

At Thai Sakon, we aim to provide the finest, genuinely authentic Thai cuisine in relaxed and friendly surroundings. All dishes are prepared from the very best ingredients, including fresh herbs, spices and exotic vegetables delivered every week from growers in Thailand. We also serve a selection of Thai wines or beers, brewed specifically to complement Thai food.

Some things to note...

Thai food is often hot and spicy, although it can be tempered for the western palate. The basic seasonings are basil, lemon grass, garlic, coriander, cumin, coconut milk and lime, with a variety of other spices, including, of course, the chilli. The mainstay of a Thai meal is steamed Jasmine rice. Fried rice is not a traditional Thai choice, but is more popular in the west and a selection is included in the menu.

Eating in Thailand is a social event. Dishes are not ordered individually, but rather for the table as a whole. A typical meal might include a soup, at least one curry, a salad, a fried dish, a steamed dish and vegetables. One dish is sampled at a time – a small portion of one dish being eaten

with some steamed rice, then a portion of another dish being tasted with a little more steamed rice, and so on, with the distinct taste of each being experienced with each selection. Noodle dishes are also included and, although normally eaten for lunch and on their own, can make a tasty addition to a meal.

Chopsticks are not used in Thailand, except when eating particular noodle dishes. In ancient Siam, food was eaten with the hands, but a fork and spoon are now used.

We hope you enjoy the experience of Thai Sakon.

All dishes are made to order. If you would like a dish milder or more spicy please request this when ordering.

☺☺☺ - Very Hot
☺☺ - Hot
☺ - Slightly Spicy

The Chilli rating is a guide only, chewing on a piece of fresh chilli instantly intensifies the heat beyond what you might be expecting.

set menu

Set A for Two £15.50 per person

Chicken Satay
Deep Fried Minced Prawn Toast

Chicken Green Curry 🍴
Stir Fried Beef with Ginger
Pork Sweet and Sour

Set B for Two £17.00 per person

Spring Rolls
Chicken Tempura

Tiger's Tears
Pork Penang Curry 🍴
Chicken Sweet and Sour

Set C for Three £16.50 per person

Chicken Satay
Slow Cooked Pork Ribs
Spring Rolls

Stir Fried Prawns with Broccoli
Chicken Massaman Curry 🍴
Stir Fried Beef with Garlic and Pepper
Stir Fried Vegetables, Pineapple &
Cashew nuts

Set D for Four (or more) £18.00 per person

Chicken Satay
Prawn Tempura
Spring Rolls
Crispy Noodles

Tiger's Tears
Chicken Red Curry 🍴
Sweet and Sour Prawns
Pork with Chilli and Thai Basil 🍴
Mixed Vegetables with Cashewnuts

Set E for Four (or more) £17.75 per person

Chicken Satay
Thai Fish Cakes 🍴
Spring Rolls
Crispy Noodles

Stir Fried Roast Duck with Cashew
Nuts
Chicken Yellow Curry 🍴
Stir Fried Prawns with Thai Basil 🍴
Beef in Oyster Sauce
Stir Fried Mixed Vegetables

Set F for Four (or more) £19.00 per person

Chicken Satay
Thai Fish Cakes 🍴
Prawn on Toast
Spring Rolls

**A choice of any 5 main courses
from the menu**

All set menus are served with a
choice of either steamed Jasmine
rice or egg fried rice.

Tea or Coffee With 'After Eight' Mints

GROUPS OF TEN OR MORE PLEASE READ:

If you order a set menu for the group you
will get a 5% discount off the set menu
price. Order individually and a 10%
surcharge is added.

Please ask a member of
staff for further details

starters

1 Satay Guy

สะเต๊ะไก่

Thin strips of chicken marinated in a blend of spices and grilled over charcoal, served with peanut sauce and pickled vegetable relish.

£4.90

2 Satay Gung

สะเต๊ะกุ้ง

Marinated prawns grilled on charcoal, served with peanut sauce and pickled vegetable relish.

£5.80

3 Poh Bia Tord

ปอเปี๊ยะทอด

Deep fried Thai spring rolls filled with mixed vegetables and chicken, wrapped in thin pastry and served with sweet-and-sour chilli sauce.

