



# TAH CHANG

THAI KITCHEN

## Appetizers

<b>Chicken Satay (N)</b> <i>Marinated in house special style, served with signature peanut sauce and cucumber pickle.</i>	£6.50
<b>Steamed Scallops (GF)***</b> <i>With ginger, lemongrass, kaffir lime leaves, chilli, garlic and lime sauce.</i>	£6.25
<b>Deep-fried Soft Shell Crab (N)</b> <i>With sweet chilli mayonnaise and crushed peanuts.</i>	£6.95
<b>Hoy Tod*</b> <i>Fried tapioca battered scallops and mussels served with beansprouts, spring onion and chilli sauce.</i>	£7.50
<b>Steamed King Prawn</b> <i>With cellophane noodles, garlic, ginger, black pepper &amp; soy sauce.</i>	£6.50
<b>Shitake &amp; Glass Noodle Spring Rolls</b> <i>Served with sweet chilli sauce.</i>	£5.95
<b>Chilli Duck Rolls*</b> <i>Marinated duck wrapped with chilli, leeks and shitake mushroom in pastry served with hot sin sauce.</i>	£6.95
<b>Prawn &amp; Pork on Crispy Seaweed</b> <i>Deep fried marinated mince prawn &amp; pork on seaweed served with Thai plum sauce.</i>	£6.50
<b>Honey Glazed Spare Ribs</b> <i>Grilled spare ribs glazed with honey garlic sauce.</i>	£6.50
<b>Thai Fish Cakes (GF) (N)*</b> <i>Deep fried minced cod, long bean, kaffir lime leaves marinated with curry paste served with sweet chilli sauce and crushed peanuts.</i>	£6.50
<b>Golden Fried Mixed Vegetables</b> <i>In batter, served with sweet chilli mayonnaise and soy sauce.</i>	£5.95
<b>Chilli Squid in Salt &amp; Pepper**</b> <i>Deep-fried buttered squid in salt &amp; pepper</i>	£6.50
<b>Yum Tah Chang (N) (GF)***</b> <i>Choice of beef, chicken or king prawns tossed with cucumbers, carrots, red onions, crushed peanuts &amp; spicy lime dressing garnished with coriander.</i>	£6.95
<b>Phla kung (GF)***</b> <i>Pan grilled king prawns with shallots, lime leaves, lemongrass in chilli paste and lime dressing.</i>	£6.95
<b>Tah Chang's Platter</b> (per person) £7.50 <i>Combination of chicken satay, prawn and pork on seaweed, spring rolls and fish cakes. (Minimum 2 people)</i>	
<b>Yam Moo Yang***</b> <i>Grilled marinated pork shoulder tossed with cucumbers, carrots, red onions, garlic, hot chilli oil &amp; lime dressing garnished with coriander.</i>	£6.50

## Soup

<b>Tom Yum (GF)**</b> <i>Fragrant, hot &amp; spicy broth traditional seasoned with lemongrass, kaffir lime leaves, mushroom, chilli and lime juice.</i>	
<b>Tom Kah (GF)*</b> <i>A distinct flavor of Southern Thailand coconut soup with mushrooms seasoned with galangal, chilli and lime juice.</i>	
<b>Available with a choice of:</b>	
Chicken	£5.50
King Prawn or Mixed Seafood	£5.95

## Signature Dishes

All dishes come with choices of rice.

<b>Chu Chee Nue(GF) *****</b> <i>Slow cooked beef in thick red curry sauce.</i>	£16.50
<b>Nue Sen**</b> <i>Crispy shredded beef topped with Thai chilli sauce</i>	£14.50
<b>Legendary crispy pork belly***</b> <i>Crispy belly pork topped with chilli, garlic and soy sauce garnished with crispy basil leaves.</i>	£14.95
<b>Gang Ped Yang(GF)***</b> <i>Grilled duck breast with chilli, pineapple, lychee, cherry tomatoes &amp; Thai basil topped with Thai red curry sauce.</i>	£15.95
<b>Mussaman Nue (GF) (N)</b> <i>Tender chunk of beef braised in southern style thick curry sauce with sweet potatoes, onion served with cucumber pickle.</i>	£16.50
<b>Nham Makarm**</b> <i>Light battered jumbo prawns wok tossed with spicy tamarind sauce serve on crispy noodles.</i>	£16.50

## Curries & From the Wok

All dishes come with choices of rice.

