

If you're new to Thai food don't worry - there are no rules - just mix, match and enjoy. We recommend you order rice and / or noodles with vegetables to accompany your main course. Alternatively, try the excellent set menus put together by our chef's

To guide you through the menu:

- Vegetarian dishes
- May contain traces of nuts
- Mild
- Medium
- Spicy
- Gluten free

We do not use monosodium glutamate in our kitchen. Let us know if you have specific dietary requirements.

Starters

- 1. Bartons arms platter for two to share
- Tempura king prawns, Honey spare rib, Chicken wings and Chicken satay
- erved with a selection of dips

14.90

Main Course

- 18. Green curry with chicken, beef, pork or vegetables
- Green chili curry, aubergine, sweet basil, green beans and bamboo shoots
- 19. Red curry with chicken, beef, pork or vegetables
- Coconut milk curry with red chillies, spices, green beans and bamboo shoots
- 20. Panang curry with chicken, beef, pork or vegetables
- or king prawns
- A creamy spicy curry with kaffir lime leaves

10.50
11.90
10.50
11.90
11.50
12.50

Seafood

- 31. Pad maan prik pao seafood
- Shit-fried seafood with garlic, chillies, onions spring onions, basil and chilli paste
- 32. Sweet and sour sea bass
- Shallow-fried fillet of sea bass with tomatoes, pineapple, peppers and onions in a tangy fruity sauce
- 33. Black peppered salmon
- Shallow-fried salmon flavoured with garlic, peppers, onions and black pepper sauce
- 34. Sizzling seafood
- King prawns, squid and mussels fried with lesser ginger, garlic, chillies and sweet basil

15.90
15.90
15.90
15.90

Grills

- 35. Nua yang
- Char-grilled marinated sirloin steak with a spicy dip and a side of tender steamed broccoli
- 36. Grilled neck of pork
- Char-grilled tender cuts of marinated pork with a spicy dip
- 37. Gai yang
- Chicken marinated with a garlic and coriander, grilled and served with a sweet chilli sauce

14.90
14.90
14.90

Vegetables

- 38. Broccoli and shitake mushrooms
- Shit-fried broccoli, shitake mushrooms, carrots, onions and peppers in a choice of oyster sauce or vegetarian sauce
- 39. Tofu and pak choi
- Tofu fried with pak choi in a choice of oyster sauce or vegetarian sauce

8.50
8.50

Noodles and Rice-Complete Dishes

- 40. Pad Thai with chicken, beef, pork or vegetables
- or king prawns
- Rice noodles fried in a tamarind sauce with egg, carrots, spring onions and bean sprouts
- 41. Keenao noodles with chicken, beef, pork or vegetables
- or king prawns
- Spicy noodles with crushed garlic, chillies and Thai holy basil
- 42. Bartons arms fried rice with chicken, beef, pork or vegetables
- or king prawns
- Thai-style fried rice with superior dark soy sauce, egg, spring greens, onions and tomatoes
- 43. Ka prao rice with chicken, beef, pork or vegetables
- or king prawns
- Spicy fried rice with crushed garlic and holy basil, topped with a crispy fried egg

10.90
12.50
10.90
12.50
10.90
12.50

Side orders

- 44. Steamed rice
- 45. Egg fried rice
- 46. Coconut rice
- 47. Sticky rice
- 48. Pad noodles
- 49. Fries

3.20
3.70
3.70
3.70
6.20
3.50

Set menus

Menu A

for a Minimum of 2 guests

Two course at £25 per person

- Starters**
- Prawns crackers
 - Honey spare ribs
 - Chicken wing
 - Chicken satay
- Main course**
- Massaman curry with beef
 - Black peppered salmon
 - Broccoli and shitake mushrooms
 - Jasmine fragrant rice

Menu B

for a Minimum of 4 guests

Two course at £27 per person

- Starter**
- Prawns crackers
 - Tempura king prawns
 - Spring roll
 - Honey spare ribs
 - Chicken satay
- Main course**
- Green curry with chicken
 - Crispy chilli beef
 - Pad maan prik pao seafood
 - Tofu and pak choi in oyster sauce
 - Pad noodles
 - Jasmine fragrant rice

Menu C Vegetarian

for a Minimum of 2 guests

Two course at £25 per person.

