

**CHEF'S  
— RECOMMENDATIONS —**

- 38. **ROAST DUCK WITH TAMARIND SAUCE** 25.00  
Served on a bed of crispy egg noodles and topped with tamarind sauce

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- 39. **HONEY DUCK** 24.00  
Tender roast duck served on a slice of grilled pineapple and topped with our homemade honey sauce

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- 40. **CRISPY BATTERED CHICKEN** 16.50  
Lightly battered and fried whole chicken breast, served with special ginger egg fried rice

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- 41. **PINEAPPLE FRIED RICE** **VEG 20.00**  
A special fried rice with a combination of beef, chicken and pork. The addition of half a fresh pineapple introduces sweet and sour flavours to this classic dish **MEAT 24.00**

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- 42. **MASAMAN LAMB SHANK** 22.00  
Classic massaman curry served with tender lamb shank on the bone

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- 43. **MASAMAN SLOW COOKED SHIN OF BEEF** 21.00  
Mild to medium curry with carrots, potatoes, cashew nuts in coconut milk

**— DESSERT —**

- 44. **ICE-CREAM WITH BANANA FRITTERS** 8.00



**LUK THAI**  
♦ at the White Horse ♦

☎ 01223 262 327

E: [contact@thewhitehorseinnbarton.co.uk](mailto:contact@thewhitehorseinnbarton.co.uk)

Please see our **Gluten Free**  
and **Vegetarian Menus**

View our online menus  
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*Take Away  
Menu*

**INFORMATION**

All main dishes are served with steamed jasmine rice, except noodle dishes.  
Egg fried rice/coconut rice/plain egg noodles instead of steamed rice  
£2.50 extra, sticky rice £2.75 extra

MILD	MEDIUM	HOT
☺	☺☺	☺☺☺

All of our food is cooked to order using traditional Thai methods and, whilst every effort is made to serve your dining party at the same time, this is not always possible. In busy periods we would appreciate your patience, as we believe the quality of food is the first and foremost. Thank you.

If you have an allergy please tell your server. Use of Thai herbs is subject to availability.  
We use refined soy bean or produced from genetically modified soya for frying.

**PLEASE NOTE**

We are unable to cater for people with nut and sesame seed allergies.  
We are unable to guarantee that the dishes on our menu are totally free of allergens.

☎ 01223 262 327

**10% DISCOUNT**  
for all orders collected

[www.TheWhiteHorseInnBarton.co.uk](http://www.TheWhiteHorseInnBarton.co.uk)

[www.LukThai.com](http://www.LukThai.com)

## — STARTER —

1. **PRAWN CRACKERS** 4.50  
Crispy and spicy served with Thai sweet chilli sauce
2. **CHICKEN SATAY** 8.00  
Marinated Chicken fillet skewers in coconut milk and turmeric, served with peanut sauce which includes honey
3. **VEGETABLE SPRING ROLLS** 7.50  
Home made with mung bean, jelly noodles, soy, shaved carrot and cabbage and served with sweet chilli sauce
4. **PORK SPARE RIBS** 7.75  
Marinated in oyster sauce and served with a honey hoisin sauce
5. **PRAWN TOAST** 7.75  
Minced prawn marinated in soy, garlic, coriander and topped with sesame seeds
6. **SWEET CORN CAKES** 7.50  
Tender sweet corn blended with our homemade batter and served with sweet chilli sauce
7. **MIX STARTER FOR 2** 18.00  
Items 2 - 6 above. 2 pieces each
8. **VEGETABLE TEMPURA** 7.50  
Assorted vegetables served in a light batter with sweet chilli dipping sauce
9. **THAI FISH CAKE** 8.50  
Served with sweet chilli sauce
10. **DUCK SPRING ROLLS** 8.50  
Tender duck with celery, spring onion, cabbage and carrot served with thai sweet chilli sauce
11. **CRISPY CHILLI SQUID** 9.75  
Lightly battered and seasoned with salt, pepper, spring onion and chopped chillies, served with sweet chilli sauce
12. **SOMTHAM** 9.25  
Thai papaya salad in a hot and sour dressing with peanuts and cracked sesame
13. **TEMPURA PRAWNS** 9.25  
King prawns in a light crispy batter served with sweet chilli sauce for dipping

## — SOUP —

- AS A STARTER VEGETABLE 8.25/CHICKEN 8.75/PRAWN 9.25  
AS A MAIN COURSE VEGETABLE 14.25/CHICKEN 15.75/PRAWN 16.95
14. **TOM YUM** 8.25  
Authentic hot and sour soup with fragrant Thai spices

