 2.00

Served hot or on ice



Pot of Tea 2.45

Green / Jasmine / Breakfast / Chamomile / Fresh Mint

Dessert...

Sticky Coconut Rice and Mango Sorbet 5.50

Sticky rice with banana and beans served with vanilla ice cream 5.50

Yellow Beancake 5.95

Home-made Thai beancake served warm with vanilla ice cream or coconut sorbet

Ice Cream

Vanilla, milk chocolate or matcha 1.75 per scoop

Sorbet

Lime, mango or coconut 1.75 per scoop

Specials



Please follow us on:



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