

Hideout Interseason Menu Autumn 26

Bowls

Khao Soi Curry with tofu, chicken or prawn 22/23/24

A complex Northern Thai broth with a base of coconut milk. Made with fresh aromatics and fragrant whole spices. Served over rice noodles with pickled mustard greens and crispy noodle garnish

Crustaceans (if prawn), fish (unless vegan), sesame, soya

Thai Green Curry with tofu, chicken or prawn 22/23/24

Traditional green curry. Hand-crafted paste with bold flavours of chilli, lemongrass and kaffir lime leaf. Served with thai jasmine rice and roast veg

Crustaceans (if prawn), fish (unless vegan), sesame, soya

Beef Pad Krapow 24

Classic Thai street food. Stir-fried minced beef with Thai basil, chilli, and garlic. Rich soy-oyster sauce, served with steamed jasmine rice and a crispy fried egg

fish, sesame, soya, gluten, crustaceans, egg

Rice

Egg fried rice (spicy or mild) 6

Stir-fried jasmine rice with fish sauce, chilli and garlic

eggs, fish (unless veggie)

Thai jasmine rice 5

Small Plates

Gyoza vegetable or chicken 9.5/10.5

Crispy fried Japanese gyoza tossed in house gyoza sauce

soya, gluten, sesame

Chicken satay skewers 10.5

Fusion between traditional Thai and Malaysian satay, served with peanut

soya, peanuts, sesame, fish

Thai fish cakes 10.5

Light and aromatic fried fishcakes, served with house sweet chilli sauce

fish, crustaceans, egg

Corn fritters 9.5

Thai-style corn fritters, spiced and aromatic, served with house sweet chilli sauce

sesame, mustard

Chicken wings with fish sauce caramel or lemongrass buffalo sauce 11

Crispy fried chicken wings with your choice of glaze. Served with peanuts and coriander

sesame, peanuts, fish, dairy, soya