



Menu





Cow Roast Dinner

£17.95 Per Person (minimum order for two people)

Mixed Starter

Satay Gai,
Poh Pia,
Tod Man Khao Pohd,
Goong Hom Pa,
Kanom Jeeb,
Mee Krob,
Samosa

Soup Course

Chicken Soup

Main Courses

Green Chicken Curry,
Chicken with Cashew Nuts,
Beef in Oyster Sauce,
Stir-Fried Mixed Vegetables,
Pad Mee,
Steamed Rice

Desserts

Ice Cream

Gatha Thai Dinner

£19.95 Per Person (minimum order for two people)

Mixed Starter

Satay Gai,
Poh Pia,
Tod Man Pla,
Goong Hom Pa,
Ped Sawan,
Samosa,
Mee Krob

Soup Course

Prawn or Mixed Seafood Soup

Main Courses

Panang Gai,
Stir-Fried Beef with Chilli and Basil,
Stir-Fried Prawns with Garlic and Pepper,
Stir-Fried Mixed Vegetables,
Stir-Fried Thai Noodles,
Egg Fried Rice

Desserts

Ice Cream



Vegetarian Dinner

£15.95 Per Person (minimum order for two people)

Mixed Starter

Spring Rolls,
Samosa,
Vegetables in Batter,
Sweetcorn Cake,
Mee Krob

Soup Course

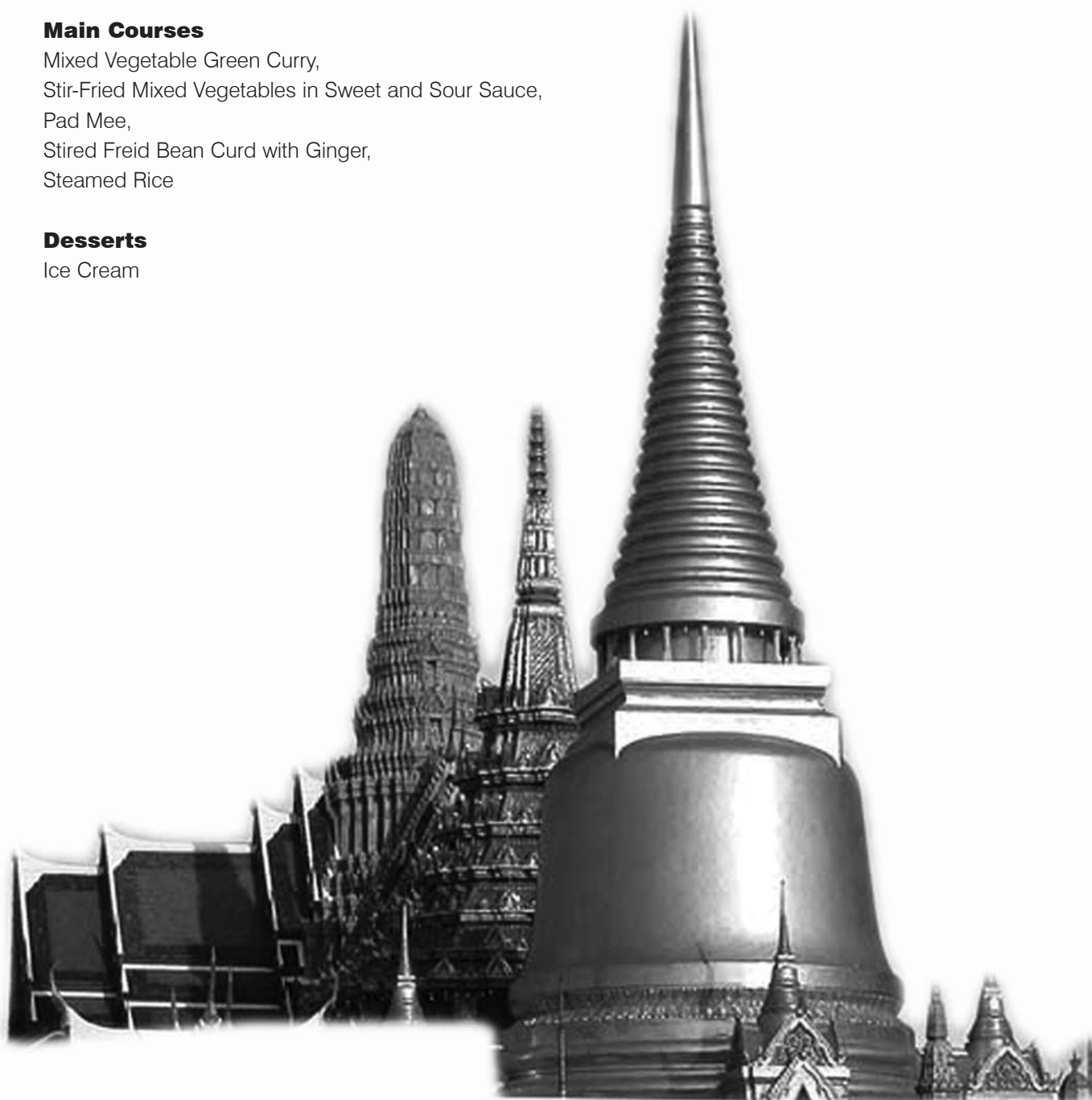
Mushroom Soup

Main Courses

Mixed Vegetable Green Curry,
Stir-Fried Mixed Vegetables in Sweet and Sour Sauce,
Pad Mee,
Stir-Fried Bean Curd with Ginger,
Steamed Rice

Desserts

Ice Cream



Starters

- 1. Gatha Thai Mixed Starters** **£5.95**
This dish is highly recommended as it allows each person to enjoy a variety of different starters. (Satay Gai, Poh Pia Tod, Tod Man Pla, Goong Hom Pa, Kanom Pung Na Goong, Mee Krob, Samosa.)