- Starters**
- Spring rolls
 - Tempura vegetables
 - Sweetcorn croquettes
 - Sesame mushroom toast
- Main course**
- Yellow curry vegetables
 - Chilli and Thai basil with vegetables
 - Tofu and pak choi
 - Jasmine fragrant rice

2. Vegetarian platter for two to share	12.90
Spring rolls, Tempura vegetables, sweetcorn croquettes and sesame mushroom toast served with a selection of dips	
3. Prawns crackers	3.20
Thai-style spicy crackers served with a sweet chilli dip	
4. Spring rolls	5.60
Sautéed vegetables wrapped in Thai pastry, deep-fried, served with a plum sauce	
5. Tempura vegetables	5.70
Crispy vegetables deep-fried in a light tempura batter, served with a sweet chilli dip	
6. Sweetcorn croquettes	5.60
Splay, seasoned, sweetcorn cakes, deep fried and served with a sweet chilli dip	
7. Sesame mushroom toast	5.60
Crispy toast topped with seasoned mushroom and sesame seeds,	
8. Chicken wings	6.20
Served with a sweet chilli dip	
9. Honey spare ribs	6.20
Grilled pork ribs seasoned with Thai spices and honey	
10. Chicken satay	6.20
Grilled chicken on bamboo skewers, served with a rich peanut sauce	
11. Tempura king prawns	6.50
Served with a sweet chilli dip	
12. Crispy squid	6.50
Served with a sweet chilli dip	
17. Papaya Salad	10.50
A fresh and spicy salad of shredded papaya, peanuts, carrots, tomatoes and lime beans pounded with a pestle and mortar with lime, garlic, chilli and palm sugar	
15. Larb Gai	10.90
Finely chopped chicken tossed in coriander, fresh herbs and chilli in spicy yum dressing sprinkled with toasted ground rice	
16. Seafood Salad	12.50
King prawn, squid and mussels tossed in lime juice crushed chillies and fresh Thai herbs	
21. Yellow curry	10.50
with chicken, beef, pork or vegetables	
22. Massaman curry with Beef or Lamb	11.50
A slow cooked curry with tamarind, potatoes and onions	
23. Roast duck curry	13.50
Red curry with pineapple and tomatoes	
24. Crispy chilli beef	11.90
Wok-fried in an aromatic sun-dried chilli sauce and rice wine	
25. Chilli and Thai basil	10.50
with chicken, beef, pork or vegetables	
26. Sweet and sour	12.50
with chicken, beef, pork or vegetables	
27. Chicken cashew nuts	10.90
Chicken slices fried in a flaming wok with cashew nuts, onions, peppers, spring onions and dried chilli	
28. Spicy chicken	10.50
Chicken fried with garlic, chillies, green beans, peppers and sweet basil	
29. Tamarind duck	15.90
Crispy roast duck basted in tamarind sauce and topped with crispy-fried shallots	
30. Sizzling beef	13.90
Beef marinated in soy bean sauce, shit-fried with onions, peppers, tomatoes and brandy sauce	

31. Pad maan prik pao seafood	15.90
Shit-fried seafood with garlic, chillies, onions spring onions, basil and chilli paste	
32. Sweet and sour sea bass	15.90
Shallow-fried fillet of sea bass with tomatoes, pineapple, peppers and onions in a tangy fruity sauce	
33. Black peppered salmon	15.90
Shallow-fried salmon flavoured with garlic, peppers, onions and black pepper sauce	
34. Sizzling seafood	15.90
King prawns, squid and mussels fried with lesser ginger, garlic, chillies and sweet basil	
35. Nua yang	16.50
Char-grilled marinated sirloin steak with a spicy dip and a side of tender steamed broccoli	
36. Grilled neck of pork	14.90
Char-grilled tender cuts of marinated pork with a spicy dip	
37. Gai yang	14.90
Chicken marinated with a garlic and coriander, grilled and served with a sweet chilli sauce	
38. Broccoli and shitake mushrooms	8.50
Shit-fried broccoli, shitake mushrooms, carrots, onions and peppers in a choice of oyster sauce or vegetarian sauce	
39. Tofu and pak choi	8.50
Tofu fried with pak choi in a choice of oyster sauce or vegetarian sauce	
40. Pad Thai	10.90
with chicken, beef, pork or vegetables	
41. Keenao noodles	10.90
with chicken, beef, pork or vegetables	
42. Bartons arms fried rice	10.90
with chicken, beef, pork or vegetables	
43. Ka prao rice	10.90
with chicken, beef, pork or vegetables	
44. Steamed rice	3.20
45. Egg fried rice	3.70
46. Coconut rice	3.70
47. Sticky rice	3.70
48. Pad noodles	6.20
49. Fries	3.50