

VEGETARIAN EVENING

STARTERS

NEW • SERVES 2

VEGETARIAN SHARING PLATTER (VE)

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

SPRING ROLLS (VE)

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

CORN FRITTERS (VE)

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

PAPAYA SALAD (VE)

Fresh, shredded papaya pounded and mixed with a lightly spiced, zingy dressing. Now found everywhere but originally from the Isan region of North Thailand. Great as a starter or as a side dish. 7.75

CURRY

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

THAI GREEN VEGETABLE CURRY (VE)

Old favourite of "farang" (foreigner) travelling in Thailand. Combination of delicious Thai flavours blended with silky smooth coconut milk. 10.95

THAI RED VEGETABLE CURRY (VE)

Another famous bit of Thai cooking. Lovely thick aromatic sauce made using coconut milk. 10.95

MASSAMAN VEGETABLE CURRY (N) (VE) MILD

A Muslim style curry from Southern Thailand, it's made with coconut milk and dry spices such as cumin, cinnamon and star anise. 10.95

PANEANG VEGETABLE CURRY (VE)

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

TROPICAL JUNGLE VEGETABLE CURRY (KEANG PA) (VE)

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! 10.95



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

(VE) VEGAN (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.

STIR FRY

VEGETABLE PAD KHING (VE)

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! 9.95

GS FAVOURITE

VEGETABLE CHILLI AND BASIL GRA PAO (VE)

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. 9.95

CASHEW NUT STIR FRY WITH VEGETABLE (N) (VE)

Stir fry with roasted cashew nuts, mushrooms, peppers, onions and roasted dried chilli. 9.95

PAD PRIK WITH VEGETABLE (VE)

I always enjoy this dish. It's a stir fry with red curry paste, Thai long beans, red peppers and lime leaves. 9.95

NEW

EXOTIC MUSHROOM GRA PAO (VE)

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

GLORIOUS MORNING (VE)

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

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 (N) 8.95

VEGETABLE EGG NOODLE 7.95

PLAIN NOODLE WITH EGG 6.95

STIR FRY NOODLE WITH BEANSPROUTS (VE) 6.95

RICE & SIDES

JASMINE RICE (VE) 3.00

STICKY RICE (VE) 3.00

NEW

BROWN RICE (VE) 3.95

COCONUT RICE (VE) 3.95

NEW

STIR FRY PAK CHOI & TENDERSTEMS (VE) 4.95

NEW

BABY GEM IN STIR FRY SAUCE (VE) 3.95



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

   @giggingsquid www.giggingsquid.com

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.