

VEGETARIAN EVENING

STARTERS & SALADS

SERVES 2

VEGETARIAN SHARING PLATTER (VE)

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

SPRING ROLLS (VE)

Crispy spring rolls filled with shredded mixed vegetables and served with homemade sweet chilli sauce. 5.95

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! 5.75

VEGETABLE TEMPURA (VE)

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



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. 6.95

SOUPS



VEGETABLE TOM YUM (VE)

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. 6.95

VEGETABLE TOM KHA (VE)

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. 6.95

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. 9.50



THAI RED VEGETABLE CURRY (VE)

Another famous bit of Thai cooking. Lovely thick aromatic sauce made using coconut milk. 9.50

MASSAMAN VEGETABLE CURRY (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. 9.50



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. 9.50



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! 9.25

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! 8.50



VEGETABLE CHILLI AND BASIL GRA PAO (VE)

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. 8.50



CASHEW NUT STIR FRY WITH VEGETABLE (VE)

Stir fry with roasted cashew nuts, mushrooms, peppers, onions and roasted dried chilli. 8.50



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. 8.50

MIXED VEGETABLE STIR FRY (VE)

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



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. 7.95

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

VEGETABLE EGG NOODLE 6.95

PLAIN NOODLE WITH EGG 5.50

STIR FRY NOODLE WITH BEANSPROUTS (VE) 5.50

RICE

JASMINE RICE (VE) 3.00

STICKY RICE (VE) 3.00

COCONUT RICE (VE) 3.95






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

WE ALSO HAVE A LOVELY LUNCH TAPAS MENU FOR YOU TO TRY LOTS OF DIFFERENT DISHES **VE** - Vegan

   @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.

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.