<b>Gang Phed**</b> <i>Thai red curry with Thai aubergines, beans, Courgettes and sweet basil.</i>	
<b>Panaeng*</b> <i>Thick red curry flavoured with fresh chillies and lime leaves in a spicy thick panaeng curry paste with coconut milk.</i>	
<b>Gang Keaw Wan***</b> <i>Thailand famous green curry with Thai aubergines, beans, courgettes &amp; sweet basil.</i>	
<b>Rad Prik **</b> <i>Crispy stir-fried with red onion, carrots, spring onion and Thai style three flavors sauce.</i>	
<b>Pad Kee Mow***</b> <i>Wok fried garlic and chilli with beans, baby corn, mushroom and Holy basil.</i>	
<b>Pad Tom Yum Hang ***</b> <i>Stir-fried with Tom Yum paste and herbs, chilli, onion, tomatoes, spring onion and mushroom.</i>	
<b>Pad King*</b> <i>Stir-fried with ginger, chilli, onion, mushroom and soy bean paste.</i>	
<b>Pad Nam Prik Phow***</b> <i>Chilli in oil paste fried with onion, baby corn, mushroom and Thai basil.</i>	
<b>Pad Roasted Cashew Nuts (N)*</b> <i>With bell peppers, mushroom, onion and dried chilli.</i>	
<b>Pad Gratiem Prik Tai*</b> <i>Stir-fried garlic with peppers and coriander.</i>	
<b>Pad Prik King***</b> <i>Thick stir-fried with red curry paste, fresh chilli, lime leaves and long beans.</i>	
<b>Pad Phed***</b> <i>Stir-fried garlic, chilli, bean, aubergine, lime leaves and sweet basil in creamy chilli paste.</i>	
<b>Available with a choice of:</b>	
Chicken, Beef or Crispy Belly Pork	£11.95
King Prawn or Mixed Seafood	£12.95
Roasted Duck	£12.95
Sea Bass	£16.50
Vegetable & Tofu	£11.95

## Noodles & Rice

<b>Pad Thai (N) (GF)*</b> <i>Fried rice noodles with egg, tofu, turnip, dried shrimp, bean sprout, crushed peanuts and chives.</i>	
<b>Tah Chang's Fried Vermicelli***</b> <i>Fried vermicelli noodle with egg, garlic, chilli, carrots, mangetouts, red onions, mushroom &amp; spring onion seasoned with soy sauce, lime juice and hot chilli oil.</i>	
<b>Pad Keuy Teaw Kee Mow***</b> <i>Fried vermicelli noodles with garlic, chilli, egg, beans, baby corns, carrots, mushroom and basil.</i>	
<b>Kow Soi*</b> <i>Egg Noodles with in red curry broth from North with pickle mustard, red onion, boiled egg and crispy shallot.</i>	
<b>Kow Pad Nam Prik Pow**</b> <i>Fried rice with Thai chilli oil, onions, mushrooms, chilli and Thai basil leaves.</i>	
<b>Kow Pad Sapparod</b> <i>Fried rice with curry powder, onions, peppers, pineapple, cashew nuts and spring onions.</i>	
<b>Available with a choice of:</b>	
Chicken, Beef or Crispy Belly Pork	£11.95
King Prawn or Mixed Seafood	£12.95
Roasted Duck	£12.95
Sea Bass	£14.95
Vegetable & Tofu	£11.95

## Side Dishes

<b>Thai Fragrant, Coconut or Garlic Rice</b>	£2.50
<b>Plain Noodles With Garlic Oil</b>	£3.50
<b>Broccoli in Garlic &amp; Chilli**</b>	£4.95
<b>Wok Fried Mixed Vegetables</b>	£4.95

\* Medium (GF) Gluten Free  
 \*\* Hot (N) Contains Nuts  
 \*\*\* Very Hot

**Please ask about allergies and other dietary requirement.**

## White Wines

125ml 175ml Bottle

1 Cuvee Louis Vincent Blanc, Duboeuf £3.20 £4.40 £16.50  
France. A dry, easy-drinking style with melon, apple and citrus notes.

2 Thorne Hill Chardonnay/Semillon £3.40 £4.70 £18.00  
Australia. Delicious unoaked blend, the melon and white peach fruit of the Chardonnay lifted by Semillon's citrusy freshness.

3 Pinot Grigio Terre del Noce £3.50 £4.95 £19.00  
Italy. Elegant, dry Pinot Grigio with apple and banana fruit aromas, floral lift in the mouth, and a clean, crisp finish.

4 Norton Porten Sauvignon Blanc £3.90 £5.40 £21.00  
Argentina. Aromas of grapefruit and elderflower, leading to a dry yet rounded palate with herbal notes and a refreshing finish.

5 White Rabbit Riesling £22.50  
Germany. Redolent of grass and herbs; here and there, a whiff of white blossoms and fruit. Balanced and beautifully refreshing.

6 Finca Antigua Blanco Viura £24.00  
Spain. A complex unoaked Viura, showing aromas of pear, apricot and fennel, a balanced, energetic palate, and a long, fruity finish.

7 Mount Holdsworth Sauvignon Blanc £27.50  
New Zealand. Zesty, grassy aroma to real texture and succulence. Green apple and passion fruit turn crisp and mineral on the finish.

8 Gewurztraminer Côte de Rouffach £30.00  
France. Zesty, Aromas of rose petals, lychee and gingerbread in an elegant, medium-bodied style. This is a Gewurz made for food!

