



WELCOME TO CHAOPHRAYA

Welcome to Thailand.

We're incredibly proud of our Thai heritage and family culture that we have created within our restaurant. This menu, designed by our founder Kim and our talented chefs, delivers a true taste of Thailand with its colourful and diverse variety of recipes from the North of Thailand through to the South.

We're sure you're going to fall in love with our Thai cuisine just as much as we have. If you have any questions at all, our team are very happy to help. We sincerely hope you enjoy - ทานให้อร่อย

For the full Chaophraya experience, we recommend our delicious set menus, these can be found on the reverse.

NIBBLES

- KHOW KREB TOD** 3.5
Thai Prawn Crackers
With a sweet chilli dip, perfect for two.
- NEUA DAD DEAW** 6
Palm Sugar Beef
Marinated beef strips with a sriracha dipping sauce.

SHARING PLATTERS

Priced per person, minimum two people

- CHAOPHRAYA** 11
Our classic starter selection. Thai chicken tacos, chicken satay, chicken spring rolls, tempura prawns and spicy duck salad.
- TED SAKARN JAY** 10.5
Sweetcorn cakes, vegetable spring rolls, tempura vegetables, Thai vegetable tacos and summer rolls.

THAI SOUPS

Filling, fresh and fragrant.

- TOM YUM** 8
Hot and Sour Soup
Prawn 10 | Chicken 8 | Mushroom 8
With mushroom, lemongrass, galangal, roasted chilli and lime leaves, flavoured with Thai herbs.
- TOM KHA** 8
Coconut Milk Soup
Prawn 9 | Chicken 8 | Mushroom 8
With galangal, mushroom, lemongrass, chilli and lime leaves.

STARTERS

- MIANG KHAM** 8
One Bite Thai Wrap
A must-try Thai classic. Crispy salmon, ginger, red onion, cashew nuts, lime, chilli and palm sugar, hand-wrapped in betel leaves.
- SATAY GAI** 9
Chicken Satay Chaophraya Style
With a peanut sauce and sweet Thai relish.
- MOO PING** 10
Grilled Pork Skewers
With a tamarind chilli sauce.
- TOD MAN PLA** 8
Spicy Fish Cakes
With a sweet chilli, peanut, cucumber and vegetable relish.
- POH PIA GAI** 9
Chicken Spring Rolls
With a sweet chilli sauce.
- KHANOM JEEP** 9
Steamed Dumplings
Handmade prawn and chicken dumplings with fried garlic and a sweet soy sauce.
- GOONG CHOOP PANG TOD** 9
Prawn Tempura
With a sweet chilli sauce.
- TACO GAI** 9
Chicken Thai Tacos
Our signature creation. Red curry and coconut milk chicken, served on soft rice flour tacos and topped with crispy shallots.
- HOY SHELL YANG** 10
King Scallop Black Pudding
Grilled, on a bed of black pudding with a mango and chilli dressing.
- SEE KRONG MOO YANG** 10
Pork Spare Ribs
Marinated and grilled with fresh Thai herbs and barbecue sauce, served with pineapple.

FROM THE GARDEN

- TACO PAK** 7
Vegetable Thai Tacos
Vegetables in red curry and coconut milk on soft rice flour tacos with crispy shallots.
- POH PIA PAK TOD** 7
Vegetable Spring Rolls
Hand-rolled with carrot, cabbage, Chinese mushrooms and glass noodles with a sweet chilli sauce.
- POH PIA SOD** 7
Summer Rolls
Fresh rice paper rolled with carrot, cucumber, sweet basil, coriander and mint topped with a sweet chilli sauce and crushed peanuts.
- TOD MAN KHAO POHD** 7
Sweetcorn Cakes
Sweetcorn, red curry and kaffir lime leaves fried and served with a sweet chilli, peanut, cucumber and vegetable relish.
- PAK CHOOP PANG TOD** 7
Vegetable Tempura
With a sweet chilli dipping sauce.

STIR-FRY

- GAI PAD MET** 17
MAMUANG HIMMAPAN 17
Crispy Chicken with Cashew Nuts
With peppers, onion, mushroom, carrot and a roasted red chilli sauce.
- PAD PRIK TAI DUM** 14
Black Pepper Sauce
Chicken 13 | Beef 14
Stir-fried with garlic, onion, mushroom, carrot and peppers.
- PAD PRIK KHING** 14
Red Curried Belly Pork
Or Tofu 11
Crispy red curry belly pork with fine beans, chilli and lime leaves.
- PAD GRA PRAO** 15
Chilli with Thai Basil
Chicken 13 | Beef 13
Belly Pork 14 | Prawn 15
A Thai classic! With fresh chilli, garlic, fine beans, onion, peppers and hot Thai basil.
- PAD PREW WAAN GAI** 17
Sweet & Sour Crispy Chicken with Dragon Fruit
Served with pomegranate, peppers, pineapple, tomato and onion.
- PAD PONG KA-REE** 15
Seafood Curry Stir-Fry
Scallops, king prawns, squid, and New Zealand mussels, stir-fried with onion, celery and peppers in a Thai curry sauce.
- KHUA KLING** 15
Spicy Southern Chicken
Our spiciest dish! With lemongrass, galangal, lime leaves, garlic and krachai.
- PLA SAM ROD** 18
Crispy Tamarind Seabass
Fillet of seabass and pak choy, in a tamarind palm sugar and chilli sauce.

