

CRAZY WENDY'S

THAI RESTAURANT & BAR



PRODUCING A VARIETY OF CLASSIC THAI AND E-SARN DISHES WE AIM TO DELIVER FLAVOURS AND AUTHENTICITY. UNCOMMONLY FOUND OUTSIDE OF THAILAND, E-SARN CUISINE IS FAMOUS FOR ITS INTENSE FLAVOURS, FRESH HERBS AND SPICES, SIMPLE YET COMPLEX ON THE PLATTER. E-SARN DISHES ARE ALSO WELL KNOWN FOR BEING ACCOMPANIED WITH STICKY RICE!

TO SHARE

1. **KHAO GRIAB GUNG/PRAWN CRACKERS** £2.95
Deep fried Thai prawn crackers served with a sweet chilli dip.
2. **MIXED COMBO** £13.00
Chicken Satay, Crispy Wonton, Prawn Toasties, Fish cake, Vegetarian Spring Rolls. TWO PEOPLE
3. **CRISPY DUCK WITH PANCAKE** STARTER £7.95 MAIN £14.00

SOUPS

4. **TOM KHA/ COCONUT CREAM SOUP**
VEGGIE £4.50 CHICKEN £4.90 KING PRAWN £5.90
A rich aromatic coconut soup with lemongrass, galanga and lime leaves.
5. **TOM YUM/ HOT AND SOUR SOUP**
VEGGIE £4.50 CHICKEN £4.90 KING PRAWN £5.90
A classic spicy hot and sour clear soup made from red chilli paste, lemongrass, galanga and lime leaves.

SALADS

6. **YUM THAI/ THAI SALAD**
VEGGIE £4.50 CHICKEN £6.50 KING PRAWN £7.50
Fresh iceberg lettuce tossed with tomatoes, red onions, cucumber, lemon juice and chillies.
7. **SOM TAM/ PAPAYA SALAD** V C £7.95
Freshly shredded papaya, carrots, and plum tomatoes mixed with red chillies, lemon juice, palm sugar and fish sauce using a mortar and pestle served on a fresh bed of lettuce.

SIDES

- KHAO SUAY / BOILED £2.50
- KHAO PAD KAI/ EGG FRIED £2.95
- KHAO MAPRAOW/ COCONUT £3.50
- KHAO NEAW / STICKY £3.50
- GUAY TIEW PLAOW / PLAIN NOODLES £3.20

Chips 3.00

STARTERS

8. **GAJ SATAY/CHICKEN SATAY N** £6.50
Marinated chicken grilled on bamboo skewers served with a cucumber relish and homemade peanut sauce.
9. **KANOM PAANG NA GUNG/ PRAWN ON TOAST** £4.95
Deep fried minced prawn and herbs on toast served with a sweet chilli dip and cucumber relish.
10. **PAK TOAD / VEGETABLE TEMPURA V** £5.50
Assorted vegetables deep fried in a light crispy batter served with a sweet chilli dip.
11. **TOAD MAN PLA / FISH CAKE** £6.95
Handmade fish cakes blended with green beans, lime leaves and chilli paste served with cucumber relish and a sweet chilli dip.
12. **GRA-DOOK MOO/ PORK SPARE RIBS** £6.95
Deep fried pork spare ribs marinated in garlic, soy sauce and pepper, topped with crispy garlic and spring onion.
13. **BO-BPIA TOAD/ SPRING ROLLS V** £4.50
Hand-rolled crispy spring rolls filled with cabbage, carrot and beansprout served with a sweet chilli dip.
14. **GEAW GROB/ CRISPY WONTON** £4.50
Minced pork, combined with coriander, garlic and Thai herbs deep fried in handmade parcels served with a sweet chilli dip.
15. **GAJ TA KAI/ CHICKEN WINGS** £5.50
Crispy chicken wings marinated in lemongrass, coriander root, garlic and Thai herbs with a sweet chilli dip.
16. **SAMOSA PAK/ VEGETABLE SAMOSA V** £4.90
Mixed vegetables hand wrapped in parcels served with a sweet chilli dip.
17. **SATAY PAK/ VEGETABLE SATAY V N** £5.90
Pan seared mixed vegetables on bamboo skewers topped with garlic served with a homemade peanut sauce.
18. **GEAW GROB JE/ SWEETCORN WONTON V** £4.90
A blend of sweetcorn and Thai herbs deep fried in hand made parcels served with a sweet chilli dip.



