



Menu

RICE

JASMINE RICE	4.25	EGG FRIED RICE	4.75
COCONUT RICE	4.75	STICKY RICE	5.00

NOODLES

CHICKEN / PORK **18.00** | RUMP STEAK / DUCK / PRAWN **20.00** | VEGETABLE / TOFU **17.00**

- 35. **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
- 36. **CHOW MEIN**
Classic oriental egg noodle dish with mixed vegetables, prepared in a soy based sauce
- 37. **DRUNKEN NOODLE**)))
A popular and spicy rice noodle dish with chilli, Thai holy basil and mixed vegetables
- 38. **PAD SI YUE**
Thick rice noodle stir fry with mixed vegetables and a wonderful char-grilled flavour

CHEF'S RECOMMENDATIONS

- 39. **WEeping TIGER – SEUA RONG HAI**))) **30.00**
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
- 40. **ROAST DUCK WITH TAMARIND SAUCE** **26.00**
Served on a bed of crispy egg noodles and topped with tamarind sauce
- 41. **HONEY DUCK** **26.00**
Tender roast duck served on a slice of grilled pineapple and topped with our homemade honey sauce
- 42. **CRISPY BATTERED CHICKEN** **16.00**
Lightly battered and fried whole chicken breast, served with special ginger egg fried rice
- 43. **PINEAPPLE FRIED RICE** **VEG 21.00**
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 **MIX MEAT 25.00**
- 44. **MASAMAN LAMB SHANK** **25.00**
Classic massaman curry served with tender lamb shank on the bone
- 45. **MASAMAN SLOW COOKED SHIN OF BEEF** **23.00**
Mild to medium curry with carrots, potatoes, cashew nuts in coconut milk
- 46. **PAD KRA PAO THAI STYLE MINCED PORK WITH EGG** **21.00**
Pad Kra Pao as served in Thailand with minced meat and crispy fried egg

DESSERTS

- 47. **MANGO STICKY RICE** **9.50**
Sliced mango served on a bed of sweet and sticky coconut rice
- 48. **BANANA FRITTERS WITH VANILLA OR COCONUT ICE CREAM** **8.50**
- 49. **SELECTION OF GELATO OR SORBET** **3.00 A SCOOP**

Please ask your server for any specials on offer
ALL PRICES INCLUDE VAT

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.

Please see our Gluten Free and Vegetarian Menus

View our online menus
Simply scan this
QR code



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
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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 first and foremost.
Thank you.

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

☎ **01223 262 327**

E: contact@thewhitehorseinnbarton.co.uk

www.TheWhiteHorseInnBarton.co.uk

STARTERS

1. **PRAWN CRACKERS** 4.75
Crispy and spicy served with Thai sweet chilli sauce
2. **CHICKEN SATAY** 8.50
Marinated Chicken fillet skewers in coconut milk and turmeric, served with peanut sauce which includes honey
3. **VEGETABLE SPRING ROLLS** 8.00
Home made with mung bean, jelly noodles, soy, shaved carrot and cabbage and served with sweet chilli sauce
4. **PORK SPARE RIBS** 8.50
Marinated in oyster sauce and served with a honey hoisin sauce
5. **PRAWN TOAST** 8.50
Minced prawn marinated in soy, garlic, coriander and topped with sesame seeds
6. **SWEET CORN CAKES** 8.00
Tender sweet corn blended with our homemade batter and served with sweet chilli sauce
7. **MIX STARTER FOR 2** 20.00 + (£10.00 PER EXTRA PERSON)
Items 2 - 6 above. 2 pieces each
8. **VEGETABLE TEMPURA** 8.00
Assorted vegetables served in a light batter with sweet chilli dipping sauce
9. **THAI FISH CAKES** 9.50
Noi's homemade recipe with lime leaf, sweet basil and red curry paste
10. **DUCK SPRING ROLLS** 9.00
Tender duck with celery, spring onion, cabbage and carrot served with Thai sweet chilli sauce
11. **CRISPY CHILLI SQUID** 10.50
Lightly battered and seasoned with salt, pepper, spring onion and chopped chillies, served with sweet chilli sauce
12. **SOMTHAM** 11.00
Thai papaya salad in a hot and sour dressing with peanuts and cracked sesame
13. **TEMPURA PRAWNS** 10.00
King prawns in a light crispy batter served with sweet chilli sauce for dipping
14. **HEAVENLY PORK** 9.50
Deep Fried Pork Neck marinated in an umami sauce generously topped with cracked black pepper served with a Siracha sauce