FROM THE GARDEN

- TAO-HU PAD PREW WAAN** 13
Tofu Sweet & Sour with Dragon Fruit
Served with pomegranate, peppers, pineapple, tomato and onion.
- TAO-HU SAUCE MAKAM** 12
Tofu Tamarind
With fried shallots, cashew nuts, dried chillies and vegetables, in a palm sugar and tamarind sauce.
- TAO-HU PAD MET** 12
MAMUANG HIMMAPAN 12
Tofu with Cashew Nuts
With bell pepper, onion and mushroom in a roasted red chilli sauce.
- PAD THAI** 13
Vegetable and Tofu Pad Thai
Thai rice noodles, vegetables in a sweet tamarind sauce. Served with crushed peanuts, chillies and lime.
- MA KUER PAD GRA PRAO** 9.5
Chilli and Garlic Aubergine
Aubergine stir-fried with fresh chilli, garlic and Thai basil.

GRILL

- SUEA RONG HAI** 23
Weeping Tiger Sirloin Steak
Sirloin steak, vegetables and black pepper sauce.
- PLA YANG** 19.5
Grilled Sea Bass Fillets
Wrapped with Thai herbs in a banana leaf, served with vegetable relish, salad and a chilli, lime and peanut dressing.
- PED YANG SAUCE MAKAM** 19.5
Tamarind Roast Duck
With fried shallots, cashew nuts, dried chilli and vegetables.
- GAI GOLEK** 13
Southern Style Satay Chicken
Charcoal grilled giant chicken skewers, in a peanut satay sauce.

SALADS

- SOM TAM** 9.5
Papaya
Shredded papaya and carrot with cherry tomatoes, fine beans, dried shrimps, lime, garlic, chilli, fish sauce, palm sugar and peanuts served with a sticky rice parcel.
- YAM PED GROB** 13
Spicy Duck
With chilli, lime, pomegranate, spring onion, red onion, tomato, celery and a sriracha sauce.
- YUM PLA TOD** 14
Crispy Seabass with Mango
With lemongrass, cherry tomato and chilli in a citrus Thai dressing.

FROM THE GARDEN

- SOM TAM** 9.5
Vegetarian Papaya
Shredded papaya and carrot with cherry tomatoes, fine beans, lime, garlic, chilli, palm sugar and peanuts served with a sticky rice parcel.

NOODLES & RICE

- UDON PAD KEE MAO TALAY** 17
Seafood Udon Noodles
With prawns, squid, mussels, scallops, green beans, onion, chilli, garlic and basil.
- KHAO PAD SAPPAROD** 16
King Prawn and Pork Pineapple Fried Rice
King prawns in turmeric egg fried rice, with cashew nuts, onions, peppers, and raisins. Served in a pineapple boat and topped with crispy shallots and honey pork.
- PAD THAI** 14
Chicken 14 | Prawn 15
Belly Pork 14
Our staple dish! Thai rice noodles, vegetables and sweet tamarind sauce stir-fried with an egg, served with crushed peanuts, chilli and lime.
- KHAO PAD GRA PRAO** 14
Thai Basil Fried Rice
Chicken 13 | Beef 14
Prawn 14
A street food classic! Thai-style fried rice with holy basil, topped with a fried egg.
- PAD MEE MOO DAENG** 14
Roast Barbecue Pork Egg Noodles
With egg, carrot, spring onion and beansprouts.

CURRY

- GAENG MASSAMAN** 21
Royal Lamb Massaman
Sous vide lamb, carrot, potatoes, massaman sauce, crispy shallots and toasted cashew nuts.
- GAENG PANANG** 16
Beef Panang
Our most mild and creamy curry. Slow-cooked beef, green beans, chilli and kaffir lime leaves.
- KAO SOI GAI** 14
Breaded Chicken and Noodle
Served with prawn and chicken dumplings, a boiled egg and cucumber relish, topped with crispy noodles.
- GAENG KEOW WAN** 15
Chicken Thai Green
Our homemade recipe with courgette, fine beans, sweet Thai basil and chilli.
- GAENG PED YANG** 16
Roast Duck Thai Red
Served the classic Thai way with our classic sauce with pineapple, cherry tomatoes, grapes, strawberries, lychee and Thai basil.
- GAENG SOM** 19
Hot and Sour Curry
Seabass 19.5 | King Prawn 19
With a chopped spinach omelet, in a fiery and sour turmeric yellow curry sauce.

