



THAI A LA CARTE
CRAZY BEAR BEACONSFIELD



STARTERS

CRISPY SEAWEED 6.00 (GF) (PB)

STEAMED EDAMAME

japanese chilli powder, rock salt 6.50 (GF) (PB)

SHRIMP CRACKERS

sweet chilli sauce 6.00

SHIITAKE & CHESTNUT MUSHROOM SATAY

ajard cucumber relish, peanut sauce 9.50 (PB)

CRISPY RICE PAPER VEGETABLE SPRING ROLLS

hoi sin 10.00 (V)

CRISPY SALT AND PEPPER MORI-NU TOFU

crispy garlic, spring onion, habanero 9.50 (V)

FEATHERBACK THAI FISH CAKES

ajard cucumber relish 11.00 (GF)

THAI STYLE CHICKEN WINGS

siracha 12.50

STICKY GLOUCESTERSHIRE OLD SPOT PORK RIBS

smoked with jasmine tea 14.00

CRISPY RICE PAPER PEKING DUCK SPRING ROLLS

hoi sin 12.50

KING PRAWN TEMPURA

tempura dipping sauce 13.50

CRISPY SALT AND PEPPER BABY SQUID

crispy garlic, spring onion, habanero 16.00

SESAME PRAWN TOAST

sweet chilli sauce 11.00

COTSWOLD CHICKEN SATAY

ajard cucumber relish, peanut sauce 11.00

CRISPY SALT AND PEPPER KING PRAWN

crispy garlic, spring onion, habanero 16.00

MODERN STYLE SEABASS SASHIMI

chilli, crispy garlic, coriander, ponzu 11.00

STARTER SHARING SELECTION 20.00 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

hot and sour, enoki, shiitake, button and oyster mushrooms, galangal, coconut milk 11.00 (GF) (V)

TOM KHA KAI

hot and sour, cotswold chicken, button mushrooms, galangal, coconut milk 13.00 (GF)

TOM YAM KUNG YAI

king prawns, button mushrooms, lemongrass, galangal, chilli oil 16.00 (GF)

SALADS

PAPAYA

shredded papaya, dried shrimp, carrots, cherry tomatoes, fine beans, tamarind, lime, palm sugar, chilli, garlic 15.00 (GF)

CRISPY DUCK AND POMEGRANATE

white onion, red onion, celery, roasted cherry tomatoes, coriander, coconut, chilli paste 20.00

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

mango, shallots, cherry tomatoes, celery, cashews, spicy seafood sauce 25.00 (GF)

FISH AND CRUSTACEA

TWO WHOLE NATIVE LOBSTER TAILS

wok fried with garlic, black pepper and spring onions or steamed with shiitake mushrooms, spring onions, ginger and plum, both with green papaya salad 48.00

STEAMED SEA BASS FILLETS

fresh garlic and coriander in chilli lemon sauce 25.00

GARLIC AND BLACK PEPPER KING PRAWNS

coriander 23.00

KING PRAWNS & SCALLOPS

semi dry, chilli, basil, red curry paste 25.00 (GF)

GRILLED BLACK COD

marinated in miso and sake 45.00

MEAT AND POULTRY

SWEET AND SOUR COTSWOLD CHICKEN

pineapple, cherry tomatoes, onions, spring onions, mixed capsicums 20.00

CRISPY GLOUCESTERSHIRE OLD SPOT PORK BELLY

pak choi, pickled ginger, premium soy chilli dipping sauce 20.50

CHARGRILLED LAMB CUTLETS

long beans, garlic, chilli, black pepper sauce 24.50

HONEY ROASTED LOIN OF GLOUCESTERSHIRE OLD SPOT PORK

pak choi, pickled ginger, premium soy chili dipping sauce 21.00

STIR FRIED COTSWOLD CHICKEN

roasted cashews, spring onions, mixed capsicums, dried chilli 20.00

ROASTED MANDARIN CHERRY VALLEY DUCK

pak choi, pickled ginger, premium soy chilli dipping sauce 23.50

STIR FRIED GRASS-FED BLACK ANGUS BEEF FILLET

onions, chilli, holy basil 27.00

NOODLES

CANTONESE STYLE LOBSTER NOODLES

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

COTSWOLD CHICKEN NOODLES

egg noodles, shiitake mushrooms, thai baby asparagus 21.00

NATIVE LOBSTER TAIL PAD THAI 27.50

KING PRAWN PAD THAI 21.00

CHICKEN PAD THAI 18.50

VEGETABLE PAD THAI 15.00

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 17.50

MORI-NU TOFU 17.50

COTSWOLD CHICKEN BREAST 20.00

GRESSINGHAM DUCK BREAST 23.50

LAMB CUTLET 24.50

GRASS-FED BLACK ANGUS BEEF 24.50

RICE

PAD KRAPOW RICE

our own minced old spot pork garlic, chilli, holy basil, rice, topped with a fried egg 16.00

STICKY RICE IN BANANA LEAF

9.00 (GF) (PB)

KING PRAWN & PINEAPPLE FRIED RICE

onion, mixed capsicums, banana shallot, cashew nut, currants in a whole pineapple 22.50

CHICKEN & PINEAPPLE FRIED RICE

mixed capsicums, onion, currants, cashew nuts, banana shallot, in a whole pineapple 21.00

EGG FRIED RICE

8.50 (GF) (V)

STEAMED JASMINE RICE

7.00 (GF) (PB)

VEGETABLES

GAI LAN

braised garlic cloves, oyster sauce 12.50

CHOI SUM

light premium soy 9.50 (PB)

GRILLED ASPARAGUS

teriyaki sauce 12.50 (V)

MIXED SEASONAL VEGETABLES

11.00 (V)

TRUFFLED BABY PAK CHOI

light premium soy 13.00 (PB)

BEANSPROUTS

braised garlic cloves, oyster sauce 9.00

DESSERTS

SALTED BUTTER CARAMEL

pistachios, 70 % cocoa dark valrhona chocolate sorbet (GF) (V) 11.00

RUM AND RAISIN PARFAIT

mulled wine syrup, hazelnut (V) (GF) 9.00

CHOCOLATE AND COFFEE

brownie, mocha ice cream (V) 10.00

STICKY TOFFEE

butterscotch, cinnamon ice cream (V) 11.00

PISTACHIO AND OLIVE OIL CAKE

raspberry sorbet (PB) 11.50

SELECTION OF SORBETS

pornstar, mango, chef's selection (PB) (GF) 3.00 *per scoop*

SELECTION OF ICE CREAMS

strawberry daiquiri, madagascan vanilla, toasted coconut & chocolate chip (V) 3.00 *per scoop*

This is a sample menu - dishes and prices may vary.

(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

