

STARTERS & SALADS

PRAWN CRACKERS

Spicy and hard to stop eating! Good to have while your food is being cooked. 3.50

SERVES 2 SHARING PLATTER

Strips of hand-cut pork grilled on skewers, salt and pepper squid, Thai fish cakes, vegetable spring rolls. 16.75

SERVES 2 VEGETARIAN SHARING PLATTER

Fried tofu, Thai corn fritters, vegetable tempura, vegetable spring rolls. 15.25

SESAME KING PRAWNS

Prawns coated with crunchy breadcrumbs and healthy black sesame seeds. 7.75

SEARED SCALLOPS

Scallops seared until golden brown, dressed with ground fresh chilli, nam pla and lime juice. Clean, simple, elegant. Two shells. 7.50

MOO PING

Grilled marinated pork on skewers served with a Tamarind dipping sauce. Popular Thai street food; loved by all ages and at all times of the day. 6.50

CHICKEN SATAY

Marinated chicken grilled on skewers. Served with peanut sauce and a cucumber, shallot relish. 6.95

ROAST DUCK ON BABY LEAF CANAPÉS

Succulent slices of duck with fresh ginger, celery, cucumber, onion and tomato all nestled in baby Romaine lettuce leaves. Drizzle the spicy dressing over the duck for a flash of heat. 6.00

THAI-STYLE FISH CAKES

A popular local delicacy, the combination of spices and red curry gives it a hint of heat. 6.45

SPRING ROLLS

Crispy spring rolls filled with shredded mixed vegetables. 5.95

THAI STEAMED MUSSELS

We steam the mussels to release their wonderful flavour and mix with a hint of green curry and a variety of mixed Thai herbs. 6.95

PORK DUMPLINGS

Steamed dumplings filled with tender pork and served with a light soy and rice vinegar dip. 6.65

CORN FRITTERS

We mix sweetcorn with red curry paste and aromatic lime leaves before frying them. Delicious. Eat them and imagine you're on the streets of Bangkok! 5.75

STARTERS & SALADS

VEGETABLE TEMPURA

Slices of red pepper, courgette, thin beans and mushroom. A wonderful way to eat veggies! 5.50

GS FAVOURITE

SALT AND PEPPER SQUID

Massively popular. Tender squid lightly coated in flour then deep fried until it fluffs up. The moreish flavour comes from a scattering of salt, ground black pepper, spring onion and sliced chilli. 7.25

YUMMY DUCK SPRING ROLLS

An alternative treat from the usual spring rolls. Shredded duck mixed with shredded carrot and leek wrapped in Thai pastry. 7.25

NEW

DIY BUNDLES

My husband hates DIY because he's useless at it. But he does love DIY food. These bundles are fun to create and you can make them just how you like. You'll be served with chopped tiger prawns, shallot, lime with skin on, peanut, lemongrass, chilli, salad leaves, mint and a hot and sour chilli, garlic dressing. Now enjoy bundling it all up in lovely wraps! 7.95

PAPAYA SALAD

Fresh, shredded papaya pounded and mixed with a lightly spiced, zingy dressing. Originally from North Thailand where they serve it with pickled raw fish; we don't do that as it's too stinky! Ours is like the Bangkok version, but if you want the original let us know. Great as a starter or as a side dish. 6.95

NEW

SEAFOOD STREETFOOD

Our version of the street food staple 'Lab' will have you hooked - prawns, scallops in dried chilli flakes, ground roasted rice, mint leaves, lime juice and nam pla. Eat it and dream you're wandering through a night market. 7.50

SOUPS



TOM YUM

A well known soup loaded with flavour from lemongrass, galangal, lime leaves, mushrooms and chilli. The spiciness and fragrance of the Thai herbs is addictive.

Chicken 7.25 Prawn 8.25 Mixed Seafood 8.75 Vegetable 6.95

TOM KHA

If you like coconut milk, you'll love this. The ingredients are almost identical to Tom Yum but the addition of coconut milk makes it deliciously creamy.

Chicken 7.25 Prawn 8.25 Mixed Seafood 8.75 Vegetable 6.95



MEDIUM



HOT

* WE COOK OUR DISHES FROM SCRATCH TO A LEVEL OF SPICINESS THAT IS TYPICAL TO THE DISH BUT IF YOU WOULD LIKE YOURS TO BE MADE Milder OR SPICIER, PLEASE JUST ASK.

