

Morans

**** = how hot!

70. THE BANGKOK SET MEAL (for 2 or more people)

- Starters:** Crackers and Dips
Mixed starters and Thai soup
- Mains:** Nuea Nam Mun Hoi
Stir fried beef with oyster sauce, onions, mushrooms & broccoli
Pad Pryiow Wann Moo
Stir fried pork in a sweet & sour sauce with mixed vegetables
Gaeng Khiao Waan Gai **
A chicken green curry with bamboo shoots, courgette & basil
Ped Pad Khing
Duck stir fried with ginger and mixed vegetables
- Side Dishes:** Mee Kai Egg Noodles
Khao Seuw
Steamed Thai Rice

Followed by a traditional Thai dessert.

£25.95 per person

71. THE CHANG MAI SET MEAL (for 2 or more people)

- Starters:** Crackers and dips
Mixed starters and Thai soup
- Mains:** Duck Teriyaki
Shredded duck with teriyaki sauce and topped with toasted sesame seeds
Weeping Tiger
Slices of grilled, matured sirloin steak tossed in hot wok with garlic, black pepper and coriander, with oyster sauce
Gaeng Phet Gai *
Chicken in a red curry sauce with potato, onions & tomato
Grapaw Moo **
Stir fried pork with garlic, chilli, basil & mixed vegetables
- Side Dishes:** Pad Thai
Rice noodles with bean sprouts, egg, roasted ground peanuts
Khao Seuw
Steamed Thai Rice

Followed by a traditional Thai dessert.

£28.95 per person

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72. THE PHUKET SET MEAL (for 2 or more people)

A bottle of Prosecco

Starters:

Crackers and Dips

A platter of our finest selection of starters

Mains:

Pla Tod Grob Choo Chii **

Deep fried crispy seabass topped with a special red curry sauce

Ped Hoi Sin

Roasted whole duck breast cooked in hoi sin sauce with pak choi

Yam Neau ***

Sirloin Steak tossed in a spicy Thai salad

Gung Ma Muang

Stir fried prawn with cashew nuts, baby corn and mushrooms

Side Dishes:

Pad Thai

Rice noodles with bean sprouts, egg and roasted peanuts

Khao Pad Egg fried rice

Khao Mann Steamed Jasmine rice with coconut milk

Followed by a traditional Thai desert.

Liquor Miko coffee

£49.95 per person

STARTERS

Soup of the Day served with freshly baked bread.	5.50
Prawn Cocktail served with hand cut bread and butter.	6.75
Goats Cheese Tartlet served with salad & tomato chutney.	6.95
Scallops & Pea Puree three slices of black pudding each topped with a pan seared scallop accompanied by a pea puree.	7.95

As our dishes are made fresh to order please make us aware if you have any dietary requirements (such as allergies or intolerances) so we can adjust your dish accordingly.

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STARTERS

1. **Gai Sate**
Marinated barbecued chicken served with peanut sauce. 6.50
2. **Peek Gai Tod**
Crispy chicken wings Thai style. 6.50
3. **Cee Kron Moo ***
Tender ribs cooked slowly in garlic, ginger and Nam prik pao. 6.50
4. **Gung Sate**
BBQ skewered prawn served with a spicy seafood sauce dip 7.95
5. **Po Pia Tod**
Vegetable spring rolls served with sweet chilli or plum sauce. 5.95
6. **Po Pia Ped Tod**
Shredded roast duck and vegetable rolls with cashew nuts and hoi sin sauce. 6.75
7. **Pho Pia Tod ***
Whole wild caught crab in a light batter with a spicy seafood sauce dip 7.95
8. **Moo Yang**
BBQ skewered pork served with chilli sauce. 6.75
9. **Po Pia Gai Tod**
Chicken spring rolls served with sweet chilli or plum sauce. 6.25
11. **Gung Tod**
Lightly battered crispy king prawns served with a spicy seafood sauce dip 7.95
12. **Crispy Pork Belly**
Served with sweet black soy sauce. 6.75
13. **Pak Tofu Tod**
Lightly battered crispy tofu and vegetables served with sweet chilli sauce. 6.25
14. **Calamari**
Crispy squid rings, in a light batter & breadcrumbs with a spicy seafood sauce dip 6.95
15. **Mixed Starters** (minimum of two people) 9.50
Chefs choice of a luxury assortment of 5 different starters. Per person
16. **Tom Yum** (spicy hot and sour lemongrass soup) ***
17. **Tom Kha** (coconut milk, galangal and lemongrass soup) *

