

NON-GLUTEN EVENING

STARTERS

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 LIME AND CHILLI BEEF

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

NEW 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. 7.50

NEW DUCK LARB

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

NEW THAI-STYLE FISH CAKES

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

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

(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.

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

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

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

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

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

THESE RECIPES CONTAIN NON GLUTEN-CONTAINING INGREDIENTS. UNFORTUNATELY WE ARE UNABLE TO GUARANTEE THAT OUR BUSY KITCHENS ARE 100% ALLERGEN FREE.

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.

NEW 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 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

BEEF

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

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

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!

PRAWN PAD THAI (N) 10.95

CHICKEN PAD THAI (N) 9.95

VEGETABLE PAD THAI (N) 8.95

PLAIN NOODLE WITH EGG 6.95

STIR FRY NOODLE WITH BEANSPROUTS 6.95

RICE

JASMINE RICE 3.00

STICKY RICE 3.00

COCONUT RICE 3.95

NEW BROWN RICE 3.95



MEDIUM

We cook our dishes from scratch to a level of spiciness that is typical to the



HOT

dish but if you would like yours to be made milder or spicier, please just ask.

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We hope you enjoy our menu. If you have any suggestions for things you would like us to try, please let us know! Please note that we add a 10% tip automatically to your bill. This is payable at your discretion. Please ask a member of staff to remove this if you do not wish to pay. Tips are paid to staff via payroll after taxes are deducted.

