



TAH CHANG

THAI KITCHEN

Appetizers

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

Soup

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

Signature Dishes

All dishes come with choices of rice.

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

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

Pad Thai (N) (GF)* <i>Fried rice noodles with egg, tofu, turnip, dried shrimp, bean sprout, crushed peanuts and chives.</i>	
Tah Chang's Fried Vermicelli*** <i>Fried vermicelli noodle with egg, garlic, chilli, carrots, mangetouts, red onions, mushroom & spring onion seasoned with soy sauce, lime juice and hot chilli oil.</i>	
Pad Keuy Teaw Kee Mow*** <i>Fried vermicelli noodles with garlic, chilli, egg, beans, baby corns, carrots, mushroom and basil.</i>	
Kow Soi* <i>Egg Noodles with in red curry broth from North with pickle mustard, red onion, boiled egg and crispy shallot.</i>	
Kow Pad Nam Prik Pow** <i>Fried rice with Thai chilli oil, onions, mushrooms, chilli and Thai basil leaves.</i>	
Kow Pad Sapparod <i>Fried rice with curry powder, onions, peppers, pineapple, cashew nuts and spring onions.</i>	
Available with a choice of:	
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

Thai Fragrant, Coconut or Garlic Rice	£2.50
Plain Noodles With Garlic Oil	£3.50
Broccoli in Garlic & Chilli**	£4.95
Wok Fried Mixed Vegetables	£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-Esprit £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