SOUP

- AS A STARTER VEGETABLE 9.00 | CHICKEN 9.50 | PRAWN 10.00
AS A MAIN COURSE VEGETABLE 15.50 | CHICKEN 16.50 | PRAWN 17.50
15. **TOM YUM** 11.00
Authentic hot and sour soup with fragrant Thai spices

CURRY Served with Jasmine rice Please note the dishes numbers 16 - 20 all contain shrimp paste

CHICKEN / PORK 18.00 | RUMP STEAK / DUCK / PRAWN 20.00 | VEGETABLE / TOFU 17.00

16. **GREEN CURRY** 11.00
A sweet and fragrant medium to hot curry cooked in coconut milk with aubergine, bamboo shoots and Thai basil
17. **RED CURRY** 11.00
Medium to hot curry cooked in coconut milk with aubergine, bamboo shoots and Thai basil with red chilli base
18. **YELLOW CURRY** 11.00
A rich mild curry in coconut milk with turmeric, potato and carrot

CURRY Served with Jasmine rice Please note the dishes numbers 16 - 20 all contain shrimp paste

CHICKEN / PORK 18.00 | RUMP STEAK / DUCK / PRAWN 20.00 | VEGETABLE / TOFU 17.00

19. **MASAMAN CURRY** 11.00
Sweet spice blend of cardamom, mace and cloves in coconut milk served with potato
20. **PANANG CURRY** 11.00
Medium slightly drier curry in coconut milk with green beans, peppers, red chilli and Thai basil

STIR FRY Served with Jasmine rice

CHICKEN / PORK 18.00 | RUMP STEAK / DUCK / PRAWN 20.00 | VEGETABLE / TOFU 17.00

21. **PAD KRA PO** 11.00
This spicy and flavourful stir fry is a favourite with the locals. Prepared with chilli, garlic paste, vegetables and Thai holy basil
22. **STIR FRY WITH CASHEW NUTS** 11.00
One of the most popular stir fry dishes, prepared with mixed peppers, onions, carrots, mushrooms and broccoli
23. **STIR FRY WITH GINGER** 11.00
Prepared with mixed peppers, spring onion, onions, mushrooms and carrots
24. **STIR FRY SWEET AND SOUR** 11.00
A classic oriental stir fry with tangy citrus flavours, prepared with pineapple, mixed peppers, spring onion, carrot, tomato & onions
25. **PORK SIAM** 11.00
Stir fry pork with red chilli paste, hot and sweet citrus flavours and served with coconut rice
26. **THAI FRIED RICE** 11.00
Fried rice with egg and mixed vegetables

SEAFOOD Served with Jasmine rice

28.00 PER DISH

27. **CRISPY SEA BASS WITH THAI HERBS** 28.00
Prepared with kaffir lime leaves, mint, lemongrass, red onions, holy basil, spring onions, peppers, garlic and cashew nuts
28. **GIANT KING PRAWN WITH PANANG CURRY** 28.00
The concentrated flavour of the panang curry offers an exquisite compliment to huge succulent prawns
29. **GIANT KING PRAWN WITH GARLIC** 28.00
Stir fried with crispy vegetables and crispy garlic

SALAD

30. **SPICY SIRLOIN BEEF SALAD** 30.00
A perfect blend of sweet, sour, salty and bitter with a Thai chilli dressing and tender grilled sirloin steak
31. **SOMTHAM GAI YANG THAI / ESARN** 25.00
Spicy papaya salad in hot and sour dressing or fermented fish sauce for ESAN style, with a marinated grilled Chicken leg served with sticky rice

SIDES

32. **STIR FRY MORNING GLORY** 8.00
Stir fried with garlic
33. **PAK CHOI** 8.00
Stir fried with garlic
34. **CHIPS SKINNY OR CHUNKY** 4.75