£4.90

4 Kanom-Pang Naa Gung

ขนมปังหน้ากุ้ง

Minced prawns with pork on toast, deep fried, and served with sweet-and-sour chilli sauce.

£4.50

5 Tort Man Plaa (Thai Fish Cakes)

ทอดมันปลา

Minced fish spiced with red curry paste, lightly fried and served with cucumber and peanut sauce.

£4.90

6 Sea-Krong Moo

ซี่โครงหมู

Slow baked spare ribs in a sweet-and-sour sauce.

£4.80

7 Talay Yang

ทะเลย่าง

Skewered marinated seafood with fresh pepper, pineapple and cherry tomatoes, grilled over charcoal. Served with peanut sauce dip.

£6.50

8 Guy Chut Beng Tort

ไก่ชุบแป้งทอด

Deep fried strips of chicken breast in Thai tempura batter, served with sweet-and-sour chilli sauce.

£4.70

9 Guy Hor Bai Toey

ไก่ห่อใบเตย

Marinated chicken wrapped in pandan leaves and then deep fried, served with sweet-and-sour chilli sauce.

£5.20

10 Geaw Tort

เกี้ยวทอด

Deep fried wonton filled with minced chicken and served with sweet-and-sour chilli sauce.

£4.00

11 Mee Grop

หมี่กรอบ

Crispy noodles in a sweet-and-sour sauce mixed with prawns, beansprouts and spring onion.

£4.50

12 Gung Chut Beng Tort

กุ้งชุบแป้งทอด

Deep fried prawns in Thai tempura batter served with sweet-and-sour chilli sauce.

£5.50

13 Salmon Yang

แซลมอนย่าง

Skewers of salmon and vegetables grilled over charcoal, served with a salad garnish.

£5.70

14 Thai Sakon Mixed Starter

ไทยสากรวมสตาร์ทเตอร์

A mixed selection of starters for two or more people:

*Satay Guy,
Poh Bia Tord,
Khao-port Tort
Kanom-Pang Naa Gung,
Tort Man Plaa,
Guy Chut Beng Tort,
Gung Chut Beng Tort.*

*(menu ref. 1)
(menu ref. 3)
(menu ref. V5)
(menu ref. 4)
(menu ref. 5)
(menu ref. 8)
(menu ref. 12)*

£6.25 per person

starters

soups

15 Tom Yam Talay/Gung/Guy 🍴🍴

ต้มยำทะเล/กุ้ง/ไก่

The most famous Thai hot soup. Flavoured with lemon grass, kaffir lime leaves, galangal root, chilli and lime juice. Choose from seafood, prawn or chicken.

Starter	Main
£5.30	£8.95

16 Tom Kaa Guy 🍴

ต้มข่าไก่

Thai medium-hot soup with coconut milk, chicken, galangal root, lemon grass and lemon juice.

Starter	Main
£4.80	£7.95

17 Tom Jurd Geaw

ต้มจืดเกี้ยว

A mild Thai soup with minced chicken, wonton and vegetables.

Starter	Main
£4.50	£7.80

thai salads

18 Laab Guy 🍴🍴🍴

ลาบไก่

Thinly sliced chicken with crushed roasted rice, red onions, spring onions and coriander, mixed in a spicy Thai dressing.

Starter	Main
£5.95	£8.95

19 Yam Wun Sen 🍴🍴🍴

ยำวุ้นเส้น

Vermicelli noodle salad with minced chicken, spring onions and spicy Thai dressing.

£5.35

20 Yam Nuea 🍴🍴🍴

ยำเนื้อ

Thinly sliced beef salad with crushed roasted rice, red onions, spring onions, and coriander in a spicy Thai dressing.

Starter	Main
£7.30	£11.95

21 Yam Talay 🍴🍴🍴

ยำทะเล

Mixed seafood Thai salad with red onions, spring onions coriander and a spicy Thai dressing.

£6.50

22 Plaa Gung 🍴🍴🍴

ปลากุ้ง

Thai prawn salad marinated in lime juice and tossed with lemon grass, red onions, coriander and special Thai style dressing.

