

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

CRISPY SEAWEED 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

CRISPY SEAWEED 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, 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**

COCONUT STICKY RICE palm coconut, sugar, coconut milk, sesame seeds, coconut ice cream

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**

COCONUT STICKY RICE palm coconut, sugar, coconut milk, sesame seeds, coconut ice cream

WHILE YOU WAIT

CRISPY SEAWEED 4 **GF PB**

STEAMED EDAMAME 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 8

hoi sin **V**

CRISPY SALT AND PEPPER MORI-NU TOFU 8

crispy garlic, spring onion, habanero **V**

THAI STYLE CHICKEN WINGS 11

siracha

STICKY GLOUCESTERSHIRE OLD SPOT PORK RIBS 14

smoked with jasmine tea

CRISPY RICE PAPER PEKING DUCK SPRING ROLLS 10

hoi sin

KING PRAWN TEMPURA 11

tempura dipping sauce

CRISPY SALT AND PEPPER BABY SQUID 8

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 12

chilli, crispy garlic, coriander, ponzu

VEGETABLE TEMPURA 11

tempura dipping sauce **V**

ROCK SHRIMP POPCORN 12

garlic mayonnaise, togarashi

STARTER SHARING SELECTION

25 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 12

hot and sour, enoki, shiitake, button & 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 14.5

king prawns, button mushrooms, lemongrass, galangal, chilli oil **GF**

STARTER SHARING SELECTION

PAPAYA 18

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

CRISPY DUCK AND POMEGRANATE 16

white onion, red onion, celery, roasted cherry tomatoes, coriander, coconut, chilli paste

ISLE OF SKYE KING SCALLOPS, KING PRAWNS, MUSSELS & SQUID 22

mango, shallots, cherry tomatoes, celery, cashews, spicy seafood sauce **GF**

FISH AND CRUSTACEA

STEAMED SEA BASS FILLETS 32

fresh garlic and coriander in chilli lemon sauce

GARLIC AND BLACK PEPPER KING PRAWNS 28

coriander

KING PRAWNS & SCALLOPS 28

semi dry, chilli, basil, red curry paste **GF**

GRILLED BLACK COD 36

marinated in miso and sake

MEAT AND POULTRY

SWEET AND SOUR COTSWOLD CHICKEN 24

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

CHARGRILLED LAMB CUTLETS 39

long beans, garlic, chilli, black pepper sauce

HONEY ROASTED LOIN OF GLOUCESTERSHIRE OLD SPOT PORK 22

pak choi, pickled ginger, premium soy chili dipping sauce

STIR FRIED COTSWOLD CHICKEN 24

roasted cashews, spring onions, mixed capsicums, dried chilli

ROASTED MANDARIN CHERRY VALLEY DUCK 27

pak choi, pickled ginger, premium soy chilli dipping sauce

STIR FRIED GRASS-FED BLACK ANGUS BEEF FILLET 35

onions, chilli, holy basil

NOODLES

COTSWOLD CHICKEN NOODLES 21

egg noodles, shiitake mushrooms, thai baby asparagus

PAD THAI

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

NATIVE LOBSTER 40 | CHICKEN 23 | KING PRAWN 28 | VEGETABLE **V** 19

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** 23

GRESSINGHAM DUCK BREAST 35

MORI-NU TOFU **V** 24

LAMB CUTLET 45

COTSWOLD CHICKEN BREAST 25

GRASS-FED BLACK ANGUS BEEF 39

RICE

PAD KRAPOW RICE 14

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

STICKY RICE IN BANANA LEAF 7 **PB GF**

KING PRAWN & PINEAPPLE FRIED RICE 21

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 6 **V GF**

STEAMED JASMINE RICE 5.5 **PB GF**

EGG NOODLES 8

VEGETABLES

GAI LAN 8 braised garlic cloves, oyster sauce **V**

CHOI SUM 9 light premium soy **PB**

GRILLED ASPARAGUS 12.5 teriyaki sauce **V**

TRUFFLED BABY PAK CHOI 10

light premium soy **PB**

MIXED SEASONAL VEGETABLES 8 **V**

BEANSPROUTS 6.5

braised garlic cloves, oyster sauce **V**

CHARGRILLED EGGPLANT 9

blackbean sauce **V**

I M P O R T A N T M E N U I N F O R M A T I O N

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