## — CURRY —

Served with Jasmine rice

CHICKEN / PORK 17.00 | RUMP STEAK / DUCK / PRAWN 19.00  
VEGETABLE / TOFU 16.00

15. **GREEN CURRY** 》》  
A sweet and fragrant medium to hot curry cooked in coconut milk with aubergine, bamboo shoots and Thai basil
16. **RED CURRY** 》》  
Medium to hot curry cooked in coconut milk with aubergine, bamboo shoots and Thai basil with red chilli base
17. **MASAMAN CURRY** 》  
Mild to medium curry with carrot, potatoes, cashew nuts in coconut milk
18. **PANANG CURRY** 》》  
Medium slightly drier curry in coconut milk with green beans, peppers, red chilli and Thai basil

Please note the above dishes numbers 15 - 18 all contain shrimp paste

## — STIR FRY —

Served with Jasmine rice

CHICKEN / PORK 17.00 | RUMP STEAK / DUCK / PRAWN 19.00  
VEGETABLE / TOFU 16.00

19. **PAD KRA PO** 》》》  
This spicy and flavourful stir fry is a favourite with the locals. Prepared with chilli, garlic paste, vegetables and Thai holy basil
20. **STIR FRY WITH CASHEW NUTS**  
One of the most popular stir fry dishes, prepared with mixed peppers, onions, carrots, mushrooms and broccoli
21. **STIR FRY WITH GINGER**  
Prepared with mixed peppers, spring onion, onions, mushrooms and carrots
22. **STIR FRY SWEET AND SOUR**  
A classic oriental stir fry with tangy citrus flavours, prepared with pineapple, mixed peppers, spring onion, carrot, tomato & onions
23. **PORK SIAM** 》》  
Stir fry pork with red chilli paste, hot and sweet citrus flavours and served with coconut rice
24. **THAI FRIED RICE**  
Fried rice with egg and mixed vegetables

## — SEAFOOD —

Served with Jasmine rice

26.50 PER DISH

25. **CRISPY SEA BASS WITH THAI HERBS** 》》》  
Prepared with kaffir lime leaves, mint, lemongrass, red onions, holy basil, spring onions, peppers, garlic and cashew nuts
26. **GIANT KING PRAWN WITH PANANG CURRY** 》  
The concentrated flavour of the penang curry offers an exquisite compliment to huge succulent prawns
27. **GIANT KING PRAWN WITH GARLIC**  
Stir fried with crispy vegetables and crispy garlic

## — SALAD —

28. **SPICY BEEF SALAD** 》》 25.00  
A perfect blend of sweet, sour, salty and bitter with a Thai chilli dressing and tender grilled sirloin steak
29. **LAB MOO** 》》 19.00  
Minced pork with a carefully balanced blend of chilli, fresh lime, mint leaves and red onion flavours
30. **SOTHAM - THAI / E-SAN** 》》 18.50 / 19.50  
Spicy papaya salad in hot and sour dressing with peanuts and cracked sesame or with fermented fish sauce for E-San style - served with sticky rice

## — RICE —

PLAIN RICE	4.00	EGG FRIED RICE	4.50
COCONUT RICE	4.50	STICKY RICE	4.75

## — NOODLES —

CHICKEN / PORK 17.00 | RUMP STEAK / DUCK / PRAWN 19.00  
VEGETABLE / TOFU 16.00

31. **PAD THAI**  
Classic Thai rice noodle dish with egg, spring onion, beansprouts, carrot and prepared in a light taramind sauce and topped with crushed peanuts
32. **CHOW MEIN**  
Classic oriental egg noodle dish with mixed vegetables, prepared in a soy based sauce
33. **DRUNKEN NOODLE** 》》》  
A popular and spicy rice noodle dish with chilli, Thai holy basil and mixed vegetables
34. **PAD SI YUE**  
Thick rice noodle stir fry with mixed vegetables and a wonderful char-grilled flavour
35. **SWEET AND SPICY NOODLES WITH ROAST DUCK** 》》》 25.00  
Succulent roast duck served on a bed of egg noodles and topped with hoisin sauce

## — GRILLED —

36. **THAI STYLE CHAR-GRILLED PORK NECK** 24.50  
Char grilled pork neck marinated overnight with fresh herbs, honey and oyster sauce served with special hot dipping and sticky rice
37. **WEeping TIGER - SEUA RONG HAI** 》》》 26.50  
A traditional Thai marinated sirloin steak dish named after the accompanying taramind infused chilli sauce  
The heat is all in the sauce which is served separately



LUK THAI

ALL PRICES INCLUDE VAT



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