

STARTERS

PRAWN CRACKERS

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

NEW • SERVES 2

SHARING PLATTER

Strips of hand-cut pork grilled on skewers, salt and pepper squid, duck larb, vegetable spring rolls. 17.25

NEW • SERVES 2

VEGETARIAN SHARING PLATTER

Baby gem hearts, Thai corn fritters, Oyster mushroom tempura, vegetable spring rolls. 15.75

MOO PING

Grilled marinated pork on skewers served on lightly pickled vegetables, with a Tamarind dipping sauce. Popular Thai street food; loved by all ages and at all times of the day. 7.00

CHICKEN SATAY (N)

Marinated chicken grilled on skewers served on A-jard pickled vegetables, with peanut sauce on the side. 7.50

NEW

LIME AND CHILLI BEEF

Thinly sliced medium rare roast beef served in a super fresh, spicy dressing from lime and chilli. 7.75

NEW

TAMARIND PRAWNS

Grilled and cooked in sweet Tamarind sauce finished with crispy ginger and onion. 8.25

SEARED SCALLOPS

Scallops seared until golden brown, dressed with ground fresh chilli, nam pla and lime juice. Clean, simple, elegant. Two shells. 8.00

NEW

DUCK LARB

Chopped duck breast, finely diced Thai herbs, and a sprinkle of toasted ground rice nestled in chicory leaves. 7.50

THAI-STYLE FISH CAKES

A popular local delicacy, the combination of spices and red curry gives it a hint of heat. 6.95

SPRING ROLLS

Crispy spring rolls filled with shredded mixed vegetables and served with homemade sweet chilli sauce. 6.50

NEW

BLACK PEPPER SOFT SHELL CRAB

We fry the crab with garlic, black pepper and coriander until it's lovely and crunchy. We've wanted to put this on the menu for ages. I'm excited for you to try it! 7.95



VEGETARIAN, VEGAN AND NON-GLUTEN MENUS AVAILABLE ON REQUEST.

(N) RECIPE CONTAINS NUTS

Thai cooking uses a lot of nuts and so we have nuts in our kitchen. We can't guarantee that any of our dishes are completely without nuts even if they do not appear in recipes. If you have an allergy, detailed allergen information is available upon request as not all ingredients are included in dish descriptions. Please ask your server for more info.

STARTERS

PORK DUMPLINGS

Steamed dumplings filled with tender pork and served with a light soy and rice vinegar dip. 7.25

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! 6.50

NEW OYSTER MUSHROOM TEMPURA

Delicate oyster mushrooms deep fried and served with cucumber, carrot, Padron pepper, onion and celery in a sweet pickling sauce. You have to try it! 6.50

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. 7.75

YUMMY DUCK SPRING ROLLS

An alternative treat from the usual spring rolls. Shredded duck mixed with shredded carrot, celery and spring onion wrapped in Thai pastry. 7.75

NEW PORK RIBS

We slow cook these in a three flavour sweet chilli sauce so they're lovely and tender. Don't be afraid to get your fingers messy! 7.75

DIY BUNDLES (N)

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! 8.50

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. 7.75

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. 8.00



MEDIUM

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.



HOT

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 10.95 Beef 11.95 Prawn 11.95 Vegetable 9.95

GS FAVOURITE

CHILLI AND BASIL GRA PAO

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 10.95 Beef 11.95 Prawn 11.95 Vegetable 9.95

CASHEW NUT STIR FRY (N)

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

Chicken 10.95 Beef 11.95 Prawn 11.95 Vegetable 9.95

NEW

CRISPY CHICKEN STIR FRY

Chicken cooked so it's tender inside but crispy outside (my kids tell me it's like "popcorn chicken" but better!) Tossed in a flaming wok with Thai herbs, sliced lime leaf, lemongrass, galangal, garlic and coriander. 10.95

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 10.95 Beef 11.95 Prawn 11.95 Vegetable 9.95

NEW

EXOTIC MUSHROOM GRA PAO

A mixture of our favourite mushrooms quickly stir fried with garlic, soy sauce, chilli and finely sliced grachai (like ginger). 9.95