£6.50

23 Tam Pola-mai 🍴🍴🍴

ตำผลไม้

Sliced apple, carrot, and sweetcorn, mixed with peanut and a spicy dressing.

£5.50

main courses

curries

24 Geng Kiaw Waan (Green Curry) 🍴🍴

แกงเขียวหวาน

The most famous Thai green curry with coconut milk and fresh vegetables, flavoured with Thai sweet basil leaves. Choose from chicken, beef or prawns.

£8.25

25 Geng Deng (Red Curry) 🍴🍴

แกงแดง

The famous Thai red curry with coconut milk and fresh vegetables, flavoured with Thai sweet basil leaves. Choose from chicken, beef or prawns.

£8.25

26 Geng Pbaa (Jungle Curry) 🍴🍴🍴

แกงป่า

Spicy clear jungle curry with unique Thai herbs, fresh vegetables, bamboo shoots, chilli and hot basil leaves. Choose from chicken, pork or beef.

£8.25

27 Geng Ga-lee Guy (Yellow Curry) 🍴

แกงกะหรี่ไก่

Thai yellow curry with coconut milk, chicken, potato, onion and peppers.

£8.25

28 Geng Peneng (Peneng Curry) 🍴

พะเนียง

A thick aromatic curry with Thai long green beans, coconut milk and kaffir lime leaves. Choose from chicken, pork, or beef.

£8.25

29 Geng Massaman (Massaman Curry) 🍴

มัสมั่น

A mild slow cooked curry made with a blend of spices including nutmeg, cumin and cloves in coconut milk with onions, potato and cashew nuts. Choose from chicken lamb or beef.

£8.25

main courses

stir fried dishes

30 Pad Grapao 🍴

กระเพรา

A favourite for many visitors to Thailand. A spicy stir fry with fresh chilli and flavoured with Thai basil leaves. Choose from chicken, pork or beef.

£8.25

31 Pad Naam Man Hoi

ผัดน้ำมันหอย

A choice of chicken, beef or pork in oyster sauce with mushrooms, onions and spring onions.

£7.95

32 Pad Briaw Waan

ผัดเปรี้ยวหวาน

Stir fried chicken, pork or prawns in sweet-and-sour sauce with fresh peppers, pineapples, tomato, onions, cucumber and spring onions.

£7.95

33 Pad Prik King 🍴

ผัดพริกขิง

Stir fried chicken, pork, prawns or beef with red curry, green beans and lime leaves.

£8.25

34 Pad Pet Nor Mai 🍴

ผัดเผ็ดหน่อไม้

Stir fried chicken, beef or pork with fresh chilli, bamboo shoots and spring onions.

£8.25

35 Pad Mameung Hip-maparn

ผัดมะม่วงหิมพานต์

Stir fried chicken with cashew nuts, pineapple, fresh peppers and spring onions.

£7.95

36 Pad King

ผัดขิง

Stir fried chicken, beef or pork with fresh ginger, sliced mushrooms, onions and spring onions.

£7.95

37 Pad Prik Sod 🍴

ผัดพริกสด

Stir fried chicken, pork, beef or prawns with chilli, onions, mushrooms, fresh peppers and spring onions.

£8.25

38 Pad Gratiem Prik Thai

ผัดกระเทียมพริกไทย

Stir fried chicken, pork, beef or lamb with a special Thai garlic and pepper sauce.

£7.95

main courses

chargrill dishes

39 Sua Long Hai (Tiger's Tears)

เสื่อร้องไห้

Thai style lightly marinated sirloin steak, chargrilled and served with a special chilli sauce dip.

£11.75

40 Gung Pao

กุ้งเผา

King prawns lightly marinated and chargrilled. Served with a chilli dip.

£11.95

duck dishes

41 Pad Pet Ped Yang

ผัดเผ็ดเป็ดย่าง

Stir fried, spicy, sliced roast duck breast with fresh peppers and sweet basil.

£9.25

42 Ped Pad Mameung Himaparn

เป็ดผัดมะม่วงหิมพาน

Stir fried sliced roast duck breast with cashew nuts, pineapple, fresh pepper and spring onions.