SHELLFISH & PRAWNS

KOONG CHU CHI

Seared butterfly king prawns cooked in a thick, spicy, rich red curry sauce. We highly recommend you try this. 14.95

GINGER SOY SCALLOPS

Scallops in shells steamed with soy sauce, sliced ginger, spring onion, shiitake mushroom. Amazing presentation! 14.95

KOONG PRIK THAI

Succulent prawns, gently sautéed with black pepper, ground coriander root, crispy garlic and a dash of soy. The ingredients cling to the shell and flesh of the juicy prawns so that every bite is full of flavour. 14.95

GIANT BUTTERFLY KING PRAWN PAD THAI

If you like Pad Thai and you've just had your bonus give this a try. Pad Thai with very big prawns in it! 13.95

FISH

STEAMED SEA BASS FILLET

Steamed sea bass with shiitake mushrooms, pepper, onion and broccoli, accompanied with hot and sour Thai seafood sauce. 15.50



SEA BREAM WITH GREEN CURRY (MUCH CHA RUNG RA)

A combination of crisp-fried sea bream fillet topped with mouth-watering green curry, perfumed with sweet basil. 15.50



SEA BASS PAD CHA

Crispy fried sea bass fillet topped with aromatic spicy Thai herbs and sauce garnished with basil leaves, fresh green peppercorn, grachai, lime leaves. If you like the aroma of Thai herbs and spices you can't go wrong with this. 15.50



STAND UP SEA BASS

A crispy golden fillet of sea bass standing on its tail. Just thinking about the dressing makes my mouth water. It has peanut, fresh chilli, shallots, limes, lemongrass and ginger. The flavour is balanced with a bit of nam pla, a lot of lime juice and a touch of roasted chilli. 15.50

MIXED SEAFOOD



FISHING VILLAGE

Mixed seafood with spicy hot red curry rounded up with coconut milk. Perfumed with sweet basil and kaffir lime leaves. 13.95

SIZZLE ON THE GRIDDLE

Chinese influenced mixed seafood served on a griddle hot plate - the delicious smell will make your neighbours jealous! 13.95



PAD CHA

A popular seafood stir-fry dish. The flavour of the sauce comes from pounded chilli, garlic, finely sliced grachai (like ginger) and green peppercorn all swiftly stir-fried in a flaming wok. A seaside shack used to sell a wonderful version of this dish in Thailand. I keep it on our menu to remind myself of the lovely flavour. 13.95

CURRY

We're happy to make your curry as hot or mild as you like. Please just ask.

THAI GREEN CURRY

Old favourite of "farang" (foreigner) travelling in Thailand. Combination of delicious Thai flavours blended with silky smooth coconut milk.

Chicken 9.95 Prawn 10.95 Vegetable 9.50

THAI RED CURRY

Another famous bit of Thai cooking. Lovely thick aromatic sauce made using coconut milk.

Chicken 9.95 Prawn 10.95 Vegetable 9.50

LAMB SHANK MASSAMAN CURRY

Hands up! You won't find this in a restaurant in Thailand...but it just works so well. The lamb shank is cooked to perfection. It almost melts in your mouth! This curry uses coconut milk, sweet spices, cinnamon, nutmeg and star anise. 16.50

MASSAMAN CHICKEN CURRY

A Muslim style curry from Southern Thailand, it's made with coconut milk and dry spices such as cumin, cinnamon and star anise. 10.25

PANEANG CHICKEN CURRY

Paneang is another form of red curry. It's thickened with coconut milk and has a slightly stronger fragrance from finely sliced lime leaves. 10.95

RED SQUID CURRY

Think Grandma cooking for her family. Squid hand filled with minced chicken cooked in a thick, velvety red curry. 13.50



TROPICAL JUNGLE CURRY (KEANG PA)

Refreshing and spicy, this curry doesn't use coconut milk like your usual Thai curries. Instead it's packed full of Thai herbs. The taste and smell of the herbs is incredibly fragrant – just like being in a jungle!

Chicken 10.50 Beef 10.75 Vegetable 9.25

STIR FRY

PAD KHING

A popular, homely dish made from shredded ginger, spring onion and black mushroom. According to ancient medicine (& my mum) it's also good for curing coughs!