(Price per person, minimum order for 2 people.)
- 2. Satay Gai (chicken)** **£4.25**
Strips of chicken marinated in Thai spices, put on skewers and grilled over charcoal, served with peanut sauce and fresh pickled cucumber.

Satay Hed (mushroom) (V) **£3.95**
Satay Goong (prawn) **£4.95**
- 3. Phed Sawan** **£4.50**
Crispy duck wrapped in a pancake roll. Served with salad and plum sauce.
- 4. Kanom Jeeb** **£4.25**
Dumplings of minced pork and prawns, blended with garlic, water chestnuts and bamboo shoots then steamed. Served with dark soy sauce.
- 5. Thai Prawns Tampura** **£4.50**
King prawns deep fried in Chef's specially prepared batter. Served with plum sauce.
- 6. Tod Man Pla** **£4.95**
Traditional spicy fishcakes, blended with red Thai curry paste, green beans and lime leaves. Served with a mixed vegetable pickle, topped with chillies and peanuts.
- 7. Gale Pub (Samosa)** **£3.95**
Vegetable samosa wrapped in a pancake, blended with sweet potato and yellow Thai curry paste. Served with Thai sweet chilli dip.
- 8. Poh Pia Tod (V)** **£3.95**
Vegetable spring rolls, filled with mixed vegetables and clear vermicelli noodles, served with sweet chilli dip.
- 9. Pak Choob Pang Tod (V)** **£3.95**
A selection of deep fried vegetable in batter. Served with Thai sweet chilli sauce.

