

## Vegetarian

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| 51. <b>Mong Savila</b> 🥜   | £5.50 |
| Vegetable tempura served with a peanut sauce                                       |       |
| 52. <b>Poh Piah Pak</b>  | £4.50 |
| Vegetable spring rolls served with a sweet chilli sauce                            |       |
| 53. <b>Tom Yam Hed</b>   | £5.50 |
| Hot and spicy mushroom soup infused with Thai herbs                                |       |
| 54. <b>Kaeng Pak (Kiew Wann – Green curry / Pedt – Red curry)</b>                  | £5.50 |
| Mixed vegetables cooked in coconut milk based curry                                |       |
| 55. <b>Pad Pak Prieu Waan</b>  | £5.50 |
| Mixed vegetables stir fried in a sweet and sour sauce                              |       |
| 56. <b>Hed Pad Mamuang Himmaphan</b>   | £5.50 |
| Mushrooms stir fried with cashew nuts, onions and spring onion                     |       |
| 57. <b>Pad Pak Prig</b>  | £5.50 |
| Mixed vegetables stir fried with garlic, fresh chilli and seasoned with soya sauce |       |
| 58. <b>Pad Kwaitiew</b>  | £5.50 |
| Rice noodles fried with vegetables and seasoned with soya sauce                    |       |

## Side Dishes

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|---|-------|
| 59. <b>Pad Pak Nam Man Hoi</b>  | £5.25 |
| Mixed vegetables stir fried with oyster sauce                                     |       |
| 60. <b>Pad Thai</b>   | £6.20 |
| Noodles stir fried with chicken, king prawns, beansprouts, egg and tamarind sauce |       |
| 61. <b>Pad Kee Mow</b>  | £5.95 |
| Noodles stir fried with beef, lime leaves and Thai basil                          |       |
| 62. <b>Khao Pad Khai</b>  | £3.80 |
| Egg fried rice  |       |
| 63. <b>Khao Kratiem</b>   | £3.30 |
| Garlic fried rice   |       |
| 64. <b>Khao Hom Mali</b>  | £2.50 |
| Steamed rice  |       |
| 65. <b>Khao Neow</b>  | £2.85 |
| Thai sticky rice  |       |
| 66. <b>Coconut rice</b>   | £2.80 |
| Steamed rice with coconut cream   |       |
| 67. <b>Prawn Crackers</b>   | £1.95 |
| 68. <b>Dessert</b>  | £3.25 |

## The Banquet

£16.95 per portion (minimum order of 2 portions)

### Mixed Starter

A selection of authentic Thai starters with various sauces

### Kaeng Kiew Waan Gai

Chicken Thai green curry with coconut milk, aubergines and Thai basil

### Neua Pad Nam Man Hoi

Strips of steak sautéed with oyster sauce and vegetables

### Goong Prieu Waan

King prawns with peppers, pineapple and onions, cooked in a sweet and sour sauce

### Pad Pak Nam Man Hoi

Mixed vegetables stir fried with oyster sauce

### Khao Pad Khai

Egg fried rice

### Prawn Crackers

## The Spicy Banquet

£18.50 per portion (minimum order of 2 portions)

### Mixed Starter

A selection of authentic Thai starters with various sauces

### Tom Yam Gai

Hot and spicy chicken soup infused with Thai herbs

### Kaeng Pedt Gai

Chicken Thai red curry with coconut milk and bamboo shoots

### Seafood Pad Pedt

Mixed seafood stir fried with aubergines, fresh chilli and Thai basil

### Moo Pad Khing

Shredded pork marinated in soya sauce and spices, stir fried with ginger and celery

### Pak Pad Prig

Mixed vegetables stir fried with garlic, fresh chilli and oyster sauce

### Khao Hom Mali

Steamed rice

### Prawn Crackers

## The Vegetarian Banquet

£15.95 per portion (minimum order of 2 portions)

### Mixed Starter

A selection of authentic Thai starters with various sauces

### Kaeng Pedt Pak

Mixed vegetables cooked with red curry paste, coconut milk and Thai herbs

### Hed Pad Prieu Waan

Mushrooms stir fried with onions, spring onions and a sweet and sour sauce

### Tao Huu Pad Mamuang Himmaphan

Tofu stir fried with cashew nuts, onions, peppers, spring onions and oyster sauce

### Pad Thai Jay

Noodles stir fried with tofu, beansprouts and a tamarind sauce

### Khao Hom Mali

Steamed rice



At The Queens Head

## • Take Away Menu •



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### Opening Times

Monday - Sunday  
Lunch : 12noon to 2.30pm  
Dinner : 5.30pm - 10.30pm

## Starters

- 1. House Mixed Starters**  £6.25  
A selection of authentic Thai starters with various sauces
- 2. Crispy Duck** £4.50  
Served with pancake, cucumber, spring onion and an aromatic duck sauce
- 3. Chicken Satay**  £4.25  
Skewered strips of chicken marinated in spices, grilled on charcoal, served with a lightly spiced peanut sauce
- 4. Beef Satay**  £4.25  
Skewered strips of beef marinated in spices, grilled on charcoal, served with a lightly spiced peanut sauce
- 5. Poh Piah Ped** £4.50  
Deep fried spring rolls filled with duck, mushroom, onion and Thai herbs
- 6. Hoi Mang Pou Ob** £5.25  
Fresh Mussels steamed with lemongrass and fresh basil
- 7. Gradoog Moo Yang** £4.25  
Pork spare ribs marinated in honey and fresh herbs, grilled over charcoal
- 8. Tod Man Talay** £4.50  
Seafood cake of prawn and fish mixed with herbs and red curry, deep fried and served with a sweet and sour sauce
- 9. Poa Piah Tod** £4.25  
Deep fried spring rolls filled with chicken, mushrooms and Thai herbs
- 10. Goong Hor Paa** £4.50  
King prawns wrapped in filo pastry, fried and served with a sweet and sour sauce
- 11. Fried Honey Duck** £5.25  
Crispy Duck served with watercress, sesames and honey

