

# Thai Restaurant

STADHAMPTONI 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 ajard cucumber relish, peanut dipping 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

BLACK ANGUS BEEF PANANG CURRY chargrilled baby courgettes, lychees, cherry tomatoes, grapes **GF**

GAI LAN light premium soy

BEANSPROUTS braised garlic cloves **GF**

STEAMED JASMINE RICE **GF**

## VEGETARIAN

CRISPY SEAWEED **GF**

CRISPY RICE PAPER VEGETABLE SPRING ROLL hoi sin dipping sauce

SHIITAKE, BUTTON AND CHESTNUT MUSHROOM SATAY ajard 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 courgette, lychee, cherry tomatoe, grapes **GF**

GAI LAN 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

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

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 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 AND ENOKI MUSHROOMS spring onion, garlic, black pepper

GAI LAN braised garlic cloves, oyster sauce

STEAMED JASMINE RICE

LEMON MERINGUE TART with raspberry sorbet

## VEGETARIAN

STEAMED EDAMAME japanese chilli powder, rock salt

VEGETABLE TEMPURA tempura dipping sauce

SALT AND 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 white aubergine, baby aubergine, bamboo, basil, kaffir lime leaf

VEGETABLE PAD THAI (V) peanuts, egg, tamarind, beansprouts, spring onion

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

GAI LAN braised garlic cloves

STEAMED JASMINE RICE

LEMON MERINGUE TART with raspberry sorbet

## STARTERS

CRISPY SEAWEED 6 GF PB

STEAMED EDAMAME 6  
japanese chilli powder, rock salt GF PB

SHRIMP CRACKERS 6 sweet chilli sauce

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

COTSWOLD CHICKEN SATAY 10  
ajard, peanut sauce

KING PRAWN SATAY 15  
ajard, peanut sauce

CRISPY RICE PAPER VEGETABLE SPRING ROLLS 10  
hoisin V

CRISPY RICE PAPER PEKING DUCK SPRING ROLLS 12  
hoisin

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

STICKY OLD SPOT PORK RIBS 13  
smoked with jasmine tea

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

KING PRAWN TEMPURA 13  
tempura dipping sauce

SOFTSHELL CRAB TEMPURA 16  
tempura dipping sauce

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

## SOUPS

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

TOM KHA KAI 12  
hot and 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 14  
shredded papaya, dried shrimp, carrots, cherry tomatoes, fine beans, tamarind, lime, palm sugar, chilli, garlic GF

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

## FISH AND CRUSTACEA

GRILLED BLACK COD 39  
marinated in miso & sake

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

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

SPICEY SEMI-DRY KING PRAWNS 23  
thai chilli paste & long beans

STEAMED SEA BASS FILLETS 24  
fresh garlic and coriander in chilli lemon sauce

GARLIC & BLACK PEPPER KING PRAWNS 23  
coriander

## MEAT AND POULTRY

HONEY ROASTED PORK LOIN 20  
pak choi, pickled ginger, premium soy chili 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 & 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 GLOUSTERSHIRE 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  
onions, chilli & holy basil

## VEGETABLES

GAI LAN 12.5  
braised garlic cloves, oyster sauce

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

MIXED SEASONAL VEGETABLES 11 V

CHARGRILLED EGGPLANT & MINCED PORK 15 black bean sauce

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, lychees, cherry tomatoes & grapes

## GREEN CURRY

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

## RED CURRY

pineapple, grapes, cherry tomatoes, lychee, basil

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

MIXED VEGETABLE V 17

GRESSINGHAM DUCK BREAST 23

MORI-NU TOFU V 17

LAMB CUTLET 22

COTSWOLD CHICKEN BREAST 20

GRASS-FED BLACK ANGUS BEEF 23

# RICE

## CHICKEN & PINEAPPLE FRIED RICE 21

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

## KING PRAWN & PINEAPPLE FRIED RICE 22.5

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

EGG FRIED RICE 8 V GF I STICKY RICE IN BANANA LEAF 9 GF PB I STEAMED JASMINE RICE 7 PB GF

# NOODLES

VEGETABLE PAD THAI 15

## EGG NOODLES 10

beansprouts, spring onion & oyster sauce

CHICKEN PAD THAI 18.5

## COSTWORLD CHICKEN NOODLES 19

egg noodles, shiitake mushroom, & thai asparagus

KING PRAWN PAD THAI 20

## 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