



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 HotHotSlightly 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 £17.95 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 £19.50 per person

Spring Rolls
Chicken Tempura

Tiger's Tears
Pork Penang Curry
Chicken Sweet and Sour

Set C for Three £18.50 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) £20.25 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) £19.50 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) £21.50 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.

£5.40

2 Satay Gung สะเตะกุ้ง

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

£6.75

3 Poh Bia Tord ปอเปียะทอด

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

£5.40

4 Kanom-Pang Naa Gung ขนมปังหน้ากุ้ง

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

£4.90

5 Tort Man Plaa (Thai Fish Cakes) 6 Sea-Krong Moo ทอดมันปลา

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

£5.50

ซีโครงหม

Slow baked spare ribs in a sweet-

£5.70

7 Talay Yang ทะเลย่าง

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

£6.90

8 Guy Chut Beng Tort ไก่ซปแป้งทอด

> Deep fried strips of chicken breast covered in Thai tempura batterand crispy Japanese bread crumbs, served with sweet-and-sour chilli sauce.

£5.20

9 Guy Hor Bai Toey ไก่ห่อใบเตย

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

£5.60

10 Geaw Tort เกี่ยวทอด

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

£4.40

11 Mee Grop หมีกรอบ

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

£4.90

12 Gung Chut Beng Tort กุ้งซุปแป้งทอด

> Deep fried prawns in Thai tempura batter and crispy Japanese bread crumbs, served with onion rings and a sweet-and-sour chilli sauce.

£5.90

13 Salmon Yang แซลมอนย่าง

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

14 Thai Sakon Mixed Starter ไทยสากลรวมสตาสเตอร์

> A mixed selection of seven different starters:

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

£6.85 per person

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(menu ref.1)



starters

soups

15 Tom Yam Talay/Gung/Guy (16 Tom Kaa Guy (ตัมยำทะเล/กุ้ง/ไก่ ตัมข่าไก่

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

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

Starter Main £5.95 £9.25

Starter Main £5.40 £8.60

17 Tom Jurd Geaw ต้มจืดเกี้ยว

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

Starter Main £4.90 £7.95

thai salads

18 Laab Guy 🏈

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

Starter Main £6.80 £9.25

19 Yam Wun Sen 🌜 ยำวุ้นเส้น

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

£5.90

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 £7.95 £13.95

21 Yam Talay 🔾 ์ ย้าทะเล

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

£6.95

22 Plaa Gung (พล่ากุ้ง

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

£6.95 £5.95

23 Tam Pola-mai 🤲 ตำผลไม้

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



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, pork, beef or prawns.

£9.25

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, pork, beef or prawns.

£9.25

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.

£9.45

27 Geng Ga-lee Guy Ć (Yellow Curry) แกงกระหรื่ไก่

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

£8.95

28 Geng Peneng (Peneng Curry) (

REILER

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

£8.95

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.

Chicken/Beef Lamb £9.25 £10.95



stir fried dishes

30 Pad Gra-pao C

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

£8.95

31 Pad Naam Man Hoi ผัดน้ำมันหอย

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

£8.95

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.

£8.95

33 Pad Prik King <

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

£8.95

34 Pad Pet Nor Mai 🤏 ผัดเผ็ดหน่อไม้

Stir fried chicken, beef or pork with fresh chilli, bamboo shoots, onion, fresh pepper, red curry paste and spring onions.

£8.95

35 Pad Mameung Hip-maparn ผัดมะม่วงหิมะพานไก่

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

£8.95

36 Pad King ผัดขิง

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

£8.95

37 Pad Prik Sod 🔾

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

£8.95

38 Pad Gratiem Prik Thai ผัดกระเทียมพร<mark>ิกไท</mark>ย

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

£8.95



chargrill dishes

39 Sua Long Hai (Tiger's Tears) เสือร้องให้

That style lightly marinated rump steak, chargrilled and served with a special chilli sauce dip.

£14.25

40 Gung Pao กุ้งเผา

Large king prawns lightly marinated and chargrilled. Served with a chilli dip.

£14.50

duck dishes

41 Pad Pet Ped Yang 🤇 🤇 ผัดเผ็ดเป็ดย่าง

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

£11.95

42 Ped Pad Mameung Himaparn เป็ดผัดมะม่วงหิมะพาน

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

£11.95

43 Ped Pad Broccoli เป็ดผัดบล็อกเคอลี่

Stir fried, sliced roast duck breast with broccoli, oriental mushrooms and fresh pepper in oyster sauce.

£11.95

44 Geng Pet Ped Yang (แกงเผ็ดเป็ดย่าง

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

£11.95



seafood dishes

45 Chu Chi Plaa 🤇 ญู่ฉี่ปลา

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

£13.50

49 Plaa Neung Men-aw 🔾 ปถานึ่งมะนาว

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

£13.95

46 Chu Chi Gung 🤇 ญู่ฉี่กุ้ง

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

£10.75

50 Pad Gung Broccoli ผัดกุ้งบล็อกเกอถื่

Stir fried prawns with broccoli and oriental mushrooms in oyster sauce.