MILD / TRACES OF CHILLI / MEDIUM / HOT

SOY GLUTEN G SUITABLE FOR VEGETARIANS V CONTAINS TRACES OF NUTS N CHEF'S CHOICE C FISH
PLEASE SPEAK TO A STAFF MEMBER IF YOU HAVE ANY FOOD ALLERGIES / INTOLERANCES

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NORTH EASTERN SPECIALS

E19. GAI YANG E-SARN/GRILLED CHICKEN // C £10.50
A classic grilled chicken on the bone marinated in lemongrass, palm sugar, garlic, coriander and oyster sauce served with a spicy signature dip.

E20. KAW MOO YANG/ GRILLED PORK // £10.50
Grilled lean pork marinated in garlic, coriander, palm sugar and oyster sauce accompanied with E-Sarn dip.

E21. NAM TOK/ WATERFALL // C £11.95
Grilled pork or beef dressed with ground roasted rice, fish sauce, lemon juice, spring onion and fried chillies.

E22. LAAB/ MINCED SALAD // C £9.50
A typical north eastern style dish with a combination of chillies, lime juice, coriander, onion and the choice of pork or chicken.

E23. SUER RONG HAI/ WEEPING TIGER // £11.95
Grilled sliced tender beef accompanied with a hot chilli dip.

OTHER SPECIALS

24. PLA NEUNG MANAO/ FISH IN LEMON // C £14.95
Steamed whole Sea Bass (no bone) in a spicy and tangy lemon dressing.

25. BET SAM ROD/ DUCK THREE FLAVOUR £11.95
Deep fried duck breast topped with a sweet and sour pineapple relish.

26. GAENG PED BET YANG/ ROAST DUCK RED CURRY £10.50
A sweet twist on a typical red curry using pineapple, longon fruit and plum tomatoes with duck.

~~**27. GOONG POW/ GRILL KING PRAWN** £14.95~~
Served with Thai sauce

CURRIES

MIXED VEGETABLES V £6.95
DUCK/PRAWN £9.95
CHICKEN/PORK/ BEEF £8.95
MIXED SEAFOOD £10.95

28. GAENG MASSAMAN/MASSAMAN CURRY /
A milk fragrant yellow curry made with coconut milk, potatoes and carrots.

29. GAENG DAENG/RED CURRY //
Thai curry made from red curry paste and shrimp paste, coconut milk, aubergine, bamboo shoots and chillies.

30. GAENG KEOW WAN/ GREEN CURRY // //
Authentic Thai curry made from green curry paste, coconut milk, aubergine, bamboo shoots and chillies.

31. GAENG PANANG/HOT & THICK CURRY // //
A rich hot curry using dry curry paste fried in a thick coconut cream and kaffir lime leaves.

NOODLES & RICE

BEAN CURD V £7.95
DUCK / PRAWN £9.95
CHICKEN/ PORK/BEEF £8.95
MIXED SEAFOOD £10.95

32. PAD THAI/ THAI FRIED NOODLES
A national dish. Rice noodles stir fried in tamarind sauce with beansprouts, carrot, spring onion and egg.

33. PAD KEE MAO/ DRUNKEN NOODLES //
Fried rice noodles with chilli and basil leaves.

34. KHAO PAD/ FRIED RICE
Egg fried rice with tomatoes, spring onion, green cabbage, carrots and onion.

35. KHAO SAPPAROD/ PINEAPPLE FRIED RICE
A fruity twist to a typical egg fried rice with pineapples.

36. PAD SI-EIW
Stir fried noodles with dark soy sauce and mixed vegetable.

STIR FRY

BEAN CURD V £7.95
DUCK / PRAWN £9.95
CHICKEN/ PORK/BEEF £8.95
MIXED SEAFOOD £10.95

37. NAM-MAN HOY/OYSTER SAUCE
Stir fried onion, mushrooms, and spring onion in oyster sauce.

38. PAD GRATIEM/GARLIC
A combination of fresh garlic, black pepper and oyster sauce topped with grated red pepper, coriander and roasted garlic.

39. PAD KHING/GINGER
Aromatic dish that focuses on the root vegetable, ginger, in soy sauce with red pepper, sliced onions and carrot.

40. PAD PREAW WAN/ SWEET AND SOUR
Thai styled sweet and sour dish made from pineapple, onions, tomatoes and mixed peppers.

41. PAD MED MAMUANG/CASHEW NUT N
Classic stir fry with cashew nuts, assorted peppers, onions and whole dried chilli.

42. PAD KRAPRAOW/ BASIL // // C
A street food favourite which uses fresh aromatic basil leaves, oyster sauce, mixed vegetables and red chillies.

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