

Thai Kitchen *at* The Cross Keys, Hammersmith

Monday to Friday 12-4pm, 5pm-10pm
Saturday & Sunday 12-10pm

STARTERS

Choose one of your favourites or build your own sharing platter

4 for 20.00 5 for 25.00

- 1. Vegetable Spring Rolls (v) 6.25**
5 crispy spring roll with vermicelli and mixed vegetables, served with sweet chilli sauce
- 2. Vegetable Tempura (v) 6.25**
Mixed vegetables in light tempura batter, served in sweet chilli sauce
- 3. Crispy Fried Tofu (v) 6.25**
Deep-fried tofu, served with sweet chilli sauce
- 4. Gyo-za (v) 6.25**
5 deep-fried assorted Japanese dumplings filled with vegetables, served with sweet soy sauce
- 5. Chicken Satay 6.25**
4 chargrilled marinated chicken skewers with peanut sauce
- 6. Thai Fish Cakes 6.25**
5 deep-fried spicy minced prawn fish mixed with spices and red curry paste, served with sweet chilli sauce
- 7. Thai Dumplings 6.25**
5 steamed dumplings filled with minced pork with garlic oil topping, served with sweet soy sauce
- 8. Crispy Duck Rolls 6.25**
4 crispy spring rolls with shredded duck and mixed vegetables, served with hoisin sauce
- 9. Prawn on Toast 6.25**
Deep-fried minced prawn and chicken on toast covered with sesame seeds, served with sweet chilli sauce
- 10. Prawn Tempura 6.25**
4 prawns in crispy tempura batter, served in sweet chilli sauce
- 11. Golden Wings 6.25**
Marinated deep-fried chicken wings served with sweet chilli sauce
- 12. Thai Prawn Crackers 3.50**
Served with sweet chilli sauce
- 13. Mixed Starter (for 2 people) 18.50**
2 chicken satay, 2 vegetable spring rolls, 2 prawn on toasts, 2 vegetable gyo-za, 2 Thai dumplings and 2 Thai fish cakes

SIGNATURE STARTERS

- 1. Salt and Pepper Squid 7.90**
Deep-fried squid with salt, pepper, chilli and garlic
- 2. Salt and Pepper Prawns 7.90**
Deep-fried prawns with salt, pepper, chilli and garlic
- 3. Salt and Pepper Tofu 6.90**
Deep-fried tofu with salt, pepper, chilli and garlic
- 4. Thai Calamari 7.90**
Thai style calamari with soy sauce, ginger, chilli, spring onion

SOUP

Cooked with your choice of
Vegetables 6.50 // Chicken 6.90
Seafood or Prawn 8.90

1. Tom Yum

2. Tom Kha

Hot and sour coconut milk soup with lemongrass, galangal, lime leaves, tomatoes and mushrooms

CHEF SIGNATURES

1. Weeping Tiger

4. Papaya Salad (v)

6. Traditional Beef Massaman Curry 12.90

A slow cooked diced beef in coconut milk, potatoes and onions topped with cashew nuts and fried crispy shallots.

CURRY DISHES

Cooked with your choice of
Vegetables 9.90 // Chicken/Tofu (v) 10.90 //
Beef/Prawn 11.90 // Seafood/Duck 13.50

All dishes can be made vegetarian or vegan, ask your server for details

1. Red Curry

4. Yellow Curry

Tasty yellow curry paste in coconut milk with potatoes and onions topped with fried crispy shallots

5. Jungle Curry

SIDES

- | | |
|-------------------------------|----------------------------|
| Sticky Rice 3.60 | Bowl of Fries. 3.50 |
| Coconut Rice 3.60 | Cheesy Fries 4.50 |
| Egg Fried Rice 3.60 | Onion Rings 3.50 |
| Steamed Thai Rice 3.00 | |

*Some of our fish dishes may contain small bones. All prices are inclusive of VAT. If you require information regarding the presence of any allergens in our food or drink, please ask your server who will be happy to provide this information.
Whilst a dish might contain a specific allergen, due to wide range of ingredients used in our kitchen, food may be at risk of cross contamination of other ingredients.
Vegetarian (v) • Vegan (vg)



WOK DISHES

Cooked with your choice of

Vegetables **9.90** / *Chicken/Tofu (v)* **10.90** //
Beef/Prawn **11.90** // *Seafood/Duck* **13.50**

