

thai noodle

CHICKEN PRAWN MIXED VEG

Pad Thai ||GF|VGO|| 🍌

£14.00 £16.50 £14.00

Rice noodle dish stir-fried in a rich tamarind-based Pad Thai Sauce, with egg, bean sprouts & spring onion. Served with crushed peanuts, ground chilli & lime on the side.

Pad Kee Mao 🍌🍌🍌🍌

£13.00 £15.50 £13.00

Thai Drunken Noodles, authentic style! Stir fried ribbon rice noodle with garlic, chilli & sweet basil in soy sauce. VERY SPICY!

Pad See Ew

£13.00 £15.50 £13.00

Stir fried ribbon rice noodle with soy sauce, sweet dark soy sauce, egg & pak choy. It's a much loved comfort food found on every street corner of Thailand!

thai soup

CHICKEN PRAWN SEABASS MIXED VEG

Tom Yum - Aromatic Clear Soup -
||GF|VGO|| 🍌🍌

£6.50 £8.50 £9.50 £6.50

The ultimate hot & sour soup. Served in Thailand as a side, though us Brits prefer as a starter.

Tom Kha - Aromatic Coconut Soup
||GF|VGO|| 🍌🍌

£7.00 £9.00 £10.00 £7.00

Hot, sour & velvety rich. Served in Thailand as a side, though us Brits prefer as a starter.

chefs specials



Pad Cha Seafood ||GFO|| 🍌🍌🍌

£26.00

(Prawns, Mussels, Squid & a Scallop) Our most adventurous dish! A rich aromatic stir-fried seafood curry. Green peppercorns & galangal help make this stir-fried curry truly unique. Served with plain rice.

Monkfish Yellow Curry ||GF|| 🍌🍌

£25.00

This popular, well-loved signature dish is our speciality. Monkfish- less sweet than lobster, but a perfect pairing with yellow curry. Highly recommended! Served with plain rice.

Massaman Lamb Shank ||GF|| 🍌

£25.00

Roasted lamb shank & new potatoes in a rich, complex, Massaman curry. Topped with roasted cashew nuts and crispy onion. Originating from the south of Thailand, this Malay influenced Thai Muslim dish was said to be popular in the royal courts of the old capital, Ayutthaya. Served with plain rice.

Pad Nua Grob - Sous Chef Ta Style 🍌

£16.50

Shredded Crispy Beef tossed in our tasty homemade sauce. Served with plain rice.

Pub Classics

Pie of The Day
(See Specials)

Traditionally crafted pies. Served with buttered greens, chip shop chips

*buttered mash & our home made gravy.

Bangers & Mash

£15.00

Locally produced sausages, buttered mash & our home made gravy.

Fish 'N' Chips

£16.95

Beer battered fillet of haddock, chip shop chips, garden peas, slice of lemon and tartar sauce.

Steak & Fries

£25.00

Dry aged Sirloin Served medium-rare Served with fries.
(+£2 Peppercorn Sauce)

Burgers

Halloumi Burger (V)

£15.00

Pan-fried halloumi, lettuce, tomato & sweet-chilli mayo on a butter broche bun. Served with fries.

Cheeseburger

£15.00

100% ground English Beef 1/4lb, cheeseburger with relish, lettuce & a butter broche bun. Served with fries.

Sides

Buttered Mash (V)

£4.00

Buttered Greens (V)

£5.00

Fries

£3.50

Cheesy Fries (V)

£5.50

Chip Shop Chips (VG)

£4.50

Mixed Salad (VG)

£5.50

Thai Curry Dipping Pot
(Red, Green or Yellow)

£3.50

Thai Snacks

Thai Fries

£9.50

Basket of crispy fries tossed in our homemade Thai sauce, topped with crunchy garlic, onion, lemongrass, spring onion & sliced red chilli.

Paratha & Yellow Curry Suace

£7.50

Soft layered roti and a mildly spiced yellow curry dip - a popular muslim Thai influenced comfort snack.

Gai Tod - Thai Chicken Wings

£7.00

Thai kids go crazy for em! Deep-fried chicken wings topped with Thai herbs and homemade sauce.