Chicken 9.75 Prawn 10.95 Vegetable 8.50



CHILLI AND BASIL GRA PAO

Back by popular demand! A staple Thai stir fry using chilli and holy basil. When we run out of ideas cooking at home we always end up having a gra pao. One of the most common dishes to eat on the streets of Thailand.

Chicken 9.75 Beef 10.50 Prawn 10.95 Vegetable 8.50



CASHEW NUT STIR FRY

Stir fry with roasted cashew nuts, mushrooms, peppers, onions and roasted dried chilli.

Chicken 9.75 Prawn 10.95 Vegetable 8.50



PAD PRIK

I always enjoy this dish. It's a stir fry with red curry paste, Thai long beans, red peppers and lime leaves.

Chicken 9.75 Beef 10.50 Prawn 10.75 Vegetable 8.50

MIXED VEGETABLE STIR FRY

Beansprouts, carrot, broccoli, sweetheart cabbage, spring onion and mushrooms stir fried with oyster sauce. Enjoy as a main or a side to share. 7.95



SQUID GRA PAO

Squid quickly stir fried with basil and chilli producing a striking spicy sauce. Give it a try, you will love it. 12.95



GLORIOUS MORNING

A quick wok fry 'ong choi' (leafy green) with bashed red chilli, garlic and oyster sauce. Amazing flavours. Reminds me of when we took our children to Bangkok's china town. Crazy traffic, street hawkers, hungry customers and a stall showing off this flaming green stir fry. 7.95

DUCK

We use roasted duck breast with the skin on. People often think the skin is the best bit but if you prefer to have it without, just let us know.

SLEEPING HONEY DUCK WITH ORANGE SALAD

Duck breast with special honey glaze sauce, on a bed of sweetheart cabbage, garnished with cashew nut and crispy fried shallot. Served on a sizzling hot plate, with an orange salad side dish. 15.50

TAMARIND DUCK

Served on a hot griddle plate, sweet and sour tamarind sauce is the perfect complement to rich duck. On our first family trip to Thailand, I cooked this for my husband. We walked along the Mekong River to the fish market and picked fresh tamarind from trees on the way home. Very romantic! 14.75

RED DUCK CURRY

I know someone who can live on this! My husband always asks me to bring takeaway duck curry home for him. Slices of juicy duck breast in famous Thai curry. The sweetness of lychee and pineapple softens the spiciness of the red curry. 15.50

BEEF

Please ask us if you'd like your beef cooked a little more or less.

BEEF AND OYSTER SAUCE

Tender, thinly sliced medium-rare beef stir fried with oyster sauce, pepper, broccoli and lovely Thai gravy. 10.50

CRYING BEEF AT GIGGLING SQUID

Grilled sirloin accompanied with a spicy dipping sauce. Originated in the North East of Thailand but has become a national favourite. Thai enjoy the meat slightly burned with juicy fat, but if you prefer it lean please let us know. 15.95

NEW SEARED GARNISHED STEAK

Medium-rare, sliced and seared sirloin garnished with a spicy dressing of fresh lemongrass, chilli, shallot, lime leaves, celery and roasted chilli. 14.95

THAI BEEF SALAD

Smokey grilled sirloin resting on a bed of mixed salad with celery, red onion, cucumber and tomato, drizzled in lime, chilli and coriander sauce - famous in Thailand and now around the world. 14.95

NOODLES

In Thailand, we often order lots of plates to share. In England, I've heard that people often order a Pad Thai "for the table". I love that idea!

VEGETABLE PAD THAI 8.00

PRAWN PAD THAI 9.50

CHICKEN PAD THAI 8.95

VEGETABLE EGG NOODLE 6.95

PLAIN NOODLE WITH EGG 5.50

STIR FRY NOODLE WITH BEANSPROUTS 5.50

RICE

JASMINE RICE 3.00

STICKY RICE 3.00

EGG FRIED RICE 3.95



COCONUT RICE 3.95



VEGETARIAN AND NON-GLUTEN
MENUS AVAILABLE ON REQUEST



WE ALSO HAVE A LOVELY TAPAS MENU AVAILABLE AT
LUNCH TIME FOR YOU TO TRY LOTS OF DIFFERENT DISHES

   @giggingsquid www.giggingsquid.com

Food allergies and intolerances: before you order your food and drinks, please speak to our staff if you want to know about our ingredients. Unfortunately we are unable to guarantee that our busy kitchens are 100% allergen free. Our dish descriptions don't always mention every single ingredient so please just ask if you are unsure.