9 Neil Ellis Barrel Fermented Chardonnay £32.00  
South Africa. Appetizing apple and mineral aromas, perfectly balanced oak, and a concentrated yet finely-tongued palate structure.

10 Petit Chablis £35.00  
France. White fruit and citrus aromas, then a lively palate with notes of flowers leading on to a slightly mineral finish.

## Red Wines

125ml 175ml Bottle

11 Cuvee Louis Vincent Rouge, Duboeuf £3.20 £4.40 £16.50  
France. A soft, smooth red with juicy cherry and blackberry fruit.

12 Merlot Terre del Noce £3.40 £4.70 £18.00  
Italy. Smooth, easy-drinking Merlot with plum and red cherry fruit, and a hint of dark chocolate on the finish.

13 Artisan's Blend Shiraz/Viognier, Deakin Estate £3.60 £5.10 £19.50  
Australia. Plum and blackberry fruit with sweet spice on the nose. The palate is smooth with a refreshing hint of pepper.

14 Norton Porten Malbec £3.90 £5.40 £21.00  
Argentina. Aromas of violets, strawberries and black cherries, leading to a smooth, full-bodied palate with a hint of peppery spice.

15 Château de Terrefort-Lescalle £24.00  
France. Medium-bodied claret with juicy berry fruit backed up by savoury notes. Classically proportioned and elegantly balanced.

16 Castel Firmian Cabernet Sauvignon £25.00  
Italy. Intense, complex flavour with spicy notes, hints of eucalyptus and sweet fruit. Well balanced and full bodied.

17 Côtes-du-Rhône Saint-Espirit £26.00  
France. With Syrah to the fore, this is full of berry fruit, violet, liquorice, and spices. It has a generous, rounded palate and a long finish.

18 Casa Valduga Identidade Pinot Noir £28.00  
Brazil. Attractive ripe red fruits with hints of aniseed and mint. Light, lively flavours on the palate, silky texture and very refreshing.

19 Zinfandel Sebastiani £30.00  
United States. Inviting aromas of raspberry preserves, blackberry, and spice. Dark, berry flavours with hints of white pepper, and spice.

20 Malbec Wine Makers Reserve £33.00  
Argentina. Round and velvety, with flavours of ripe black fruit, violets, spices and tobacco. Long and complex on the finish.

## Rosé Wines

125ml 175ml Bottle

21 Cuvee Louis Vincent Rose, Duboeuf £3.20 £4.40 £16.50  
France. Delicate red berry fruit and oral notes characterise this fresh, dry rose.

22 Finca El Paso Rose, Carinena £3.45 £4.80 £18.00  
Spain. Beautifully delicate rose with a pale pink colour, aromas of summer berries and flowers, and a dry but rounded palate.

23 Whispering Angel, Cotes de Provence Rose £37.50  
France. The palest of pale pinks, with a core of pretty stone fruit. The palate is dry but smooth-textured, with a mineral finish.

## Sparkling & Champagne

125ml Bottle

24 Ca' del Console Prosecco Extra Dry £4.50 £22.50  
Italy. A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry, and clean as a whistle.

25 Rotari Rose Metodo Classico £28.50  
Italy. Elegant traditional-method rose, showing the delicious red-berry fruit of cool-climate Pinot Noir.

26 Drappier Carte d'Or Brut £45.00  
Champagne, France. Pinot Noir-based with delicate aromas of white peach. A dry, elegant palate with fine bubbles and a long, crisp finish.

## Bottles of Beer, £3.50

Singha, Chang

## Soft Drinks, £2.50

Coke, Diet Coke, Victorian Lemonade, Rose Lemonade, Wild English Elderflower, Tonic Water, Slimline Tonic

## Juices, £2.00

Orange Juice, Apple Juice, Cranberry Juice, Mango Juice, Lychee Juice, Pineapple Juice

## Hot Beverages

Americano, Espresso £2.50  
Latte, Cappuccino, Mocha £2.95  
Liqueur Coffee £4.95  
English Tea, Green Tea £2.00

## Cocktails, £5.95

Spicy Lady – Gin, ginger, lemongrass cordial, lime juice & soda  
Deep Passion – Southern Comfort, vodka, peach puree, passion fruit & orange juice  
Pina Colada (blended) – Rum, Malibu, coconut milk, cream & pineapple juice  
Mojito – Rum, mint, sugar, lime juice & soda  
Margarita – Tequila, Triple Sec & lime juice  
Strawberry Daiquiri – Rum, fresh strawberries, lime juice & syrup  
Cosmopolitan – Vodka, Triple Sec, cranberry juice & lime juice

## Mocktails, £3.95

Strawberry NaJa – Fresh strawberries, mint, cranberry juice, syrup, lime juice & soda  
Pure Passion – Passion fruit puree, peach puree, orange juice, lime juice & soda  
Moonlight – Mango juice, orange juice, apple juice & orange jelly  
Shirley Temple – Pineapple juice, ginger ale, grenadine & lime juice