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| 10. | Tod Man Khao Pohd (V)
Sweetcorn cake mixed with Thai spices. Served on a bed of mixed salad leaves and a sweet chilli sauce. | £3.95 |
| 11. | Kao Keap Goong
Thai prawn crackers. | £1.75 |
| 12. | Gatha Thai Aromatic Duck: whole
Gatha Thai Aromatic Duck: half
Gatha Thai Aromatic Duck: quarter
Aromatic crispy duck served with pancakes, cucumber, spring onion and Thai sauce. | £23.95
£12.95
£7.95 |
| 13. | Kanom Pung Na Goong (Sesame Prawn Toast)
Crispy prawns on toast, served with Thai sweet chilli sauce. | £4.50 |
| 14. | Goong Hom Pa
Crispy wrapped king prawns served with Thai sweet chilli dip. | £4.50 |
| 15. | Ga Du Moo Tord
Spare ribs Thai style. | £4.50 |
| 16. | Peaka Gai Trod
Spicy stir-fried chicken wings. | £3.95 |

Gatha Thai Soup

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| 17. | Tom Yam Gai (chicken)
Talay (mixed seafood)
Hed (mushroom) (V)
Goong (prawn)
Hot and sour clear soup, flavoured with lemon grass coriander, fresh chillies, galangal and lime leaves. | £3.95
£4.50
£3.95
£4.50 |
| 18. | Tom Kha Gai (chicken)
Talay (mixed seafood)
Hed (mushroom) (V)
Goong (prawn)
Similar in taste to Tom Yam, this soup is made with coconut milk and has a more distinct taste of galangal to mellow the flavour. | £3.95
£4.50
£3.95
£4.50 |

Gatha Thai Salad

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| 19. | Gatha Thai Salad | £5.25 |
| | Supreme of mixed vegetable and hard boiled eggs with Thai peanut sauce. | |
| 20. | Laab Gai (chicken))),
Ped (duck) | £5.25
£5.95 |
| | Supreme of minced chicken or duck tossed with fresh mint, lemon grass, galangal and lime leaves with toasted ground rice. The outcome is a deliciously refreshing hot and sour salad. | |
| 21. | Yum Talay)), | £5.95 |
| | Spicy seafood salad garnished with chilli, lemon grass and spring onion. | |
| 22. | Yum Neau | £5.25 |
| | Freshly prepared warm beef salad with spicy dressing and vegetables. | |
| 23. | Somtum))) | £5.25 |
| | Freshly prepared salad with papaya in a chilli dressing and vegetables. | |

Chicken Dishes

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| 24. | Gai Pad Med Ma-Muang Himmapharn) | £5.25 |
| | Stir-fried chicken with cashew nuts, onion, pepper and dried chillies. | |
| 25. | Gai Pad Pried Waan | £5.25 |
| | Stir-fried chicken with pineapple, onion, pepper and cucumber in a sweet and sour sauce. | |
| 26. | Gai Pad Khing | £5.25 |
| | Stir-fried chicken with ginger, garlic, spring onions and mushroom. | |
| 27. | Gatha Thai Chicken))) | £5.25 |
| | Stir-fried chicken with pepper, onion, fresh Thai herbs and brandy sauce. | |
| 28. | Gai Kratiem | £5.25 |
| | Grilled marinated fillet of chicken with garlic, pepper and coriander. | |

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| 29. | Gai Pad Nam Prig Pao
Stir-fried chicken in roasted chilli oil. | £5.25 |
| 30. | Gai Pad Grapow)))
Stir-fried chicken with Thai basil, garlic, chilli and fresh Thai herbs. | £5.25 |
| 31. | Gai Pad Kao Pode Orn
Stir-fried chicken with baby corn, onion, in a oyster sauce. | £5.25 |

Beef Dishes

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| 32. | Nuea Pad Nam Mun Hoy
Strips of steak sautéed with oyster sauce, onion, pepper and spring onions. | £5.95 |
| 33. | Nuea Pad Prig Gaprao)))
Strips of steak stir-fried with chilli, garlic and fresh Thai basil. | £5.95 |
| 34. | Nuea Kratiem
Grilled marinated fillet of beef with garlic, pepper and coriander. | £5.95 |
| 35. | Nuea Gatha Thai))
Strips of steak marinated in soy bean sauce, stir-fried with pepper, onion, fresh Thai herbs and brandy sauce, served with a Thai traditional spicy sauce. | £5.95 |
| 36. | Nuea Pad Khing)
Stir-fried beef with ginger, garlic, spring onions and mushroom. | £5.95 |
| 37. | Nuea Pad Nam Prig Pao
Stir-fried beef in roasted chilli oil. | £5.95 |

