SUMMER TERRACE MENU

CHAOPHRAYA

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SUMMER COCKTAIL MENU

10 each

APEROL SPRITZ

Aperol, soda, prosecco.

CAMPARI SPRITZ

Campari, prosecco, soda, orange twist.

HUGO SPRITZ

St. Germaine, prosecco, elderflower tonic, cucumber.

RHUBARB SPRITZ

Slingsby rhubarb, prosecco, aromatic tonic, lemon twist.

MOIJITO

Havana 3 rum, lime, sugar, mint, soda.

RASPBERRY CRUSH

Absolut raspberry vodka, raspberry liqueur, hales blue boy, lemon, topped with sprite zero.

SPICY MARGARITA

Tequila, cointreau, lime juice, agave, chillies.

HENDRICKS AND ELDERFLOWER

Hendricks, St. Germaine, lime, elderflower cordial, elderflower tonic, cucumber and mint.

BLOODY MARY

Vodka, tomato juice, lemon juice, celery salt, tabasco, worcestershire sauce.

BLOODY MARIA

Tequila, tomato juice, lemon juice, celery salt, Tabasco, Worcestershire sauce.

SMALL PLATES MENU

SATAY GAI Chicken Satay Chaophraya Style With peanut sauce and sweet Thai relish.	10.5
MOO PING Grilled Pork Skewers With tamarind chilli sauce.	10
POH PIA Spring Rolls With sweet chilli sauce. Chicken Vegetable	10.5 10
KHANOM JEEP Steamed Dumplings Handmade prawn and chicken dumpling with fried garlic and sweet soy sauce.	11 s
CHOOP PANG TOD Tempura	
With sweet chilli sauce. King Prawn Seasonal Vegetables	11 8.5
TACOS © Thai Tacos Our signature red curry, soft flour taco creation. Chicken Vegetable	10.5 10.5
TOD MAN KHAO POHD Sweetcorn Cakes Fried with red curry and kaffir lime leaves. Served with a sweet chilli, peanut cucumber and vegetable relish.	10
MUEK PRIK KLUEA Salt & Pepper Squid With sweet chilli sauce.	10
MOO GROB Crispy Belly Pork With sweet soy sauce.	11
HOY SHELL YANG King Scallop Black Pudding On a bed of Scottish black pudding, with a mango and chilli dressing.	15





