



## **STARTERS & SALADS**

### **PRAWN CRACKERS**

Spicy and hard to stop eating! 3.50

### **SESAME KING PRAWNS**

Prawns coated with crunchy breadcrumbs and black sesame seeds. 7.75

### **MOO PING**

Grilled marinated pork on skewers served with a Tamarind dipping sauce. 6.50

### **CHICKEN SATAY**

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

### **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

### **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. 5.75

## STARTERS & SALADS

### VEGETABLE TEMPURA

Slices of red pepper, courgette, thin beans and mushroom. 5.50

### SALT AND PEPPER SQUID GS FAVOURITE

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

### PAPAYA SALAD

Fresh, shredded papaya pounded and mixed with a lightly spiced, zingy dressing. 6.95

## SOUP

### TOM YUM

Loaded with flavour from lemongrass, galangal, lime leaves, mushrooms and chilli.

Chicken 7.25 Prawn 8.25 Mixed Seafood 8.75 Vegetable 6.95

### TOM KHA

Like 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

## 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

### 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

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. 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.

Chicken 9.75 Prawn 10.95 Vegetable 8.50

### CHILLI AND BASIL GRA PAO

A favourite Thai stir fry using chilli and holy basil.

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

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. 12.95

### GLORIOUS MORNING

A quick wok fry 'ong choi' (leafy green) with bashed red chilli, garlic and oyster sauce. 7.95



## 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

### 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. 13.95

## BEEF

### 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. 15.95

### THAI BEEF SALAD

Smoky grilled sirloin resting on a bed of mixed salad with celery, red onion, cucumber and tomato, drizzled in lime, chilli and coriander sauce. 14.95

 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. 14.95

### KOONG PRIK THAI

Prawns, sautéed with black pepper, ground coriander root, crispy garlic and a dash of soy. 14.95

### GIANT BUTTERFLY KING PRAWN PAD THAI

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. 15.50

## DUCK

### 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. 15.50

### TAMARIND DUCK

Served with sweet and sour tamarind sauce - the perfect complement to rich duck. 14.75

### RED DUCK CURRY

Slices of juicy duck breast in famous Thai curry. The sweetness of lychee and pineapple softens the spiciness of the red curry. 15.50

## 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

For allergy information please see [www.giggingsquid.com](http://www.giggingsquid.com) or ask a member of our team. 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.