

STARTERS

POPIA TOD (V) ปอเปี๊ยะ	£4.00
vegetable spring rolls, sweet chilli sauce	
SATAY GAI สัต๊ะไก่	£5.00
skewers of grilled chicken, cucumber & onion salad & peanut sauce	
GOONG CHUP กุ้งชุบ	£6.00
Thai prawn fritters, sweet chilli sauce	
PAK CHUP (V) ผักชุบ	£4.00
Thai vegetable fritters, sweet chilli sauce	
KANOM PANG NA GOONG ขนมปังหน้ากุ้ง	£5.00
minced prawns on toast	
POPIA PED ปอเปี๊ยะเปิด	£5.00
crispy duck spring rolls, cucumber & spring onion salad & hoisin sauce	
TOD MAN PLA ๑ ทอดมันปลา	£5.00
spicy Thai fish cakes, cucumber & red onion pickle, sweet chilli sauce	
TOD MAN KHAO POD ๑ ทอดมันข้าวโพด	£4.00
spicy sweet corn cakes, cucumber & red onion pickle, sweet chilli sauce	

SOUPS

TOM YUM ๑๑ (*) ต้มยำ	£4.50
classic Thai hot and sour soup <i>goong (prawn) or hed (mushroom)</i>	
TOM KHA GAI ๑ ต้มข่าไก่	£4.50
spicy chicken broth with coconut milk	
PHO TAK (for 2) ๑๑๑ โป๊ะแตก	£9.50
spicy seafood soup with lemongrass and fish sauce	

PLATTERS (For 2 or more to share)

SPICE ISLAND PLATTER ของว่างรวม	Per Person	£5.50
vegetable spring rolls, chicken satay, prawn fritters, Thai fish cakes, prawn crackers, sweet chilli sauce, peanut sauce, cucumber and onion pickle		
MONKS VEGETARIAN ของว่างรวมเจ	Per Person	£4.50
vegetable spring rolls, spicy sweetcorn cake, vegetable fritters, crispy noodles, sweet chilli sauce, cucumber and onion pickle		
PED GROB (Crispy Aromatic Duck for 2) เปิดกรอบ		£9.50
Steamed pancakes, cucumber, spring onion and hoisin sauce		

SALADS

LARB GAI ๑๑ ลาบไก่		£6.00
minced chicken with chilli, coriander, mint & toasted rice		
YUM WOONSEN TALAY ๑๑ ยำวุ้นเส้นทะเล		£6.50
salad of beanthread noodles, prawns, squid & monkfish, mixed with lemon grass and Thai herbs		
YUM NEAU ๑๑ ยำเนื้อ		£7.00
charcoal grilled marinated steak, mixed with lemon grass, chilli, mint and coriander		
YUM KHO MOO YANG ๑๑๑ ยำคอหมูย่าง		£7.50
charcoal grilled marinated pork, mixed with lemon grass, chilli, mint and coriander		
SOM TAM ๑๑ (V) ส้มตำ		£7.00
green papaya salad with tomatoes, carrot, long beans, lime juice and chilli		

FROM THE GRILL

KHO MOO YANG คอหมูย่าง	£7.00
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pork marinated in Thai herbs then charcoal grilled, served with chilli dip (best experienced with sticky rice)
GAI YANG ไก่ย่าง £7.00

½ chicken marinated in Thai herbs then charcoal grilled, served with chilli dip (best experienced with sticky rice)
WEEPING TIGER เสือร้องไห้ £12.00

sizzling sirloin steak with peppers & onions, served with chilli dip
GEH YANG RAD PRIG ^{ee} แกะย่างราดพริก £12.00

lamb chops marinated in Thai herbs then charcoal grilled, served with stir fried long beans, aubergine and a chilli, coriander and garlic sauce.
GOONG PAO ^e กุ้งเผา £12.00

chargrilled freshwater king prawns, served sizzling with onions, peppers and garlic, fresh peppercorn and coriander root sauce

