

SPECIALS

VEGGIE/VEGAN

20. 'NOKNOK' SPECIAL SALAD (V)(VG) £8.25

Mixed leaves with fried tofu, tomato, red onions, carrot and bell peppers, tossed in a zingy lime and chilli dressing and topped with seeds and fried shallots

21. JACKFRUIT YELLOW CURRY ●(V)(VG) £8.95

Authentic yellow curry with jackfruit, aubergine, young bamboo, broccoli, long bean, carrot and potatoes

22. SUPER GREEN CURRY (V) (GF) ●● £9.50

A delicious vegan Green Curry, packed with healthy green vegetables, including tender stem broccoli, edamame beans, sugar snaps, courgette, broccoli, green beans, and garden peas

MEAT/FISH

23. TAMARIND DUCK £11.50

Sliced deep fried crispy roast duck drizzled with house special tamarind sauce, fried shallots and mixed vegetables on the side

24. GAI YANG £8.50

Originating from Laos, this boneless chicken is marinated in our special sauce and grilled to perfection

25. CHU CHEE SEABASS £11.95

Fillets of seabass in crispy batter with a creamy, medium spiced Thai curry sauce and garnished with kaffir lime leaves and vegetables

CURRIES

A. Tofu(V) (Vegan on request) £7.95

B. Chicken £7.95

C. Beef £8.50

D. Prawn £8.95

E. Mixed Seafood £9.25

26. GAENG KEOW WAN ●● (GF)

A classic green Thai curry made with aubergine, bamboo, broccoli, butternut squash and green beans, flavoured with coconut, kaffir lime leaves and sweet basil

27. GAENG DAENG ●● (GF)

Less spicy than our green curry, this authentic Thai curry is made with red curry paste, coconut milk and a selection of fresh vegetables and herbs

28. GAENG PANANG ●(GF)

A thicker, creamy and nutty curry made with coconut milk, peppers, carrots and finely sliced lime leaves

29. GAENG PAA ●●●(VG, GF)

This distinctive 'jungle curry' is made with mixed vegetables, red hot chilli paste, wild ginger and herbs and is one of the few Thai curries which doesn't contain coconut milk

30. GAENG MASSAMAN (GF)

A mild curry with potatoes, carrots, onion, peanuts, spiced with cumin, cinnamon and star anise and topped with fried shallots

NOODLES & RICE

A. Tofu(V) (Vegan on request) £7.95

B. Chicken £7.95

C. Beef £8.50

D. Prawn £8.95

31. PAD THAI

Eaten everywhere from the Khao San Road in Bangkok to the Night Markets of Chiang Mai, this ever-popular dish combines stir-fried rice noodles with egg, tamarind pulp, palm sugar and peanuts

32. CHOW MEIN

Stir fried egg noodle with carrots, bean sprouts, spring onion and broccoli

33. KHAO PAD (GF on request)

Served from shop-houses and carts across Thailand, this traditional fried-rice contains egg, onion, carrot, spring onion and tomato and is seasoned with soy sauce

34. KEE MAO FRIED RICE ●●

A spicy, stir fried rice dish with holy basil, chilli, garlic, onion and vegetables

SIDES

35. SIDE SALAD £3.95

A classic mixed salad in a homemade sweet and sour dressing

36. SUGAR SNAP PEAS AND GREEN BEANS (V)(GF) £4.50

Steamed Fresh Green Vegetables tossed in a peanut and sesame seed dressing

37. PAD PUK RUAM MIT (MIXED VEGETABLES) £6.95

Stir fried mixed vegetable with Oyster sauce

38. PLAIN NOODLES (V) £4.25

Stir fried rice noodles with light soya sauce and vegetables

39. STEAMED RICE £2.85

40. EGG FRIED RICE £3.50

41. COCONUT RICE £3.75

42. SKIN-ON FRIES (V)(VG) £3.25

43. SWEET POTATO FRIES (V)(VG) £4

EXTRAS

44. SAUCE £1.20

Soy Sauce, Sweet Chili Sauce, Peanut Sauce, Sracha Sauce, Chilli Oil, Chopped Fresh Chillies and other extras.



