

# *Thai Restaurant*

STADHAMPTON | CRAZY BEAR

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

- Anonymous Muse



## STARTERS

CRISPY SEAWEED 6 GF PB

STEAMED EDAMAME 6  
japanese chilli powder, rock salt GF PB

SHIITAKE, BUTTON & CHESTNUT MUSHROOM  
SATAY 9  
arjard, peanut sauce PB

CRISPY RICE PAPER VEGETABLE SPRING ROLLS 10  
hoisin V

CRISPY SALT & PEPPER MORI-NU TOFU 9  
crispy garlic, spring onion, habanero V

STICKY OLD SPOT PORK RIBS 13  
smoked with jasmine tea

COTSWOLD CHICKEN SATAY 10  
arjard, peanut sauce

SHRIMP CRACKERS 6  
sweet chilli sauce

CRISPY RICE PAPER PEKING DUCK SPRING ROLLS 12  
hoisin

KING PRAWN TEMPURA 13  
tempura dipping sauce

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

SOFT SHELL CRAB TEMPURA 16  
tempura dipping sauce

KING PRAWN SATAY 15  
arjard, peanut sauce

PUMPKIN, CAPSICUM, TARO, ONION, SHISO LEAF  
TEMPURA 10  
tempura dipping sauce V

## SOUPS

TOM KHA HEDHOM 10  
hot & sour, enoki, shiitake, button & oyster mushrooms, galangal, coconut milk GF V

TOM KHA KAI 12  
hot & sour, cotswold chicken, button mushrooms, galangal, coconut milk GF

TOM YAM KUNG YAI 14  
king prawns, button mushrooms, lemongrass, galangal, chilli oil GF

## SALADS

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

DUCK & POMEGRANATE 19  
white onion, red onion, celery, roasted cherry tomatoes, coriander, coconut, chilli paste

## FISH & CRUSTACEA

GRILLED BLACK COD 39  
marinated in miso & sake

SWEET & SOUR CRISPY SEA BASS FILLETS 27  
capsicums, thai basil, onion, chilli, tamarind

STIR-FRIED MIXED SEAFOOD 24  
scallops, king prawns, mussels, squid, spring onion, garlic, black pepper

SPICY SEMI-DRY KING PRAWNS 23  
thai chilli paste, long beans

STEAMED SEA BASS FILLETS 24  
fresh garlic, coriander, chilli lemon sauce

GARLIC & BLACK PEPPER KING PRAWNS 23  
coriander

## MEAT & POULTRY

HONEY ROASTED PORK LOIN 20  
pak choi, pickled ginger, premium soy chilli dipping sauce

STIR FRIED BEEF SIRLOIN IN OYSTER SAUCE 23  
oyster mushrooms, mixed capsicums, oyster sauce

CRISPY PORK BELLY 20.5  
pak choi, pickled ginger, premium soy chilli dipping sauce

STIR-FRIED CASHEW CHICKEN 20  
roasted cashews, spring onions, mixed capsicums, dried chilli

CHARGRILLED LAMB CUTLETS 23  
long beans, garlic, chilli, black pepper sauce

STIR-FRIED CRISPY GLOUCESTERSHIRE OLD SPOT PORK 20  
broccoli, garlic, oyster sauce

ROASTED MANDARIN CHERRY VALLEY DUCK 23  
pak choi, pickled ginger, premium soy chilli dipping sauce

SPICY STIR-FRIED BEEF FILLET 26  
onions, chilli, holy basil

## VEGETABLES

GAI LAN 12.5  
braised garlic cloves, oyster sauce

TRIO OF MUSHROOMS 12  
shiitake, oyster, enoki, spring onion, garlic, black pepper

MIXED SEASONAL VEGETABLES 11 V

CHARGRILLED EGGPLANT & MINCED PORK 15  
chilli & garlic

TRUFFLED BABY PAK CHOI 13  
light premium soy PB

BEANSPROUTS 9  
braised garlic cloves, oyster sauce

## CURRIES

### MASSAMAN

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

### PANANG CURRY

chargrilled baby courgette, grapes, lychees, cherry tomatoes

### GREEN CURRY

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

### RED CURRY

pineapple, grapes, cherry tomatoes, lychees, basil

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

MIXED VEGETABLE 17

GRESSINGHAM DUCK BREAST 23

MORI-NU TOFU 17

LAMB CUTLET 22

COTSWOLD CHICKEN BREAST 20

GRASS-FED BLACK ANGUS BEEF 23

## RICE

KING PRAWN & PINEAPPLE FRIED RICE 22.5

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

STEAMED JASMINE RICE 7 GF PB

EGG FRIED RICE 8 GF V

CHICKEN & PINEAPPLE FRIED RICE 21

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

STICKY RICE IN BANANA LEAF 9 GF PB

## NOODLES

VEGETABLE PAD THAI 15

EGG NOODLES 10

beansprouts, spring onion, oyster sauce

CHICKEN PAD THAI 18.5

KING PRAWN PAD THAI 20

COTSWOLD CHICKEN NOODLES 19

egg noodles, shiitake mushrooms, thai baby asparagus

## 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

# Ten Plate Set Sharing

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

## CLASSIC

CRISPY SEAWEED

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

GAI LAN light premium soy

BEANSPROUTS braised garlic cloves

STEAMED JASMINE RICE

## VEGETARIAN

CRISPY SEAWEED

CRISPY RICE PAPER VEGETABLE SPRING ROLL hoisin dipping sauce

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

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

CHARGRILLED EGGPLANT black bean sauce

VEGETABLE PAD THAI

MIXED VEGETABLE PANANG CURRY chargrilled baby courgettes, lychees, cherry tomatoes, grapes

GAI LAN light premium soy

BEANSPROUTS braised garlic cloves

STEAMED JASMINE RICE

# Twelve Plate Set Sharing

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

## CLASSIC

STEAMED EDAMAME japanese chilli powder, rock salt GF PB

SOFT SHELL CRAB TEMPURA tempura dipping sauce

ROCK SHRIMP POPCORN garlic mayonnaise, togarashi

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

GRILLED BLACK COD marinated in miso & sake

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

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

KING PRAWN PAD THAI

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

GAI LAN braised garlic cloves, oyster sauce

STEAMED JASMINE RICE

LEMON TART raspberry sorbet

## VEGETARIAN

STEAMED EDAMAME japanese chilli powder, rock salt

VEGETABLE TEMPURA tempura dipping sauce

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

CRISPY RICE PAPER VEGETABLE SPRING ROLL hoisin dipping sauce

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

CHARGRILLED EGGPLANT black bean sauce

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

VEGETABLE PAD THAI

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

GAI LAN braised garlic cloves

STEAMED JASMINE RICE

LEMON TART raspberry sorbet