King Prawns - 7.95	Chicken - 6.95
Seafood - 8.95	Mushroom - 5.95

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BEEF MAIN

Sirloin Steak (sauces available on request)

A succulent 8 oz extra mature Sirloin steak from Devon and Cornwall farms accompanied by a choice of chips, fries or mashed potato and served with tempura battered onion rings, vine ripened cherry tomatoes; sautéed mushrooms and our seasoned salad garnish drizzled in a balsamic glaze dressing. 17.65

Peppercorn Sauce 2.65

Dianne Sauce 2.65

Blue Cheese Sauce 2.65

- 18. Yam Nuea ***** 14.95
Beef salad with spicy sliced of grilled Sirloin steak, lemongrass & Thai dressing.
- 19. Weeping Tiger** 14.95
Slices of grilled sirloin steak tossed in hot wok with garlic, black pepper and coriander, served with oyster sauce.
- 20. Nuea Terriyaki** 14.95
Grilled 8oz sirloin steak sliced thinly; cooked in Japanese sweet wine, sake, ginger and soy sauce.
- 21. Grapaw Nuea ***** 11.25
Stir fried beef chopped coarsely with garlic, chillies and basil.
- 22. Nuea Prig Thai Dum **** 11.25
Stir fried beef with black pepper, oyster sauce and vegetables.
- 23. Nuea Pad Nam Mun Hoi** 11.25
Stir fried beef with oyster sauce, onion, mushrooms and broccoli.
- 24. Gaeng Phet Nuea ***** 11.25
Beef in a red curry sauce with courgette, bamboo shoots and basil.
- 25. Gaeng Khiao Waan Nuea ***** 11.25
Beef in a green curry with bamboo shoots and basil.
- 25a. Gaeng Massaman *** 11.25
Prime Topside of beef slow cooked in a Massaman sauce of coconut, peanuts, Potato and tomatoes.
- 25b. Gaeng Phanaeng Nuea **** 11.25
Beef in a Phanaeng curry sauce with kaffir lime leaves.

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CHICKEN MAIN

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|-------------------------------------|--|------|
| 26. Pad Khing Gai | Stir fried chicken with ginger, garlic and mushrooms. | 9.50 |
| 27. Gai Pad Nam Mun Hoi | Stir fried chicken with oyster sauce, onion, mushrooms and broccoli. | 9.50 |
| 28. Gai Ma Muang | Stir fried chicken with cashew nuts, baby corn and mushrooms. | 9.50 |
| 29. Grapaw Gai *** | Stir fried chicken chopped coarsely with garlic, chillies and basil. | 9.50 |
| 30. Gai Prig Thai Dum ** | Stir fried chicken with black pepper, oyster sauce and vegetables. | 9.50 |
| 31. Pad Priow Waan Gai | Stir fried chicken with Thai style sweet & sour sauce, pineapple and tomatoes. | 9.50 |
| 32. Gaeng Kahree Gai ** | Chicken yellow curry with potatoes, topped with crispy fried onions. | 9.50 |
| 33. Gaeng Phet Gai *** | Chicken in a red curry with courgette, bamboo shoots and basil. | 9.50 |
| 34. Gaeng Khiao Waan Gai *** | Chicken in a green curry with bamboo shoots, courgette and basil. | 9.50 |
| 34b. Gaeng Phanaeng Gai ** | Chicken in a Phanaeng curry with kaffir lime leaves. | 9.50 |

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PORK MAIN

35. **Moo Pad Nam Mun Hoi**
Stir fried pork with oyster sauce, onion, mushrooms and broccoli. 9.50
36. **Pad Pryiow Waan Moo**
Stir fried pork with sweet & sour sauce, pineapple, tomatoes Thai style 9.50
37. **Moo Pad Khing**
Stir fried pork with ginger, garlic and mushrooms. 9.50
38. **Moo Prig Thai Dum ****
Stir fried pork with black pepper, oyster sauce and vegetables. 9.50
39. **Grapraw Moo *****
Stir fried pork chopped coarsely with garlic, chillies and basil. 9.50
40. **Gaeng Phet Moo *****
Pork in a red curry sauce with courgette, bamboo shoots and basil. 9.50
41. **Gaeng Khiao Waan Moo *****
Pork in a green curry sauce with bamboo shoots, courgette and basil. 9.50

