



THAI A LA CARTE
CRAZY BEAR STADHAMPTON



STARTERS

CRISPY SEAWEED 6.00 (GF) (PB)

STEAMED EDAMAME

japanese chilli powder, rock salt 6.00 (GF) (PB)

SHIITAKE, BUTTON, AND CHESTNUT
MUSHROOM SATAY

arjard, peanut sauce 9.00 (PB)

CRISPY RICE PAPER VEGETABLE SPRING ROLLS
hoisin 10.00 (V)

CRISPY SALT AND PEPPER MORI-NU TOFU
crispy garlic, spring onion, habanero 9.00 (V)

STICKY GLOUCESTERSHIRE OLD SPOT PORK
RIBS

smoked with jasmine tea 13.00

COTSWOLD CHICKEN SATAY

arjard, peanut sauce 10.00

SHRIMP CRACKERS

sweet chilli sauce 6.00

CRISPY RICE PAPER PEKING DUCK SPRING ROLLS
hoisin 12.00

KING PRAWN TEMPURA

tempura dipping sauce 13.00

CRISPY SALT AND PEPPER BABY SQUID

crispy garlic, spring onion, habanero 16.00

SOFT SHELL CRAB TEMPURA

tempura dipping sauce 16.00

KING PRAWN SATAY

arjard, peanut sauce 15.00

PUMPKIN, CAPSICUM, TARO, ONION, SHISO
LEAF TEMPURA

tempura dipping sauce 10.00 (V)

SOUPS

TOM KHA HEDHOM

hot and sour, enoki, shiitake, button and oyster mushrooms, galangal, coconut milk 10.00 (GF) (V)

TOM KHA KAI

hot and sour, cotswold chicken, button mushrooms, galangal, coconut milk 12.00 (GF)

TOM YAM KUNG YAI

king prawns, button mushrooms, lemongrass, galangal, chilli oil 14.00 (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 19.00

FISH AND CRUSTACEA

GRILLED BLACK COD

marinated in miso and sake 39.00

SWEET AND SOUR CRISPY SEA BASS FILLETS

capsicums, thai basil, onion, chilli, tamarind sauce 27.00

STIR FRIED SCALLOPS, KING PRAWNS, MUSSELS AND SQUID

spring onion, garlic, black pepper 24.00

STIR FRIED SEMI DRY KING PRAWNS

spicy thai chilli paste, long beans 23.00

STEAMED SEA BASS FILLETS

fresh garlic, coriander, chilli lemon sauce 24.00

GARLIC AND BLACK PEPPER KING PRAWNS

coriander 23.00

MEAT AND POULTRY

HONEY ROASTED LOIN OF GLOUCESTERSHIRE OLD SPOT PORK

pak choi, pickled ginger, premium soy chilli dipping sauce 20.00

STIR FRIED GRASS-FED BLACK ANGUS BEEF SIRLOIN

oyster mushrooms, mixed capsicums, oyster sauce 23.00

CRISPY GLOUCESTERSHIRE OLD SPOT PORK BELLY

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

STIR FRIED COTSWOLD CHICKEN

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

CHARGRILLED LAMB CUTLETS

long beans, garlic, chilli, black pepper sauce 23.00

STIR-FRIED CRISPY GLOUCESTERSHIRE OLD SPOT PORK

broccoli, garlic, oyster sauce 20.00

ROASTED MANDARIN CHERRY VALLEY DUCK

pak choi, pickled ginger, premium soy chilli dipping sauce 23.00

STIR FRIED GRASS-FED BLACK ANGUS BEEF FILLET

onions, chilli, holy basil 26.00

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 17.00

MORI-NU TOFU 17.00

COTSWOLD CHICKEN BREAST 20.00

GRESSINGHAM DUCK BREAST 23.00

LAMB CUTLET 22.00

GRASS-FED BLACK ANGUS BEEF 23.00

VEGETABLES

GAI LAN

braised garlic cloves, oyster sauce 12.50

SHIITAKE, OYSTER AND ENOKI MUSHROOM TRIO spring onion, garlic, black pepper 12.00

CHARGRILLED EGGPLANT AND MINCED PORK

chilli and garlic 15.00

MIXED SEASONAL VEGETABLES

11.00 (V)

TRUFFLED BABY PAK CHOI

light premium soy 13.00 (PB)

BEANSPROUTS

braised garlic cloves, oyster sauce 9.00

RICE

KING PRAWN AND WHOLE PINEAPPLE FRIED RICE
mixed capsicums, banana shallot, cashew nut, currants in a whole pineapple 22.50

CHICKEN AND WHOLE PINEAPPLE FRIED RICE
mixed capsicums, onion, currants, cashew nuts, banana shallot, in a whole pineapple 21.00

STEAMED JASMINE RICE
7.00 (GF) (PB)

EGG FRIED RICE
8.00 (GF) (V)

STICKY RICE IN BANANA LEAF
9.00 (GF) (PB)

NOODLES

VEGETABLE PAD THAI 15.00

CHICKEN PAD THAI 18.50

KING PRAWN PAD THAI 20.00

EGG NOODLES
beansprouts, spring onion, oyster sauce 10.00

COTSWOLD CHICKEN NOODLES
egg noodles, shiitake mushrooms, thai baby asparagus 19.00

DESSERTS

YUZU AND BLACKBERRY FOOL
matcha tea sesame tuille (GF) (PB) 9.00

DARK CHOCOLATE DELICE
caramelised white chocolate (V) 9.00

ORCHARD APPLE CAKE
toffee apple sauce, brown bread ice cream (V) 9.00

CHEF'S SELECTION OF ICE CREAMS
ask your server for our selection of flavours (V) (GF) 2.50 per scoop

CHEF'S SELECTION OF SORBETS
ask your server for our selection of flavours (PB) (GF) 2.50 per scoop

CHEESE SELECTION
crackers, chutney, celery (V) 15.00

PETITE FOURS WITH COFFEE 8.50 per person

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.