FROM THE GARDEN

- GAENG PED PHAK TONG** 12
Pumpkin Thai Red
Thai pumpkin, spinach and sweet Thai basil.
- GAENG KEOW WAN TOFU** 13
Tofu Thai Green
Our homemade recipe with courgette, fine beans, sweet Thai basil and chilli.

SEASONAL SPECIALS

- MOO OB NAMPEUNG** 16
Honey Roast Pork
Sliced marinated roast pork and pak choy in a sweet soy sauce.
- KHAO HOR BAI BUA** 16
Lotus Rice with BBQ Pork
A special fried rice with marinated roast pork, lotus seeds, spring onion, mushroom and soy sauce, wrapped in a crispy lotus leaf.
- SEE KRONG NUA** 23
Panang Beef Rib
Slow-cooked beef rib in a creamy Panang sauce with lime leaves and chilli.
- GOONG PRIK KLUA** 22
Salt and Pepper King Prawns
Stir-fried with onions, peppers and chillies topped with crispy shallots.

SIDES

- KHAO SUAY** 3.9
Jasmine Rice
- KHAO PAD KHAI** 4.5
Egg Fried Rice
- KHAO NEOW** 4.5
Sticky Rice
- KHAO MA PRAO** 4.5
Coconut Rice
- SEN MEE LUAK** 4
Trio of Steamed Noodles with Fried Garlic
- PAD PAK RUEM** 4.5
Stir-Fried Mixed Vegetables with Oyster Sauce

LIKE YOUR DISH SPICY?

Please let us know and we will do our best to accommodate you.

- Slightly spicy
- Spicy
- Thai spicy

- Our favourites
- Suitable for vegetarians
- Vegan option available, ask for details

All of our dishes are prepared in a kitchen where nuts, gluten and all other allergens are present, therefore we cannot guarantee that any dish is completely free from allergens due to the risk of cross contamination. Detailed allergen information is available upon request and on our website. If you have a food allergy, intolerance or sensitivity please ensure you inform your server before placing your order. A 10% optional service charge will be added to your bill. We believe in fair reward, all service charges and tips are split between team members.



CELEBRATORY SET MENUS

We encourage you to enjoy these menus 'family-style' just as we do, by sharing and tasting dishes together. They have been lovingly curated to showcase our most loved dishes, and for those of you who would like to experience our personal favourite flavours from the beating heart of Thailand.

Price per person, minimum two people

YOM

£38 pp

CHAOPHRAYA

Our Classic Starter Selection

Our classic starter selection. Thai chicken tacos, chicken satay, chicken spring rolls, tempura prawns and spicy duck salad.

GAENG MASSAMAN

Royal Lamb Massaman

Slow-cooked lamb, carrot, potatoes, massaman sauce, crispy shallots and toasted cashew nuts.

GAI PAD MET

MAMUANG HIMMAPAN
Crispy Chicken with Cashew Nuts

With peppers, onion, mushroom, carrot and a roasted red chilli sauce.

GAENG PED YANG

Roast Duck Thai Red

Our classic sauce with pineapple, cherry tomatoes, grapes, strawberries, lychee and Thai basil.

STEAMED JASMINE RICE

ATCHARA

£48 pp

CHAOPHRAYA

Our Classic Starter Selection

Our classic starter selection. Thai chicken tacos, chicken satay, chicken spring rolls, tempura prawns and spicy duck salad.

MOO OB NAMPEUNG

Honey Roast Pork

Sliced marinated roast pork and pak choy in a sweet soy sauce.

SEE KRONG NUA

Panang Beef Rib

Slow-cooked beef rib in a creamy Panang sauce with lime leaves and chilli.

GAI GOLEK

Southern Style Satay Chicken

Charcoal grilled giant chicken skewers, in a peanut satay sauce.

GOONG PRIK KLUA

Salt and Pepper King Prawns

Stir-fried with onions, peppers and chillies topped with crispy shallots.

KHAO HOR BAI BUA

Lotus Rice with BBQ Pork

A special fried rice with marinated roast pork, lotus seeds, spring onion, mushroom and soy sauce, wrapped in a crispy lotus leaf.

PHUKET JAY

£32 pp

TED SAKARN JAY

Sweetcorn cakes, spring rolls, tempura vegetables, Thai vegetable tacos and summer rolls.

PAD THAI

Vegetable and Tofu Pad Thai

Thai rice noodles, vegetables in a sweet tamarind sauce. Served with crushed peanuts, chillies and lime.

GAENG PED PHAK TONG

Pumpkin Thai Red

Thai pumpkin, spinach and sweet Thai basil.

MA KUER PAD GRA PRAO

Chilli and Garlic Aubergine

Aubergine stir-fried with fresh chilli, garlic and Thai basil.

STEAMED JASMINE RICE

We recommend our Thai Flower Garden dessert
A collection of indulgent desserts, made for two

Mango and sweet sticky rice with a traditional Thai dripping sauce and coconut ice cream, velvety chocolate and praline mousse with a dacquoise biscuit base served with raspberry sorbet and a selection of fresh summer berries.

£10 pp