Kor Moo Yang - Thai Style Grilled Pork

£9.00

A popular, juicy marinated pork collar, grilled to perfection—a tantalising delight for your taste buds.

Served with E-Sam dipping sauce (Nam Jim Jaew). Ask for extra chilli if you crave more spice.

RICES & VEG

Stir-Fried Pak Choi ||GFO|VGO||

£6.50

Stir Fried Mixed Veggies ||GFO|VGO||

£7.75

Garlic & Egg Fried Rice ||V||

£4.00

Jasmine Rice ||VG||

£3.25

Sticky Rice ||VG||

£3.50

so authentic

Add a soft yolked fried egg to any dish

£2.00

SAUCES

• Soy Sauce • Plum Sauce • Sweet Chilli Sauce

• Nam Pla Prik ||GF|VGO||

£1.50

• North-Eastern Thai Spicy Sauce 🍌🍌🍌

spice index

mild



VERY SPICY



SERVICE CHARGES

A discretionary service charge of 10% will be applied to tables of 6 or more, should you wish not to include this, please let us know prior to requesting the bill as we're unable to amended once issued.

All service charges & gratuity are shared equally across front of house & kitchen, in recognition of everyone's hard work across our team.

Thank you for your custom, we're truly grateful for your support.

We're always delighted to help celebrate special occasions. Customers are welcome to bring their own cakes; a small fee of £2.50 per person applies when cakes are enjoyed on our premises. To ensure everyone's safety, we kindly ask that any allergy information is shared in advance with our manager on duty.

allergies

Please inform a member of staff of any allergies or dietary requirements before placing your order.

While every care is taken, we cannot guarantee the absence of allergens in our dishes, as all food is prepared in a kitchen where allergens are present.

A full list of allergen information for all our menu items is available on request.

• V - VEGETARIAN • VG - VEGAN • VGO - VEGAN OPTION •
• GF - GLUTEN FREE • GFO - GLUTEN FREE OPTION •

starters & nibbles

Vegetable Spring Rolls & Sweet Chilli Sauce B7.50

3 rolls of thinly sliced veggies & glass noodle, encased in a delicate, crispy, fried wheat flour pastry. Homemade.

Duck Spring Rolls & Hoisin Sauce B8.00

2 rolls of sliced veggies & shredded duck in a delicate, crispy, fried wheat flour pastry. Homemade.

Chicken Satay ||GF|| B8.25

3 homemade skewers, drizzled with coconut milk, served with peanut sauce and cucumber relish.

Tiger Prawn Toast B8.00

6 pieces of homemade aromatic minced prawn on toast with cucumber relish.

Corn Fritters ||VG|GF|| B7.50

4 fritters with cucumber relish.

Steamed Mussels in Green Curry Sauce ||GFO|| B11.50

A perfect marriage of plump mussels in a delicate green curry sauce – a beer snack fit for Siamese Kings!

Tod Mun Pla - Thai Fish Cakes ||GF|| B8.50

3 hand-pressed fish patties blended with red curry, aromatic herbs, and kaffir lime leaves. Served with tangy cucumber & crunched peanut dipping sauce.

Larb Moo Tod ||GF|| B7.25

5 homemade, marinated & aromatic fried pork meat balls. Served with cucumber relish.

Sai Ua - Chiang Mai Sausage B9.75

Homemade, an iconic dish of Northern Thailand, Sai Ua, is one of the most flavourful sausages. The pork is mixed with an aromatic curry paste.

Salt & Pepper Softshell Crab B12.50

Tasty delicate shelled crab in a light, seasoned tempura batter, served on a bed of mixed salad. Many Blue Crab species outgrow their shells. Catch them naked to enjoy this lazy Asian delight!

Scallops B12.90

3 large plump scallops, pan seared in ginger & oyster sauce.

Kanom Jeeb - Pork Dumplings B7.25

4 steamed pork dumplings, crispy garlic, served with a Thai dark soy sauce.

Thai Salt & Pepper Squid -Thai Calamari B9.50

Fried squid tossed in salt, pepper & Thai seasoning, chilli, spring onion and served with Thai Sriracha Sauce.