Pork Dishes

- 38. Moo Pad Gaprao** 🍴🍴
Marinated pork stir-fried with sliced chillies, garlic, onion, pepper and fresh Thai basil leaves. **£5.25**
- 39. Moo Kratiem**
Grilled marinated fillet of pork with garlic, pepper and coriander. **£5.25**
- 40. Moo Pad Pried Waan**
Stir-fried pork with pineapple, onion, pepper and cucumber in a sweet and sour sauce. **£5.25**
- 41. Moo Pad Khing** 🍴
Stir-fried pork with ginger, garlic, spring onions and mushrooms. **£5.25**
- 42. Moo Pad Nam Prig Pao**
Stir-fried pork in roasted chilli oil. **£5.25**

Duck Dishes

- 43. Ped Makam**
Marinated breast of duck grilled over charcoal, sliced, coated with a tamarind sauce and served on a bed of lettuce. **£6.95**
- 44. Ped Pad Khing** 🍴
Honey roast duck stir-fried with ginger, garlic fresh chilli, spring onions and fungus mushroom. **£6.95**
- 45. Ped Pad Pried Waan**
Stir-fried honey roast duck with pineapple, onion, pepper and cucumber in a sweet and sour sauce. **£6.95**
- 46. Ped Pad Prig Gaprao** 🍴🍴
Stir-fried honey roast duck with sliced chillies, garlic, onion, pepper and fresh Thai basil leaves. **£6.95**
- 47. Ped Paradise**
Stir-fried duck with bok choy and red chillies. **£6.95**

Seafood Dishes

- 48. Pad Phed Talay**))) **£6.95**
Stir-fried mixed seafood with Thai red curry sauce, fresh chillies and green beans.
- 49. Talay Pad Pong Gari**) **£6.95**
Stir-fried mixed seafood with Thai yellow curry powder, spring onions, onion, celery and Thai herbs.
- 50. Goong Pad Kratiem Prig Thai**) **£6.95**
Grilled marinated king prawns with garlic, pepper and coriander.
- 51. Pla Rad Prig**))) **£6.95**
Special crispy whole fish topped with a sweet and sour chilli sauce.
- 52. Goong Pad Prieu Waan** **£6.95**
Stir-fried king prawns with pineapple, onion, pepper and cucumber in a sweet and sour sauce.
- 53. Goong Pad Kao Pode Orn** **£6.95**
Stir-fried king prawns with baby corn and vegetables in soy sauce.
- 54. Goong Pad Nam Prig Pao**))) **£6.95**
Stir-fried spicy king prawns in roasted chilli oil.
- 55. Pok Tak** **£6.95**
Spicy stir-fried mixed seafood with lemon grass and Thai herbs.

