

Available Monday - Friday 12 noon - 2:30 pm (Excludes Bank Holidays)

BAR SNACKS £ 3.50

Crunchy herbs whitebait

(S) Sea salt & spring onion tossed with fresh chilli cashew nuts (V)
Shiitake mushrooms tempura, seasoning with light salt and paprika (V)

APPETISER & SOUP

(S) CHOR MUANG £ 9.50

Flower-like handcrafted caramelised chicken
and peanut steamed dumplings.

CHILLI & SEA SALT CALAMARI £ 9.80

Crispy fried calamari tossed with fresh garlic, chilli and sea salt.

VEGETABLE SPRING ROLLS (V) £ 8.50

A thin dough filled with vegetables and glass noodles,
fried to golden brown, best with sweet chilli sauce.

SUMMER RICE ROLLS

Refreshing thin-strip veggie and mint hand rolled
with lime-chilli sauce.

Choice of prawn £ 10.50 / avocado (V) £ 9.50

DUCK SPRING ROLLS £ 9.50

Hot delectable crispy five spices shredded duck rolls,
with homemade orange-plum sauce.

(S) MIENG KHAM DIY £ 9.95

Fresh betelnut leaves wrapped salad bites, roasted coconut,
lime, ginger, topped with blended tamarind-coconut sauce.

CHICKEN & PRAWN SATAY £ 9.95

Char-grilled juicy curried chicken and prawn skewers,
served with warm peanut sauce & fresh cucumber salsa.

(S) SPICED FISH CAKES £ 9.80

A classic recipe of red-curry flavoured fish and spices gently kneaded,
fried to perfection, dipping with peanut cucumber sauce.

TOM YUM £ 8.95

Prawns and shimeji mushrooms slowly simmered with
lemongrass, kaffir lime leaves and chilli soup.

TOM KHA £ 7.95

Chicken, galangal and herbs in silken coconut soup.

FROM THE GARDEN

SOM TUM £ 9.95

Thai famous salad of green papaya mortar-pounded with
fresh squeezed lime, peanut, dried shrimp and chilli.

AVOCADO SOM TUM £ 11.50

Thai style salad with cashew nuts, dried shrimps
and lime-chilli dressing.

MINCED CHICKEN SALAD £ 9.50

Tasty chicken salad seasoned with fish sauce, roasted rice
with twist of fresh chilli-lime dressing and crispy sticky rice.

(S) PRAWN & CRISPY BEIGNET £ 10.95

Patara's global recipe of prawn, cashew nuts, lemongrass
and roasted chilli dressing, sprinkled with Thai style crouton.

PAN-SEARED SEABASS NICOISE SALAD £ 13.50

Fresh green beans, tomatoes, boiled egg
in Thai style spiced olive oil dressing.

(S) BEEF SALAD £ 17.50

Grilled marinated beef fillet
lightly tossed with lime and chilli dressing.

LIME & CHILLI SCALLOP £ 5.50 each

Steamed king scallop in light lime dressing.

(S) SPICY TUNA CARPACCIO £ 14.50

Sashimi grade thinly slices tuna
drizzled with lemongrass, mint-chilli dressing.

HERB ROAST POUSSIN £ 14.50

Roasted marinated herbs-coconut baby chicken,
served with fresh greens in light champagne peanut dressing.

MUSHROOMS SALAD (V) £ 9.50

Assorted mushrooms seasoned with soya sauce, lime juice
tossed with chilli-lime dressing and crispy sticky rice.

PATARA SPECIAL

PATARA PLATTER FOR TWO £ 27.60

An assortment of signature starters; scallops, chicken satay,
duck spring rolls, fish cakes and chor muang.

GINGER BLACK COD £ 32.00

Pan-seared black cod in ginger pickled soya sauce.

PINEAPPLE PRAWN CURRY £ 17.50

Kaffir lime scented pineapple prawn red curry.

LOBSTER TAIL £ 32.00

Choice of Pad Thai noodles or
Black pepper sauce with egg noodles.

ONE PLATE - RICE

served with hot soup & choice of jasmine or riceberry rice.

(S) BEEF CHILLI £ 12.50

Stir-fried with wild ginger, young peppercorn and chilli.

CHICKEN OR MUSHROOM BASIL (V) £ 10.50

Stir-fried with crushed garlic, Thai basil and chilli.

CHICKEN CHESTNUT £ 10.50

Wok-fried chicken with duo cashews and chestnuts
with bell pepper and onion.

ONE PLATE - FRIED RICE

served with hot clear soup.

(S) GREEN CURRY FRIED RICE £ 14.50

with tempura softshell crab.

TOM YUM FRIED RICE £ 14.50

with pan-fried seabass.

ONE PLATE - NOODLES

KHAO SOI £ 12.50

Egg noodles curry with braised beef, Thai northern style.

SOYA NOODLES £ 10.50

Flat noodles stir-fried with chicken and vegetables.