DUCK MAIN

42. **Ped Terriyaki**
Roasted duck breast cooked in Japanese sake and soy sauce. 13.95
43. **Ped Prig Thai Dum ****
Stir fried duck with black pepper, oyster sauce and vegetables. 11.50
44. **Ped Ma Karm**
Grilled marinated duck leg served with tamarind sauce. 13.95
45. **Ped Pad Nam Mun Hoi**
Stir fried duck with oyster sauce, onion, mushrooms and broccoli. 11.50
46. **Ped Pad Khing**
Stir fried duck with ginger, garlic and mushrooms. 11.50

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PRAWN MAIN

80. **Gung Pad Prig Khing *****
Prawns with red curry paste, fine beans & Kaffir lime leaves. 11.50
81. **Gung Sam Rod ***
Deep fried crispy king prawns with sriracha sauce and mixed vegetables. 11.50
47. **Gung Ma Muang**
Stir fried king prawns with cashew nuts, baby corn and mushrooms. 11.50
48. **Pad Pryiow Waan Gung**
Stir fried king prawns with Thai style sweet & sour sauce, pineapple and tomatoes. 11.50
49. **Gung Prig Thai Dum ****
Stir fried king prawns with black pepper, oyster sauce and vegetables. 11.50
50. **Gung Pad Nam Mun Hoi**
Stir fried king prawns with oyster sauce, onion, mushrooms and broccoli. 11.50
51. **Grapraw Gung *****
Stir fried king prawns with garlic, chillies and basil. 11.50
52. **Gaeng Phet Gung *****
King prawns in a red curry with courgette, bamboo shoots and basil. 11.50
53. **Gaeng Khiao Waan Gung *****
King prawns in a green curry with bamboo shoots, courgette and basil. 11.50
54. **Choo Chii Gung ****
King Prawns in a special red curry coconut sauce with basil. 11.50
- 60a. **Plah Gung (Thai King Prawn Salad) ****
King Prawns tossed in Thai dressing with lemongrass, coriander, lemon juice and chilli paste sauce. 12.95

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SEAFOOD MAIN

Fish and Chips

Chunky fillets of Cod in our tempura batter served with pea puree accompanied by chefs tartar sauce, our seasoned salad garnish drizzled in a balsamic glaze dressing and chunky chips.

9.95

Please see our 'Specials' for today's fish & seafood.

Fillets of Red Mullet & local fresh scallops

In our mild yellow curry sauce unique to our restaurant accompanied with coconut rice

13.95

82. Calamari Sam Rod **

Deep fried crispy squid with sriracha sauce and mixed vegetables.

11.95

83. Calamari Prig Thai Dum **

Deep fried crispy squid with black pepper sauce and mixed vegetables.

11.95

55. Prig Thai Dum **

Stir fried mixed seafood with black pepper, oyster sauce and vegetables.

17.95

56. Grapraw Thaley ***

Stir fried mixed seafood with garlic, chillies and basil.

17.95

57. Seafood with Ginger and Garlic

Served with mushrooms, garlic, ginger and mixed vegetables in a oyster sauce.

17.95

58. Pla Nueng Ma Nao ***

Steamed fillets of sea bass in garlic, chillies and lemon juice sauce.

17.65

59. Pla Tod Grob Sam Rod **

Deep fried crispy sea bass with sweet and sour tamarind lightly spicy sauce.

17.65

59b Pla Tod Grob Choo Chii **

Deep fried crispy sea bass topped with a special red curry sauce.

17.65

60. Pla Tod Grob Raas Prig ***

Deep fried crispy sea bass topped with chopped garlic, chillies and basil.

17.65

60b. Yum Thaley ***

Mixed seafood in a sauce of sweet sriracha chilli, lemon juice and fish sauce.

16.95

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VEGETARIAN MAIN

Tomato & Asparagus Tagliatelle (v)

Wild mushrooms and asparagus in a piquant tomato sauce served with fresh tagliatelle topped with parmesan shavings and fresh herbs and accompanied by freshly baked cheesy garlic bread.

10

85. Gaeng Kahree Pak **

Mixed vegetables with potato in a yellow curry sauce topped with fried onions

9.50

90. Laab Aubergine **

Spicy Thai salad in a light, fresh dressing.

9.00

61a. Pad Tofu Khing Pak

Mixed vegetables & Tofu Stir fried with ginger.