£9.25

43 Ped Pad Broccoli

เป็ดผัดบร็อกโคลี่

Stir fried, sliced roast duck breast with broccoli in oyster sauce.

£9.25

44 Geng Pet Ped Yang

แกงเผ็ดเป็ดย่าง

Roast duck red curry with coconut milk, pineapple, and tomato, flavoured with kaffir lime and basil leaves.

£9.25

main courses

seafood dishes

45 Chu Chi Plaa 🍴

จู้ฉีปลา

A whole Sea Bass lightly fried and tossed in aromatic red curry and coconut sauce, flavoured with kaffir lime leaves.

£10.90

46 Chu Chi Gung 🍴

จู้ฉีกุ้ง

Prawns tossed in aromatic red curry and coconut sauce, flavoured with kaffir lime leaves.

£9.75

47 Pad Poh Taek 🍴🍴

ผัดโป๊ะแตก

Stir fried mixed seafood with Thai sweet basil in a spicy red curry sauce.

£9.75

48 Hor Mok Talay 🍴

ห่อหมกทะเล

Steamed mixed seafood in an egg and coconut milk red curry sauce, served on a bed of Chinese cabbage.

£9.75

49 Plaa Neung Men-aw 🍴🍴

ปลาหนึ่งมะนาว

A whole Steamed Sea Bass topped with Thai style lemon chilli sauce.

£10.90

50 Pad Gung Broccoli

ผัดกุ้งบด็อคเคอด้

Stir fried prawns with broccoli in oyster sauce.

£9.75

51 Gung Grapao 🍴

กุ้งกระเพรา

A spicy stir fry with prawns and fresh chilli, flavoured with Thai basil leaves.

£9.75

52 Gung Gratiem

กุ้งกระเทียม

Stir fried prawns with special Thai garlic and pepper sauce.

£9.50

53 Geng Som Gung 🍴

แกงส้มกุ้ง

A spicy prawn sour curry from southern Thailand with white Chinese cabbage.

£9.25

54 Plaa Rad Prik 🍴

ปลาราดพริก

A whole Sea Bass lightly fried and flavoured with garlic and chilli.

£10.90

main courses

rice and noodles

55 Khao Pad Guy

ข้าวผัดไก่

Chicken fried rice.

£6.50

56 Khao Pad Moo

ข้าวผัดหมู

Pork fried rice.

£6.50

57 Khao Pad Gung

ข้าวผัดกุ้ง

Prawn fried rice.

£6.90

58 Khao Pad Saparot

ข้าวผัดสับประรด

Fried rice with pineapple, prawns and onion.

£6.90

59 Khao Suey

ข้าวสวย

Special steamed Thai jasmine rice.

£2.20

60 Khao Pad Kai

ข้าวผัดไข่

Egg fried rice.

£2.60

61 Pad Thai

ผัดไทย

Rice noodles stir fried in a tamarind sauce with bean sprouts, egg, tofu and spring onions served with chopped peanuts.

Side Dish Main
£4.95 £6.80

62 Pad Thai Gai/Gung/Moo

ผัดไทยไก่/กุ้ง/หมู

Rice noodles stir fried in a tamarind sauce with chicken, prawns or pork, bean sprouts, egg, tofu and spring onions served with chopped peanuts.

Side Dish Main
£6.25 £7.95

side dishes

63 Pad Broccoli

ผัดบร็อกโคลี่

Stir fried broccoli and oriental mushrooms in oyster sauce.

£4.20

64 Pad Pak Pasom

ผัดผักผสม

Stir fried vegetables mixed briskly in a wok with soy sauce.

£4.20

65 Pad Tua Ngork

ผัดถั่วงอก

Stir fried bean sprouts with spring onions.

£4.20

66 Kai Jeaw Moo Sab

ไข่เจียวหมูสับ

Thai style omelette with minced pork and spring onion.

£4.95

67 Khoa-griab Gung

ข้าวเกรียบกุ้ง

Prawn Crackers.