All dishes can be made vegetarian or vegan, ask your server for details

1. Pad Kra Pao

5. Pad Prew Wan
Stir-fry cooked with sweet and sour sauce, onions, carrots, cucumber, peppers, tomatoes, pineapples and spring onion

6. Pad Black Bean Sauce
Stir-fry cooked with black bean sauce, onions, peppers and spring onion

7. Pad Pak
Stir-fry cooked with soy sauce and spring mixed vegetables

8. Pad Krafieam Prik Thai
Stir-fry with garlic & pepper sauce on a bed of steamed mixed vegetables

RICE DISHES

Cooked with your choice of

Vegetables **9.90** / *Chicken/Tofu (v)* **10.90** //
Beef/Prawn **11.90** // *Seafood/Duck* **13.50**

All dishes can be made vegetarian or vegan, ask your server for details

1. Special Thai Fried Rice

Stir-fried rice with onions, tomatoes, carrots and spring onions

2. Bangkok Kra Pow Fried Rice

3. Pineapple Fried Rice

NOODLE DISHES

Cooked with your choice of

Vegetables **9.90** / *Chicken/Tofu (v)* **10.90** //
Beef/Prawn **11.90** // *Seafood/Duck* **13.50**

All dishes can be made vegetarian or vegan, ask your server for details

1. Pad Thai

Stir-fried rice noodles with egg, bean sprouts, carrots, spring onions in our homemade Pad Thai sauce served with ground peanut, chilli and lime

2. Pad Si-Ewe

Stir-fried flat rice noodles with egg mixed vegetables and soy sauce

3. Pad Kee-Mow

4. Pad Chow Mein

Stir-fried egg noodles with bean sprouts, carrots, onions and spring onions

5. Pad Singapore Noodles

Stir-fried glass noodles cooked with turmeric sauce, egg, bean sprouts, carrots, onions, peppers and spring onions

ENGLISH MENU

1. Cheeseburger & Chips 8.50

Beef burger, cheddar cheese, lettuce, tomato, red onion and pickles served with chips and salad

2. Chicken Burger & Chips 8.50

Deep-fried chicken breast, lettuce, tomato, red onion served with chips

3. Vegan Burger & Chips (v) 8.50

Vegan burger, lettuce, tomato and red onion served with chips

4. Fish & Chips 13.50

Avahi battered cod, served with chips, peas and tartar sauce

5. Scampi & Chips 12.50

served with chips, peas and tartar sauce

6. Sausage & Mash 12.50

Cumberland pork sausages and mash, served with fried onions, gravy and chips

7. Steak & Ale pie with chips 13.50

served with Peas, gravy and chips

WINE

Prices are shown for 175ml/250ml Bottle

WHITE

L. Artista Sauvignon/Chardonnay (Chile) gooseberry aromas, fruity & zesty 12.5% 5.50/7.40/22

Satori Pivo Grigio (Italy) 5.80/7.70/23

Whistling Duck Chardonnay (Australia) sweet melon, peach & nectarines 12.5% 5.50/7.40/22

Edwin Fice Sauvignon Blanc (New Zealand) zesty grapefruit, gooseberry & passion fruit 12.5% 7.80/10.50/31

ROSE

Feather Falls Zinfandel (U.S.A) Cherries, watermelon, strawberries & sweet candy 9.5% 5.50/7.40/22

Pinot Grigio Bianco (Italy) Crisp Clear summer fruits 12% 5.70/7.90/23

RED

L. Artista Cabernet sauvignon (Chile) smooth tannins with touches of oak 13.5% 5.50/7.40/22

Whistling Duck Shiraz (Australia), aromas of roussette fruit pudding, molberry and black pepper 14.5% 6.00/8/23

Cruz Alta Malbec (Argentina) violet soft coffee and mocha finish 13.5% 6.80/9/27

Le Versant Pinot Noir (Pays d'Oc France) earthy raspberries & five terrains 12.5% 6.80/9/27

Riglo Rio Del Rey (Spain) Rich Garnet with Blackberries & Cedar 13.5% 7.80/10.50/31

SPARKLING

Misint Prosecco DOC (Italy) 70cl Bottle 29

La Tordara Prosecco (Italy) 20cl Bottle 9.50

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