CURRIES

KAENG PED PHED YANG ^{eee} แกงเผ็ดเปิดอย่าง £7.50

Thai red curry with roast duck, pineapple, grapes and chilli
KAENG KIEW WARN (*) ^{eee} แกงเขียวหวาน £6.50

classic Thai green curry with sweet basil, bamboo shoots and pea aubergines
goong (prawn), gai (chicken) or pak (vegetable)

KAENG MASSAMAN ^{ee} แกงมัสมั่น £7.00

thick lamb curry from Southern Thailand, with potatoes and peanuts
KAENG DAENG (*) ^{eee} แกงแดง 6.50

Thai red curry with pineapple and chilli
Neau (beef), goong (prawn), gai (chicken) or pak (veg)

KAENG PANANG ^{ee} แกงพะแนง £6.50

fragrant curry flavoured with kaffir lime leaves
neau (beef), moo (pork) or gai (chicken)

KAENG PAH ^{eeee} แกงป่า £6.50

a fragrant and fiendishly hot curry made with *kachai* root and plenty of chilli. No coconut milk is used in this curry so it is less creamy in nature than other Thai curries.
neau (beef), goong (prawn) or gai (chicken)

STIR FRIES

PAD GAI MED MAMUANG ผัดไก่เม็ดมะม่วง £7.00

stir fried chicken with cashew nuts, if you're looking for a dish with no chilli, this is it

PAD PED HED HORM ผัดเป็ดเห็ดหอม £7.50

stir fried duck with Chinese mushrooms, ginger and bamboo shoots

PAD KRA TIEM PRIG THAI ^e ผัดกระเทียมพริกไทย £6.50

stir fried with garlic, fresh peppercorns and coriander root
goong (prawn), moo (pork) or gai (chicken)

PAD KAPROW ^{eeee} ผัดกะเพรา £7.00

stir fried with holy basil and red chilli, HOT!
goong (prawn), moo (pork) or gai (chicken)

PAD KHING ผัดขิง £7.00

stir fried with onions, long beans, mushrooms and ginger
goong (prawn), moo (pork) or gai (chicken)

PAD KRA TIEM PLA GROB ผัดกระเทียมปลากรอบ £10.00

crispy sea bass with stir fried with garlic, and coriander root
PLA PRIG THAI ORN ^{eee} ปลาพริกไทยอ่อน £10.00

crispy sea bass with chilli, garlic and fresh green peppercorn sauce
PLA GROB PREW WARN ^e ปลากรอบเปรี้ยวหวาน £7.50

Crisp battered cod fillet with sweet & sour sauce

VEGETABLE DISHES

PAD HED TAO HU (V) ^e ผัดเห็ดเต้าหู £6.00

stir fried bean curd with Chinese mushrooms, chilli and ginger

PAD BROCCOLI (V) ผักบรอกโคลี £5.50

stir fried broccoli with Chinese mushrooms and ginger

PAD PAK RAUMITT (V) ผัดผักรวมมิตร £5.50

stir fried mixed vegetables

PAD TUA KIEW (V) ^{eee} ผัดถั่วเขียว £4.50

stir fried long beans with chilli, garlic and soya bean sauce

RICE & NOODLES

KAU SUAY ข้าวสวย £2.00

steamed jasmine rice KAU NEAW ข้าวเหนียว	£2.50
sticky rice KAU KHAI ข้าวไข่	£2.50
egg fried rice KAU KATI ข้าวกะทิ	£2.50
coconut rice KAU PAD WARWICK ข้าวผัดวอร์ริก	£6.50
special fried rice with prawns & chicken PAD THAI ผัดไทย	£6.50
stir fried rice noodles with carrot, spring onion, peanuts and beansprouts <i>goong (prawn), gai (chicken) or tauhu (tofu)</i>	
PAD SEE EW ผัดซีอิ้ว	£6.50
stir fried thick rice noodles with Chinese kale, chilli and garlic <i>goong (prawn), moo (pork) or gai (chicken)</i>	
PAD BA-MEE PAK ผัดบะหมี่ผัก	£6.00
stir fried egg noodles with vegetables <i>goong (prawn), gai (chicken) or tauhu (tofu)</i>	
PAD KEE MAO TALAY <i>ee</i> ผัดซีเมาทะเล	£7.50
udon noodles stir fried with prawns, squid and monkfish RAD-NA ราดหน้า	£6.50
Rice noodles in thick sauce with Chinese kale. Traditionally served with rice vinegar, pickled chillies, fish sauce and ground white pepper <i>talay (seafood), moo (pork) or gai (chicken)</i>	
PAD SEN MEE KARI <i>e</i> เส้นหมี่กะหรี่	£6.50
Vermicelli noodles with chicken, and curry paste, “Singapore” style	

