

Thai Restaurant

BEACONSFIELD | CRAZY BEAR

The SIGHT
comforts the HEART
while the TASTE
nourishes the SOUL.

- Anonymous Muse

TEN PLATE SHARING MENU

50 per person | minimum two people per set menu (classic or vegetarian)

CLASSIC

STEAMED EDAMAME japanese chilli powder, rock salt **GF**

KING PRAWN TEMPURA tempura dipping sauce

COTSWOLD CHICKEN SATAY arjard cucumber relish, peanut sauce

CRISPY GRESSINGHAM DUCK SALAD white onion, red onion, celery, roasted cherry tomatoes, coriander, coconut, chilli paste

CHARGRILLED LAMB CUTLETS long beans, garlic, chilli, black pepper sauce

STEAMED SEA BASS FILLETS ginger, shiitake, spring onion, premium light soy sauce

GRASS-FED BLACK ANGUS BEEF PANANG CURRY baby courgettes, lychees, cherry tomatoes, grapes **GF**

CHOI SUM light premium soy

BEANSPROUTS braised garlic cloves **GF**

STEAMED JASMINE RICE **GF**

VEGETARIAN

STEAMED EDAMAME japanese chilli powder, rock salt **GF**

CRISPY RICE PAPER VEGETABLE SPRING ROLL hoisin dipping sauce

SHIITAKE, BUTTON AND CHESTNUT MUSHROOM SATAY arjard cucumber relish, peanut dipping sauce

GREEN PAPAYA SALAD long beans, cherry tomatoes, physalis, chilli, garlic, peanuts, fresh lime **GF**

CHARGRILLED EGGPLANT black bean sauce

VEGETABLE PAD THAI

MIXED VEGETABLE PANANG CURRY chargrilled baby courgettes, lychees, cherry tomatoes, grapes **GF** CHOI SUM light premium soy

BEANSPROUTS braised garlic cloves **GF**

STEAMED JASMINE RICE **GF**

TWELVE PLATE SHARING MENU

65 per person | minimum two people per set menu (classic or vegetarian)

CLASSIC

MODERN STYLE SEA BASS SASHIMI chilli, crispy garlic, coriander, ponzu sauce

SOFT SHELL CRAB TEMPURA tempura dipping sauce

ROCK SHRIMP POPCORN garlic mayonnaise, togarashi

CRISPY SALT AND PEPPER PRAWN crispy garlic, spring onion, habanero

GRILLED BLACK COD marinated in miso and sake

STIR FRIED GRASS-FED BLACK ANGUS BEEF FILLET onions, chilli, holy basil

COTSWOLD CHICKEN BREAST GREEN CURRY aubergine, bamboo, basil, kaffir lime leaf GF

KING PRAWN PAD THAI

TRIO OF OYSTER, SHIITAKE AND ENOKI MUSHROOMS spring onion, garlic, black pepper

GAI LAN braised garlic cloves, oyster sauce GF

STEAMED JASMINE RICE GF

SALTED BUTTER CARAMEL pistachios, 70 % cocoa dark valrhona chocolate ice cream GF

VEGETARIAN

STEAMED EDAMAME japanese chilli powder, rock salt GF

VEGETABLE TEMPURA tempura dipping

SALT AND PEPPER MORI-NU TOFU crispy garlic, spring onion, habanero

CRISPY RICE PAPER VEGETABLE SPRING ROLL hoi sin dipping sauce

STIR FRIED MORI-NU TOFU long beans, spicy red curry paste

CHARGRILLED EGGPLANT black bean sauce

MORI-NU TOFU GREEN CURRY white aubergine, baby aubergine, bamboo, basil, kaffir lime leaf GF

VEGETABLE PAD THAI

TRIO OF OYSTER, SHIITAKE AND ENOKI MUSHROOMS spring onion, garlic, black pepper

GAI LAN braised garlic cloves

STEAMED JASMINE RICE GF

SALTED BUTTER CARAMEL pistachios, 70 % cocoa dark valrhona chocolate ice cream GF

WHILE YOU WAIT...

CRISPY SEAWEED 6 GF PB

STEAMED EDAMAME 6.5
japanese chilli powder, rock salt GF PB

SHRIMP CRACKERS 6
sweet chilli sauce

THE BEGINNING...

SHIITAKE & CHESTNUT MUSHROOM SATAY 9.5
ajard cucumber relish, peanut sauce PB

CRISPY RICE PAPER VEGETABLE SPRING ROLLS 10
hoi sin V

CRISPY SALT AND PEPPER MORI-NU TOFU 9.5
crispy garlic, spring onion, habanero V

FEATHERBACK THAI FISH CAKES 11
ajard cucumber relish GF

THAI STYLE CHICKEN WINGS 12.5
siracha

STICKY GLOUCESTERSHIRE OLD SPOT PORK RIBS 14
smoked with jasmine tea

CRISPY RICE PAPER PEKING DUCK SPRING ROLLS 12.5
hoi sin

KING PRAWN TEMPURA 13.5
tempura dipping sauce

CRISPY SALT AND PEPPER BABY SQUID 16
crispy garlic, spring onion, habanero

SESAME PRAWN TOAST 11
sweet chilli sauce

COTSWOLD CHICKEN SATAY 11
ajard cucumber relish, peanut sauce

CRISPY SALT AND PEPPER KING PRAWN 16
crispy garlic, spring onion, habanero

MODERN STYLE SEABASS SASHIMI 11
chilli, crispy garlic, coriander, ponzu

VEGETABLE TEMPURA 11
tempura dipping sauce V

ROCK SHRIMP POPCORN 13
garlic mayonnaise, togarashi

STARTER SHARING SELECTION | 20 per person

SESAME PRAWN TOAST
sweet chilli dipping sauce

CRISPY RICE PAPER VEGETABLE SPRING ROLL,
hoi sin dipping sauce

CRISPY SALT AND PEPPER BABY SQUID,
crispy garlic, spring onion, habanero

COTSWOLD CHICKEN SATAY
ajard cucumber relish, peanut dipping sauce

SOUPS

TOM KHA HEDHOM 11
hot and sour, enoki, shiitake, button and oyster mushrooms, galangal, coconut milk **GF V**