Gatha Thai Curry Dishes

- 56. Gaeng Kiew Waan (green curry) Gai (chicken) 》》》 £5.95**
Gaeng Kiew Waan Moo (pork) £5.95
Gaeng Kiew Waan Nuea (beef) £5.95
Gaeng Kiew Waan Goong (prawn) £6.95
Bangkok's famous green curry. A fragrant delight created from green chillies, coconut milk, bamboo shoots, Thai aubergines, lime leaves and Thai sweet basil leaves
- 57. Gaeng Daeng (red curry) Gai (chicken) 》》》 £5.95**
Gaeng Daeng Moo (pork) £5.95
Gaeng Daeng Nuea (beef) £5.95
Gaeng Daeng Mixed (seafood) £6.95
A fragrant delight created from red dried chillies, coconut milk, bamboo shoots, Thai aubergines, lime leaves and fresh herbs.
- 58. Gaeng Phed Ped Yang 》》》 £6.95**
Honey roast duck cooked with red curry paste, coconut milk, tomatoes, pineapple pieces, bamboo shoots and Thai aubergines.
- 59. Panang (red dry curry) Gai (chicken) 》》》 £5.95**
Panang Moo (pork) £5.95
Panang Nuea (beef) £5.95
A choice of meat cooked with panang curry paste, coconut milk, lime leaves and fresh Thai herbs.
- 60. Gaeng Massamun Gai (chicken) 》》》 £5.95**
Gaeng Massamun Nuea (beef) £5.95
Traditional curry from the Southern region of Thailand, cooked with coconut milk, cashew nuts, onions and potatoes.
- 61. Gaeng Pah (jungle curry) Gai (chicken) 》》》 £5.95**
Gaeng Pah Moo (pork) £5.95
Gaeng Pah Nuea (beef) £5.95
Gaeng Pah Goong (prawns) £6.95
Thai red curry paste is cooked with a selection of Thai herbs and vegetables but without coconut milk.
- 62. Hoa Mok Talay 》》 £6.95**
Spicy mixed seafood curry with Thai herbs.

Vegetarian Dishes

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| 63. | Pad Sam Sahai (three musketeers)
Stir-fried asparagus, baby sweet corn and shiitake mushrooms in a oyster sauce. | £4.95 |
| 64. | Pad Pak Ruam
Stir-fried mixed vegetables in soy sauce or oyster sauce. | £4.95 |
| 65. | Gaeng Kiew Waan Pak (vegetable green or red curry)
Fresh mixed vegetables cooked in a green or red curry sauce with coconut milk, bamboo shoots and fresh Thai herbs. | £4.95 |
| 66. | Pad Tuah Gnorg (bean sprouts)
Stir-fried bean sprouts with sliced chilli, spring onion, in soy sauce. | £4.95 |
| 67. | Pad Prew Waan Pak
Stir-fried mixed vegetables in a sweet and sour sauce. | £4.95 |
| 68. | Tao Hoo Phad Khing 🍲
Stir-fried bean curd with ginger, sliced chilli, garlic, spring onions and mushrooms. | £4.95 |
| 69. | Pad Wun Sen
Soya noodles stir-fried with egg and fresh vegetables. | £4.95 |

Rice and Noodles

70.	Khao Suay (V) Thai jasmine rice.	£1.80
71.	Khao Ka-Ti Coconut rice.	£2.20
72.	Khao Pad Kai Egg fried rice.	£2.20
73.	Khao nue Thai sticky rice.	£2.20
74.	Khao Pad Pag (V) Egg fried rice with vegetables.	£4.95
75.	Khao Pad Gai (chicken) Khao Pad Moo (pork) Fried rice with chicken or pork and vegetables.	£5.25 £5.25
76.	Khao Pad Gatha Thai Gai (chicken and prawn) Special Thai style fried rice.	£5.95
77.	Pad Thai Noodles) Original Thai rice stick noodles with choice of chicken, prawn or vegetable.	£5.95
78.	Pad Mee (V) Stir-fried egg noodles with bean sprouts and spring onions.	£5.25
79.	Mee Grob Lad Na Crispy fresh egg noodles, topped with chicken, prawns and bamboo shoots in light gravy.	£5.95

Deserts

Please ask to see our desert menu.



All prices include VAT

Mildly Hot and Spicy)

Moderately Hot and Spicy))

Very Hot and Spicy)))

The Cow Roast Inn

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Open 7 days a week

Monday to Saturday, Lunch 11.00 am - 3.00 pm

Monday to Saturday, Dinner 5.00 pm - 11.00 pm

Sunday, 12 noon - 11.00 pm





'Khob Khun Krab'

Thank You