## Soups

- 12. Tom Yam Goong (prawn) / Mixed Seafood**  £4.50  
Hot and spicy soup infused with Thai herbs
- 13. Tom Yam Gai**  £4.25  
Hot and spicy chicken soup infused with Thai herbs
- 14. Tom Kar Gai**  £4.25  
Hot and spicy chicken soup with coconut milk

## Thai Curries

- 15. Kaeng Kiew Waan Goong (Prawn)/ Gai (Chicken)/ Neua (Beef)**  £6.25  
Thai green curry with coconut milk, aubergines and Thai basil
- 16. Kaeng Pedt Goong (Prawn)/ Gai (Chicken)/ Neua (Beef)**  £6.25  
Thai red curry with coconut milk and bamboo shoots

- 17. Panaeng Neua (Beef) / (Kae Lamb)**  £6.25  
A dry aromatic curry with coconut cream and lime leaves
- 18. Kaeng Pedt Pla (monkfish)/ Ped Yang (Roast Duck)**  £8.25  
Thai red curry with coconut milk, fresh chilli and Thai basil
- 19. Kaeng Massaman Gai (Chicken)/ Neua (Beef)/ Kae (Lamb)**  £6.95  
A mild Thai red curry made with coconut milk, onions, potatoes and cashew nuts.

## Beef

- 20. Neua Gata** £6.45  
Strips of beef marinated in soya bean sauce, stir fried with pepper, onions, tomatoes and a brandy sauce
- 21. Weeping Tiger**  £7.50  
Chargrilled steak served with the Chef's special chilli sauce
- 22. Neua Pad Nam Man Hoi** £6.45  
Strips of steak sautéed with oyster sauce and vegetables
- 23. Neua Pad Pedt Bai Krapow**  £6.45  
Strips of steak stir fired with fresh chilli, Thai basil and Thai herbs

## Chicken

- 24. Gai Yang**  £6.25  
Chicken marinated in soya sauce, garlic, fresh coriander, Thai herbs and grilled over charcoal
- 25. Gai Mamuang Himmaphan**  £6.25  
Chicken stir fried with cashew nuts, onion, peppers, dried chilli and oyster sauce
- 26. Gai Prieu Waan** £6.25  
Chicken stir fried with vegetables in a sweet and sour sauce
- 27. Gai Pad Bai Krapow**  £6.25  
Chicken stir fried with Thai Basil, fresh chilli and garlic
- 28. Gai Pad Khing** £6.25  
Chicken stir fried with ginger, mixed vegetables and seasoned with soya sauce
- 29. Gai Takrai**  £6.25  
Chicken stir fried with fresh chilli, garlic, lemongrass and Thai basil

## Pork

- 30. Moo Prieu Waan** £6.25  
Pork stir fried in a sweet and sour sauce
- 31. Moo Yang** £6.25  
Marinated pork grilled over charcoal, served with a curry sauce
- 32. Moo Pad Khing** £6.25  
Shredded pork marinated in soya sauce and spices, stir fried with ginger and celery
- 33. Moo Pad Prig**  £6.25  
Pork stir fried with garlic and chilli

## Duck

- 34. Ped Yang Pad Khing** £7.80  
Roasted marinated breast of duck stir fried with ginger, garlic and celery
- 35. Ped Shu Shi**  £7.80  
Duck stir fried in a mild curry sauce with coconut milk and Thai herbs
- 36. Ped Ma Kaam** £7.80  
Breast of duck marinated in Thai spices, grilled over charcoal and served with a tamarind and honey sauce

## Seafood

- 37. Seafood Pad Pedt**  £7.95  
Mixed seafood stir fried with aubergines, fresh chilli and Thai basil
- 38. Goong Pad Pedt**  £7.95  
King prawns stir fried with fresh chilli, garlic, aubergines and Thai basil
- 39. Goong Prieu Waan** £7.95  
King prawns with peppers, pineapple and onions, cooked in a sweet and sour sauce
- 40. Goong Pad Hed** £7.95  
King prawn stir fried with mushrooms and seasoned with soya sauce
- 41. Goong Shu Shi**  £7.95  
King prawns stir fried in a mild curry sauce, coconut cream and lime leaves
- 42. Pla Sam Rod** £8.50  
Deep fried pieces of monkfish cooked in a sweet and sour sauce
- 43. Pla Raad Prig**  £7.95  
Crispy fried fish coated in a mild sweet chilli sauce
- 44. Pla Muek Pad Pedt**  £7.95  
Squid marinated in salt and stir fried with fresh chilli, garlic and Thai basil

## Specials

- 45. Kae Pad Prig**  £8.80  
Lamb stir fried with fresh chilli and Thai herbs
- 46. Pad Neua San Nai** £8.80  
Stir fried steak pieces seasoned with dark soya sauce
- 47. House Mixed Seafood** £8.80  
Mixed seafood stir fried with vegetables in a black bean sauce
- 48. Pad Hoi Shell**  £8.95  
Scallops stir fried with garlic, ground pepper, chilli and Thai herbs
- 49. Southern Thai Chicken** £8.80  
Grilled breast of chicken marinated with lemongrass, garlic, pepper and soya sauce
- 50. Northern Thai steak**  £9.50  
Marinated pieces of steak cooked with sesame oil, garlic and Thai herbs