TOM KHA KAI 13
hot and sour, cotswold chicken, button mushrooms, galangal, coconut milk **GF**

TOM YAM KUNG YAI 16
king prawns, button mushrooms, lemongrass, galangal, chilli oil **GF**

SALADS

PAPAYA 15
shredded papaya, dried shrimp, carrots, cherry tomatoes, fine beans,
tamarind, lime, palm sugar, chilli, garlic **GF**

CRISPY DUCK AND POMEGRANATE 20
white onion, red onion, celery, roasted cherry tomatoes, coriander, coconut, chilli paste

ISLE OF SKYE KING SCALLOPS, KING PRAWNS, MUSSELS & SQUID 25
mango, shallots, cherry tomatoes, celery, cashews, spicy seafood sauce **GF**

FISH AND CRUSTACEA

TWO WHOLE NATIVE LOBSTER TAILS 48

wok fried with garlic, black pepper and spring onions or steamed with shiitake mushrooms, spring onions, ginger and plum, both with green papaya salad

STEAMED SEA BASS FILLETS 25

fresh garlic and coriander in chilli lemon sauce

GARLIC AND BLACK PEPPER KING PRAWNS 23

coriander

KING PRAWNS & SCALLOPS 25

semi dry, chilli, basil, red curry paste GF

GRILLED BLACK COD 45

marinated in miso and sake

MEAT AND POULTRY

SWEET AND SOUR COTSWOLD CHICKEN 20

pineapple, cherry tomatoes, onions, spring onions, mixed capsicums

CRISPY GLOUCESTERSHIRE OLD SPOT PORK BELLY 20.5

pak choi, pickled ginger, premium soy chilli dipping sauce

CHARGRILLED LAMB CUTLETS 24.5

long beans, garlic, chilli, black pepper sauce

HONEY ROASTED LOIN OF GLOUCESTERSHIRE OLD SPOT PORK 21

pak choi, pickled ginger, premium soy chili dipping sauce

STIR FRIED COTSWOLD CHICKEN 20

roasted cashews, spring onions, mixed capsicums, dried chilli

ROASTED MANDARIN CHERRY VALLEY DUCK 23.5

pak choi, pickled ginger, premium soy chilli dipping sauce

STIR FRIED GRASS-FED BLACK ANGUS BEEF FILLET 27

onions, chilli, holy basil

NOODLES

CANTONESE STYLE LOBSTER NOODLES 48.5

two whole native lobster tails, egg noodles, ginger, spring onion, red habanero 48.00

COTSWOLD CHICKEN NOODLES 21

egg noodles, shiitake mushrooms, thai baby asparagus 21.00

PAD THAI

peanuts, egg, tamarind, beansprouts, spring onion, and your choice of the following options:

NATIVE LOBSTER 27.5 | CHICKEN 18.5 | KING PRAWN 21 | VEGETABLE V 15

CURRIES

MASSAMAN

isle de noir potatoes, onion, roasted peanuts, crispy shallots

PANANG CURRY

chargrilled baby courgette, lychees, cherry tomatoes, grapes

GREEN CURRY

white aubergine, thai baby aubergine, bamboo, basil, kaffir lime leaf

JUNGLE CURRY

spicy, non-coconut sauce, krachai herbs, vegetables, bamboo shoots, holy basil

RED CURRY

cherry tomatoes, green and red grapes, pineapple, lychees, basil

All our curries can be adapted to be gluten-free. Please choose one of the following options:

MIXED VEGETABLE V 17.5

MORI-NU TOFU V 17.5

COTSWOLD CHICKEN BREAST 20

GRESSINGHAM DUCK BREAST 23

LAMB CUTLET 24

GRASS-FED BLACK ANGUS BEEF 24

RICE

PAD KRAPOW RICE 16

our own minced old spot pork garlic, chilli, holy basil, rice, topped with a fried egg

STICKY RICE IN BANANA LEAF 9

PB GF

KING PRAWN & PINEAPPLE FRIED RICE 22.5

onion, mixed capsicums, banana shallot, cashew nut, currants in a whole pineapple

CHICKEN & PINEAPPLE FRIED RICE 21

mixed capsicums, onion, currants, cashew nuts, banana shallot, in a whole pineapple

EGG FRIED RICE 8.5

V GF

STEAMED JASMINE RICE 7

PB GF

VEGETABLES

GAI LAN 12.5

braised garlic cloves, oyster sauce V

CHOI SUM 9.5

light premium soy PB

GRILLED ASPARAGUS 12.5

teriyaki sauce V

MIXED SEASONAL VEGETABLES 11

V

TRUFFLED BABY PAK CHOI 13

light premium soy PB

BEANSPROUTS 9

braised garlic cloves, oyster sauce V

CHARGRILLED EGGPLANT 12

blackbean sauce V

IMPORTANT MENU INFORMATION

V vegetarian | PB plant based | GF adaptable for gluten-free

Some dishes contain ingredients that are not specified in the description, guests with allergies should be aware of this risk. Please speak to your server if you wish to know more about our ingredients or if you wish to discuss allergens.

Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes.
Please note that although thorough precautions have been made fish may contain bones.
Prices include VAT | exclude a discretionary 13.5% service charge added to your final bill