£10.75

47 Pad Poh Taek 🔾 ผัดโป๊ะแตก

Seafood in a spicy massaman curry sauce with onion, fresh peppers, celery and Thai sweet basil.

£10.50

51 Gung Grapao 🏈 กุ้งกระเพรา

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

£10.75

48 Hor Mok Talay 🤇 ห่อหมกทะเล

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

Chinese cabbage.

£10.50

52 Gung Gratiem กุ้งกระเทียม

Stir fried prawns with special Thai garlic and pepper sauce.

£10.75

53 Geng Som Gung (() แกงส้มกุ้ง

A spicy prawn sour curry from southern Thailand with brocolli, caulifower, carrots and Chinese cabbage.

£10.25

54 Plaa Rad Prik 🔾 ปลาราดพริก

A whole Sea Bass lightly fried and flavoured with garlic, red onion, chilli and a spicy sauce.

£13.50



rice and noodles

55 Khao Pad Guy ข้าวผัดไก่

Chicken fried rice.

£7.25

56 Khao Pad Moo ข้าวผัดหมู

Pork fried rice.

£7.25

57 Khao Pad Gung ข้าวผัดกุ้ง

Prawn fried rice.

£7.90

58 Khao Pad Saparot ข้าวผัดสัปปะรด

Fried rice with pineapple, prawns and onion.

£7.90

59 Khao Suey ข้าวสวย

Special steamed Thai jasmine rice.

£2.40

60 Khao Pad Kai

ข้าวผัดไข่

Egg fried rice.

£2.70

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 £5.25 £7.50

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 £6.75 £8.70

side dishes

63 Pad Broccoli ผัดบล็กคเคกลี่

Stir fried broccoli and oriental mushrooms in oyster sauce.

£4.60

64 Pad Pak Pasom ผัดผักผสม

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

£4.60

65 Pad Tua Ngork ผัดถั่วงอก

Stir fried bean sprouts with spring onions and long red chilli.

£4.60

66 Kai Jeaw Moo Sab ไข่เจียวหมูสับ

Thai style omelette with minced pork and spring onion.

£5.50

67 Khoa-griab Gung (

ข้าวเกรียบกุ้ง

Prawn Crackers.

£2.15



vegetarian

vegetarian starters

V1 Poh Bia Tord ปอเป<mark>ียะท</mark>อด

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

£4.90

V2 Pak Chut Beng Tort ผักซุปแป้งทอด

Deep fried mixed vegetables in Thai style tempura batter and crispy Japanese bread crumbs.

£4.60

V3 Hed Tort เห็ดทอด

Deep fried mushrooms in a Thai style tempura batter and crispy Japanese bread crumbs served with sweet-and-sour chilli sauce.

£4.60

V4 Tofu Chut Beng Tort เต้าหู้ชุปแป้งทอด

Deep fried tofu in a Thai style tempura batter and Japanese crispy bread crumbs served with sweet-and-sour chilli sauce.

£4.60

V5 Khao-port Tort ข้าวโพดทอด

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

£4.60

V6 Satay Hed สะเต๊ะเห็ด

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

£5.20

V7 Mee Grop หมื่กรอบ

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

£4.60

vegetarian soup

V8 Tom Yam Hed 🤇 ตั้มยำเห็ด

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

£4.90

V9 Tom Kha Pak (ต้มข่าผัก

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

£4.90

V10 Tom Jurd Wun Sen Pak ต้มจืดวุ้นเส้นผัก

Vermicelli noodles in a clear vegetable soup.

£4.50



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.

£7.95

V14 Pad Tofu King ผัดเต้าหู้ขึ้ง

Stir fried tofu with fresh ginger, spring onion, onion, fresh pepper and soya beans.

£7.80

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.

£7.95

V15 Pad Mamuang Hip-maparn Tofu /Pak ผัดมะม่วงหิมะพานเต้าหู้/ผัก

A choice of stir fried tofu or vegetables with cashew nut, pineapple, fresh pepper and spring onions.

£7.40

V12 Geng Kiaw Waan Pak/ Hed V13 Geng Massaman Tofu/Pak แกงมัสมันเต้าหู้/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.

£7.95

V16 Pad Briaw Waan Tofu/ Pak ผัดเปรี่ยวหวานเต้าหู้/ผัก

A choice of stir fried tofu or vegetables in a sweet and sour sauce with tomato onion cucumber and spring onion.

£7.40

V17 Pad Pak Pasom ผัดผักผสม

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

£6.80

V18 Pad Tua Ngok ผัดถั่วงอก

Stir fried bean sprouts with spring onions stir fried in oyster flavoured sauce.

£5.95

V19 Pad Broccoli ผัดบล็ออเออลี

Stir fried broccoli and oriental mushrooms in oyster flavoured sauce.

£6.60

rice and noodles

V20 Khao Suev ข้าวสวย

Special steamed Thai jasmine rice.

£2.40

V21 Khao Pad Kai ข้าวผัดไข่

Egg fried rice.

£2.70

V22 Khao Pad Pak ข้าวผัดผัก

Egg fried rice with mixed vegetables.

£4.70

V23 Pad Thai ผัดไทยไข่

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

Slde Dish Main £5.25 £7.50