No service charge will be added to your bill, gratuities are at the customers discretion and always go direct to the staff

<p>(V) VEGETARIAN (*) VEGETARIAN OPTION AVAILABLE <i>e</i> MILD <i>ee</i> SPICY <i>eee</i> HOT <i>eeee</i> PUT THE TOILET PAPER IN THE FRIDGE!</p>

Please order at the bar. See our blackboards for daily changing specials and offers

Prices are inclusive of VAT at 17.5%



**THE WARWICK
THAI PUB**

**77 KINGS RD
READING
RG1 3DD**

0118 956 6969

warwick@spirit-house.co.uk

SET MENUS

Our set menus have been designed to give you a taste a taste of Thailand and are ideal if you are in a large group or are just finding hard to decide

CHATUJAK MARKET TRADER

£14 per person (minimum 2 people)

POPIA TOD (V)

vegetable spring rolls, sweet chilli sauce

SATAY GAI

skewers of grilled chicken, cucumber & onion salad &
peanut sauce

SPICY PRAWN CRACKERS

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KAENG KIEW WARN GAI *eee*

classic Thai green curry chicken with sweet basil, bamboo shoots
and pea aubergines

PAD PAK RAUMITT (V)

stir fried mixed vegetables

KAU SUAY

steamed jasmine rice

ANDAMAN SPICE MERCHANT

£17 per person (minimum 2 people)

TOD MAN PLA *e*

spicy Thai fish cakes, cucumber & red onion pickle

POPIA TOD (V)

vegetable spring rolls, sweet chilli sauce

SATAY GAI

skewers of grilled chicken, cucumber & onion salad
& peanut sauce

SPICY PRAWN CRACKERS

.....

KAENG PED PHED YANG *eee*

Thai red curry with roast duck, pineapple, grapes and chilli

PAD KAPROW MOO *eeee*

stir fried pork with holy basil and red chilli, HOT!

PAD BROCCOLI (V)

stir fried broccoli with Chinese mushrooms and ginger

KAU SUAY

steamed jasmine rice

ROYAL THAI BANQUET

£22 per person (minimum 2 people)

TOM YUM GOONG *ee*

classic Thai hot and sour soup

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PED GROB (Crispy Aromatic Duck)

Steamed pancakes, cucumber, spring onion and hoisin sauce

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YUM KHO MOO YANG *eee*

A salad of charcoal grilled marinated pork, mixed with lemon grass,
chilli, mint and coriander

KAENG PANANG GOONG *ee*

fragrant prawn curry flavoured with kaffir lime leaves

PAD KRA TIEM PLA GROB

crispy sea bass with stir fried with garlic, and coriander root

PAD BA-MEE PAK

stir fried egg noodles with vegetables

KAU SUAY

steamed jasmine rice

**LAZY SUNDAY AFTERNOONS AT
THE WARWICK**

ALL DAY THAI BRUNCH
£6.50 FOR 2 COURSES

RELAX ON THE SUN TERRACE

THE SUNDAY PAPERS
BOARD GAMES

ARE YOU A BUDDING THAI CHEF?

TRY ONE OF OUR

WOKKERY LESSONS

SEE NISH FOR DETAILS
(AND AN APRON)

THAI BARBEQUES

ON THE TERRACE

*THE PERFECT SUMMER ANSWER TO
TEAM MEETINGS AND GET TOGETHERS*

SEE NISH FOR DETAILS