£2.00

vegetarian

vegetarian starters

V1 Poh Bia Tord ปอเปี๊ยะทอด

Thai spring rolls with vermicelli noodles, wrapped in thin pastry and served with sweet-and sour chilli sauce.

£4.50

V2 Pak Chut Beng Tort ผักชุบแป้งทอด

Deep fried mixed vegetables in Thai style tempura batter, served with sweet-and-sour chilli sauce.

£4.20

V3 Hed Tort เห็ดทอด

Deep fried mushrooms in a Thai style tempura batter, served with sweet-and-sour chilli sauce.

£4.20

V4 Tofu Chut Beng Tort เต้าหู้ชุบแป้งทอด

Deep fried tofu in a Thai style tempura batter, served with sweet-and-sour chilli sauce.

£4.20

V5 Khao-port Tort ข้าวโพดทอด

Deep fried sweetcorn, mixed with special batter and served with sweet-and-sour chilli sauce.

£4.20

V6 Satay Hed สะเต๊ะเห็ด

Chargrilled skewers of marinated mushroom, served with a peanut sauce dip and pickled vegetable dip.

£4.80

V7 Mee Grop หมี่กรอบ

Crispy noodles in a sweet-and sour sauce mixed with beansprouts and spring onion.

£4.20

vegetarian soup

V8 Tom Yam Hed 🍄 ต้มยำเห็ด

The most famous Thai hot soup with mushrooms, lemon grass, kaffir lime leaves, chilli and lime juice.

£4.50

V9 Tom Kha Pak 🍄 ต้มข่าผัก

Thai medium-hot soup with coconut milk, vegetables, galangal root, lemon grass and lemon juice.

£4.50

V10 Tom Jurd Wun Sen Pak ต้มจืดวุ้นเส้นผัก

Vermicelli noodles in a clear vegetable soup.

£4.00

vegetarian

vegetarian main courses

V11 Geng Deng Pak/Hed

แกงแดงผัก/เห็ด

The famous Thai red curry with coconut milk, fresh vegetables and flavoured with Thai sweet basil leaves. Choose from vegetables or mushroom.

£6.95

V12 Geng Kiaw Waan Pak/ Hed

แกงเขียวหวานผัก/เห็ด

The most famous Thai green curry with coconut milk, fresh vegetables and flavoured with Thai sweet basil leaves. Choose from vegetables or mushroom.

£6.95

V13 Geng Massaman Tofu/Pak

แกงมัสมั่นเต้าหู้/ผัก

A mild slow cooked curry made with a blend of spices including nutmeg, cumin and cloves in coco nut milk with onions, potato and cashew nuts. Choose from tofu or vegetables.

£6.95

V14 Pad Tofu King

ผัดเต้าหู้ขิง

Stir fried tofu with fresh ginger and spring onions.

£6.95

V15 Pad Mamuang Hip-maparn Tofu /Pak

ผัดมะม่วงหิมพานเต้าหู้/ผัก

A choice of stir fried tofu or vegetables with cashew nut and pineapple.

£6.50

V16 Pad Briaw Waan Tofu/ Pak

ผัดเปรี้ยวหวานเต้าหู้/ผัก

A choice of stir fried tofu or vegetables in a sweet and sour sauce.

£6.50

V17 Pad Pak Pasom

ผัดผักผสม

Stir fried vegetables mixed briskly in a wok with soya sauce.

£6.00

V18 Pad Tua Ngok

ผัดถั่วงอก

Stir fried bean sprouts with spring onions.

£5.50

V19 Pad Broccoli

ผัดบร็อกโคลี่

Stir fried broccoli and oriental mushrooms in oyster flavoured sauce.

£5.90

rice and noodles

V20 Khao Suey

ข้าวสวย

Special steamed Thai jasmine rice.

£2.20

V21 Khao Pad Kai

ข้าวผัดไข่

Egg fried rice.

£2.60

V22 Khao Pad Pak

ข้าวผัดผัก

Egg fried rice with mixed vegetables.

£3.50

V23 Pad Thai Kai

ผัดไทยไข่

Rice noodles stir fried in a tamarind sauce with bean sprouts, egg, tofu and spring onions.

Slide Dish Main
£4.95 £6.80