RAD NAR

Thai style rice noodles with vegetables in gravy.
Choice of chicken or vegetables (V) £ 10.50 / beef £ 12.50

PAD THAI NOODLES

Rice noodles stir-fried with egg and tofu.
Choice of chicken or vegetables (V) £ 10.50 / prawn £ 13.50



PATARA LUNCH



(S) = signature dish (V) = vegetarian £ = mildly hot ££ = hot Please inform the service staff of any allergies and special dietary requirements. All our dishes are prepared in a kitchen that handles nuts, gluten and other allergens therefore we cannot guarantee that any dish is completely allergen free. As such all dishes may contain traces of nuts, gluten and other allergens. Detailed allergen information is available upon request. Prices are inclusive of VAT. A discretionary service charge of 12.5% is added to each bill.

COMBO THAI CLASSIC £ 14.50

(mango cheesecake with vanilla ice cream £17.50)

All sets are served with courgette yum, lightly pickled vegetables and jasmine rice.

BRAISED BEEF SET

Prawn rice rolls 🍴
Coconut braised beef with lemongrass and mint 🍴

GREEN CURRY SET

Chilli and sea salt calamari 🍴
Chicken green curry with aubergine and basil 🍴

MASSAMAN SET

Kaffir corn fritters
Lamb massaman curry with potatoes and cashew nuts

CHICKEN CHESTNUT SET

Spiced fish cakes 🍴
Chicken wok-fried with chestnuts and cashew nuts

VEGETABLE GREEN CURRY SET (V)

Fresh avocado rice rolls 🍴
Assorted vegetables green curry 🍴

MUSHROOM CASHEW NUT SET (V)

Crispy spring rolls
Mushrooms stir-fried with chestnuts and cashew nuts

SIDE DISHES

Add a side dish to complement your lunch.

Bok choy stir-fried with shimeji mushroom 4.50

Green beans tossed with mushroom and chilli-pepper 4.50

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| Khao hom mali | 3.85 |
| Riceberry rice | 4.50 |
| Egg fried rice | 4.50 |
| Sticky rice | 4.50 |
| Coconut rice | 4.50 |

BEVERAGES

SPARKLING SODA

Coconut, Lemon, Pineapple 3.95
Raspberry, Mango, Passion fruit

FRUIT MOCKTAILS

Passionata 5.75
Lemon, orange and passion fruit with a dash of Angostura bitter.

Berry lover 5.75
Mixed berries shaken with apple juice, add a splash of lemonade.

Virgin patara passion 5.75
A blend of fresh passion fruit and lime, topped with lemonade.

Zero mojito 5.75
Fresh mint, lime and fine sugar crushed with a splash of soda.

FRESH FRUIT JUICE & SOFT DRINK

Fresh apple or Fresh orange juice 4.50

Coconut or Tomato juice 3.50

Appletiser 275 ml. 4.50

Coke, Diet coke 330 ml. 3.50

Lemonade, Ginger ale, Ginger beer, Tonic water

Slimline tonic, Bitter lemon, Soda water 200 ml.

COFFEE

Espresso 3.00

Americano 3.00

Double espresso, Macchiato 3.50

Cappuccino, Latte, Mocha 3.50

Thai iced coffee 4.30

FINE TEA

Fresh herbal tea: Lemongrass, Ginger, Mint 4.75

Flower tea: Jasmine, Green tea 5.00

Classic tea: English breakfast, Earl grey, Darjeeling, 3.50

Chrysanthemum, Peppermint, Chamomile

Thai iced tea with fresh milk (Cha Yen) 4.30

CHAMPANGE / SPARKLING

Sacchetto vini, prosecco extra dry, Italy 125 ml 8.50

Champagne moutard brut reserve, France 12.00

ROSE

Rose d'anjou, Domain des cedres, France 175 ml 250 ml 6.95 8.90

WHITE

Colombard, Monsoon valley, Thailand 175 ml 250 ml 7.10 9.30

Viognier, Vina edmara, Chile 6.85 8.90

Chablis, Domain grand roache, France 11.50 15.75

Pinot grigio, Novita, Italy 6.85 8.90

Sauvignon blanc, Saint clair, New Zealand 9.30 12.00

RED

Shiraz, Monsoon valley, Thailand 175 ml 250 ml 7.10 9.30

Pinot noir, Vina edmara, Chile 6.95 9.00

Merlot, Terre du soleil, France 6.80 8.40

Rioja, Hugonell, Spain 7.65 9.80

1300 Malbec, Andeluna, Argentina 8.70 11.00

BEER

Singha 330 ml. Bottle 4.75

Chang 320 ml. 4.75

SWEET

KHAONEOW MAMUANG 10.95

A traditional Thai dessert of fragrant Thai mango with coconut-sticky rice.

HOME-MADE PASTRIES TO CHOOSE WITH MADAGASCAN VANILLA ICE CREAM 8.50

- Thai mango cheesecake
- Salted caramel cheesecake
- Warm soft-centred bitter chocolate pudding

SCOOP OF SORBET OR ICE CREAM each 2.95

- Lime & lemongrass, Pink guava & passion fruit
- Banana & peanut, Madagascan vanilla
- White chocolate & ginger

ICE CREAM WITH THAI STYLE TOPPINGS 3.95

Coconut ice cream with coconut meat, topped with exotic fruits.

TARO PEARLS IN WARM COCONUT CREAM 6.95