Thai Starter Platter for 2 B19.50

2 pieces each of – chicken satay, veg spring rolls, prawn toast, Larb Moo Tod & fish cakes.

Som Tam - Papaya Salad ||GF|| B8.75

World famous Thai green papaya salad, bursting with zesty lime, a hint of chilli heat & a balance of sweet, sour, and savoury crunch. Topped with peanuts.

thai classic dishes

Crying Tiger Beef ||GFO|| B25.00

A North-Eastern Thai dish – sliced medium-rare sirloin (Dry-aged 225g) on sweet basil, served with sticky rice & North Eastern hot sauce on the side. (🔥🔥🔥)

Pla Sam Rod - Crispy Sea Bass B22.00

Crispy seabass in our homemade hot, sweet & sour sauce (pineapple, tamarind, fish sauce), sweet basil, slice of chilli. Served with plain rice.

Gai Yang - Marinated Grilled Chicken ||GF|| B18.00

Freshly grilled, skinless & boneless marinated chicken thighs - Thai Street Style. Served with sticky rice & North Eastern Thai Spicy Sauce.

Thai Sweet & Sour Chicken B15.50

This classic Thai sweet & sour chicken is made with pineapple, peppers, onion and crispy chicken tossed in a sweet & sour sauce with a perfect balance of tanginess to sweetness. Served with jasmine rice.

Pla Pad Khing - Sea Bass Ginger ||GFO|| B22.00

Lightly battered seabass in soy & ginger sauce. Served with jasmine rice. A favourite dish of the Chinese Thai community, who're known for their amazing seafood dishes. Ethnic Chinese Thais are the largest, oldest & most integrated Chinese community on the planet!

Pad Krah Pow - Stir Fry Basil ||VGO|GFO|| B15.50

Fresh Thai basil, garlic & chilli elevate this truly sublime, iconic stir fried dish.

CHICKEN	BEEF	MINCED PORK	PRAWN	VEG
B13.50	B15.00	B16.00	B17.00	B13.50

Cashew Nut ||GFO||

Stir fried meat/veg in oyster sauce, soy sauce, chilli oil paste with bell peppers, onion, cashew nuts. Served with jasmine rice.

CHICKEN	BEEF	PRAWN	VEG
B14.00	B15.50	B17.50	B14.00

Ginger Stir Fry ||GFO||

Selected Meat/Veg & ginger sauce base, stir-fried to perfection. Served with Jasmine rice.

CHICKEN	BEEF	PRAWN	VEG
B13.50	B15.00	B17.00	B13.50

Green Curry Fried Rice ||GF||

Bring your green curry to the next level! Stir-fried rice and your choice of meat in an aromatic green curry paste with sweet basil.

CHICKEN	BEEF	PRAWN
B13.50	B15.00	B16.00

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PIERCEDLY authentic



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The Bull's Head pub & thai

SAVE 10% WHEN YOU ORDER ONLINE THROUGH OUR WEBSITE
FOR COLLECTION OR DELIVERY

Exchange Rate
B1=£1
THAI BAHT NOT ACCEPTED

thai crackers

Thai Prawn Crackers
& Sweet Chilli Sauce ||GF||
B3.99

Mixed Veggie Crackers
& Sweet Chilli Sauce ||VG|GF||
B3.99

classic thai curry

Classic Thai Curry - Served with Veggie Crackers
& Jasmine Rice ||GF||

Using complex pastes & coconut milk, so addictive! Some folk struggle to order anything else! Like the Bolognese folk & their Ragù, most Bangkokians (Omm – the owner included), will tell you not to waste time looking for these dishes outside of central Thailand. We are of course the exception!

STEP 1: CHOOSE YOUR COLOUR



GREEN - (🔥🔥🔥)

(Fresh Green Chillis, Coriander & Lime)



RED - (🔥🔥)

(Dried Red Chillis & Shallots)



YELLOW - (🔥)

(Turmeric & Curry Powder,)

STEP 2: CHOOSE YOUR MEAT or VEG

CHICKEN	BEEF	PORK	PRAWN	VEG
B14.00	B16.00	B16.00	B18.00	B14.00