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THE  COW



LUNCH 12-3PM

DINNER 5-10PM

12-3PM





THAI TAPAS

£3.95

- Tom Yum Mushroom Soup (V,VG,GF)
- Vegetable Spring Rolls (v)
- Veggie Gyoza (v)
- Vegetable Tempura (V,VG)
- Vegetable Samosas (v)
- Pork Dumplings
- Prawn Tempura

Dietary Advice: (V) = Vegetarian (VG) = Vegan (GF) = Gluten Free

Allergies:

If you have an allergy or intolerance, please ask before placing your order. Our kitchen does process allergenic ingredients, so we can never guarantee a dish is completely free from allergens. However, we want to do all we can to meet your needs and hope this advice is of help.



SMALL PLATES

£5.95 Each or 3 For £16

MEAT

1.SATAY CHICKEN (GF)

Marinated skewers of tender chicken, grilled and served with our own special peanut sauce

2.CHILLI SQUID ●(GF)

Strips of tender calamari, seasoned and dusted with shichimi spice and served with Sriracha chilli mayonnaise

3.CHICKEN-PRAWN ON TOAST

Deep fried sesame chicken and prawn on toasts served with sweet chilli dip

4.KOREAN WINGS ●

Crispy and tender fried chicken, smothered in a sticky, spicy Korean sauce and sprinkled with Sesame seeds

5.DUMPLINGS

Steamed Thai dumplings stuffed with minced pork and served with a dark sweet soy dip

6.PRAWN TEMPURA

Deep-fried marinated prawns in batter and breadcrumbs served with a sweet chilli sauce

7.THAI PRAWN CRACKERS ● £3.5

VEGGIE/VEGAN

8.POH PIA TOD (V)

Mixed vegetable spring rolls deep-fried until golden brown, served with sweet chilli sauce

9.GYOZA (V)(VG)

These Japanese half-moon shaped dumplings are filled with fresh vegetables, steamed and then lightly pan-fried, served with sweet soy sauce

10.SAMOSAS (V)

Peas, carrots and potatoes in classic Indian curry spices, folded into wonton wrappers and fried until golden brown, served with a sweet chilli dip

11.SALT-PEPPER POTATOES ●(V)(VG)

Deep-fried, salted potatoes with peanuts, spring onions and roasted chillies, served with Sriracha sauce

12.TEMPURA VEGETABLES (V)(VG)

A selection of fresh vegetables in a light batter, served with sweet chilli sauce

13.EDAMAME BEANS (V)(VG)(GF) £4

SOUP

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| A. Mushroom (V) (VG) | £5.95 |
| B. Chicken | £6.50 |
| C. Prawn | £6.95 |

14.TOM YUM ●(GF)

This classic spicy and sour Thai dish is flavoured with lemongrass, lime leaves, galangal, tomatoes, fresh lime juice and chillies

HOT WOK

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|----------------------------|-------|
| A. Tofu(V) (VG on request) | £7.95 |
| B. Chicken | £7.95 |
| C. Beef | £8.50 |
| D. Prawn | £8.95 |

15.PAD NAM-MUN HOI

Stir fried in oyster sauce with mixed peppers, carrots, broccoli, mushrooms and spring onions

16.PAD KHING

If you like the pungent warmth of ginger, try this dish, made with sliced fresh ginger root and spring onions

17.PAD KRAPOW ●●

Thais love this fiery dish with chilli, onions, peppers, holy basil and long green beans

18.PAD PRIEW WAN

Pineapple, peppers, tomatoes and spring onions, tossed in a Thai-style sweet and sour sauce

19.PAD MED MA MUANG ●

Flash-fried with toasted cashew nuts, roasted dry chilli, spring onion, bell peppers and mushrooms in a blend of oyster and Sriracha sauce

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*Most of our dishes can be made gluten-free, vegetarian or vegan, on request

● Mild ●● Medium ●●● Spicy

Most dishes can be cooked to your desired spice level. Please inform a member of staff.

DINNER MENU

(AVAILABLE FROM 5-9.45PM)