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. 8.95



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

   @giggingsquid www.giggingsquid.com

PRAWNS

GS FAVOURITE

KOONG CHU CHI

Searched butterfly king prawns cooked in a thick, spicy, rich red curry sauce. We highly recommend you try this. 15.50

KOONG PRIK THAI

Succulent prawns, gently sauteed 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. 15.50

GIANT BUTTERFLY KING PRAWN PAD THAI (N)

If you like Pad Thai and you've just had your bonus give this a try. Pad Thai with very big prawns in it! 14.50

FISH

NEW

DRY RED CURRIED MACKEREL

Big bold flavours. We marinade the mackerel with a sprinkle of red curry spices and tumeric then finish it on the griddle before serving with wok fried Morning Glory and green beans. I'm getting hungry writing this! 15.50

STEAMED SEA BASS FILLET

Steamed sea bass with shiitake mushrooms, pepper, onion and broccoli, accompanied with hot and sour Thai seafood sauce. Light, clean flavours. 15.95

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. 15.95

NEW

THAI-STYLE COD

Steamed fillet of cod with lime, ginger, coriander, garlic and chilli on exotic mushrooms. If you fancy something light and enjoy Thai flavours, this is for you! 15.95

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. 15.95

MIXED SEAFOOD

FISHING VILLAGE

Mixed seafood with spicy hot red curry rounded up with coconut milk. Perfumed with sweet basil and kaffir lime leaves. 14.95

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. 14.95

BEEF & PORK

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

NEW BEEF RIB LARB

The super zingy Larb sauce made from mint, basil, red onions, lime juice and ground red chillies punches out the flavour of the wonderfully tender beef. Served with mixed mushrooms. No man should be scared of this dish! 16.95

BEEF AND OYSTER SAUCE

Tender, thinly sliced medium-rare beef stir fried with oyster sauce, pepper, broccoli and lovely Thai gravy. 11.95

NEW CRYING BEEF AT GIGGLING SQUID

Grilled sirloin marinated in Thai herbs 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. 16.95

NEW PORK RIBS

Whole rack of ribs in a homemade, three flavour sauce. You'll take a while eating this dish but it will be worth it. Every man's dream (apart from having a beautiful wife of course!) Served with Morning Glory and Tenderstem broccoli. 17.50

NEW PORK HOCK

Slow cooked and served on Tenderstem broccoli dressed in a herby stir-fry sauce. Meat lovers will be very happy! 14.95

DUCK

We use roasted duck 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 (N)

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, topped with lovely fresh orange slices. 15.95

NEW DUCK CONFIT

Served in a sweet, tangy Tamarind sauce to cut through the richness of the meat. Cooked so it's lovely and crispy on the outside. 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! 15.95

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. 15.95

CURRY

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

GS FAVOURITE LAMB SHANK MASSAMAN CURRY (N) MILD

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. 17.50

THAI GREEN CURRY

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

Chicken 11.95 Prawn 12.50 Beef 12.50 Vegetable 10.95

THAI RED CURRY

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

Chicken 11.95 Prawn 12.50 Beef 12.50 Vegetable 10.95

MASSAMAN CURRY (N) MILD

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

Chicken 11.95 Prawn 12.50 Beef 12.50 Vegetable 10.95

PANEANG 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.

Chicken 11.95 Prawn 12.50 Beef 12.50 Vegetable 10.95

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 11.95 Prawn 12.50 Beef 12.50 Vegetable 10.95

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!

PAD THAI (N)

Chicken 9.95 Prawn 10.95 Vegetable 8.95

VEGETABLE EGG NOODLE 7.95

PLAIN NOODLE WITH EGG 6.95

STIR FRY NOODLE WITH BEANSPROUTS 6.95

RICE & SIDES

JASMINE/STICKY RICE 3.00

NEW BROWN RICE 3.95

COCONUT RICE 3.95

NEW STIR FRY PAK CHOI & TENDERSTEMS 4.95

NEW BABY GEM IN STIR FRY SAUCE 3.95