9.00

61b. Pad Grapaw Pak ***

Mixed vegetables & tofu with garlic and chilli.

9.00

61c. Yam Cashew

A cashew nut Thai salad in a sweet & fruity sauce with onion & celery

9.00

90.b Thai Style Sweet & Sour Salad with Chickpeas

Peppers, onions & pineapple in a Thai style sweet & sour sauce

9.00

SIDES

Bowl Of Fries/Chips

2.95

61. Pad Pak (Stir Fried Vegetables)

5.95

(d) Mixed vegetables with ginger

(e) Mixed vegetables with garlic and chilli ***

(f) Mixed vegetables with oyster sauce

(g) Mixed Vegetables with beansprouts

(h) Stir fried beansprouts

62. Pad Thai (fried rice noodles with beansprouts, egg and roasted ground peanuts)

5.95

Original - 6.95

King Prawns - 8.95

Chicken - 7.95

63. Mee Kai (egg noodles)

Garlic oil - 3.95

King Prawns - 8.95

Beansprouts - 6.95

Chicken - 7.95

64. Khao Suew

Steamed Thai Rice

£2.65

68. Prawn Fried Rice

8.95

65. Khao Man

Thai rice with coconut milk

£2.95

69. Chicken Fried Rice

7.95

66. Saparot Pad

Pineapple fried rice with cashew nuts, raisins & mixed veg with

Original - 6.95

King Prawns - 9.95

Chicken - 8.95

Beef - 9.50

67. Khao Pad Egg fried rice 2.95

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DRINKS MENU

Draught	Bottles		Soft Drinks		Spirits 25ml	
Carlsberg	Chang	£3.20	Pepsi/Max		Smirnoff	£2.75
<i>Pint</i> £3.75	Singha	£3.20		<i>Pint (large)</i> £2.50	Zubrewska	£2.85
				<i>16 oz (Medium)</i> £2.00		
<i>½ Pint</i> £1.90	Budwiser	£3.20		<i>½ Pint (Small)</i> £1.50	Gordons	£2.65
San Miguel	Crabbys		Lemonade		Bombay Sapphire	£2.65
<i>Pint</i> £3.95	Ginger Beer	£4.00		<i>Pint</i> £2.50	Hendricks Gin	£3.95
<i>½ Pint</i> £2.00	Proper Job	£3.75		<i>½ Pint</i> £1.50	Courvoisier	£2.95
Korev	Tribute	£3.75	J20	£2.45	Jack Daniels	£2.70
<i>Pint</i> £3.95	Blue WKD	£3.60	Fentiman's		JD Honey	£2.70
<i>½ Pint</i> £2.00	San Miguel 0.0	£3.20	Ginger Beer	£2.40	Bells	£2.65
Thatchers	Sam's medium Dry	£3.90	Appletiser	£2.45	Grouse	£2.65
<i>Pint</i> £3.75	Sanford's	£3.95	Elderflower Presse	£2.40	Jameson's	£2.80
	Strawberry & Lime Cider					
<i>½ Pint</i> £1.90	Devon Red Cider	£3.95	Tonic / Slimline	£1.20	Southern	
			Orange Juice	£1.40	Comfort	£2.70
<i>Dartmoor</i>			Apple Juice	£1.40	Laphroaig	£4.00
<i>Pint</i> £2.75			Cranberry Juice	£1.40	Drambuie	
<i>½ Pint</i> £1.45			Pineapple Juice	£1.40	Taboo	£2.65
<i>Tribute Bottle</i> £3.75			Orangina	£2.25	Kahlua	£2.65
<i>Proper Job</i> £3.75			Bitter Lemon	£1.50	Cinzano	£2.55
Ask For Today's Guest Ale			Sparkling / Still Water 250ml / 750ml	£1.95 / £3.95	Martini Rosso	£2.55
			Fever Tree Tonic	£2.35	Pernod	£2.70
			Fever Tree Slimline Tonic	£2.35	Dissarono	£2.75
			Fever Tree Mediterranean	£2.35	Tia Maria	£2.65
			Fever Tree Elderflower	£2.35	Cointreau	£2.75
					Bacardi	£2.65
					Malibu	£2.65
					Mount Gay	£2.85
					Sailor Jerry's	£2.70
					Captain Morgan	£2.70
					Morgan Spiced	£2.70
					Port	£2.85