



Thai

**AT THE
SALUTATION PUB**

Khov Kerb (Thai prawn Crackers) 5

Served with our sweet chilli sauce



Tons Spring Rolls - V 6

Deep-fried rolls of vegetables and glass noodles served with our sweet chilli sauce

Golden Moo Krop 9.95

Crispy belly pork served with a spicy hoisin sauce -GF

Tung Tongs (Money Bags) 8.95

Deep fried bags filled with minced pork and thai herbs served with sweet chilli sauce



Laab Moo Tod - 8.95

Classic Thai Dish Minced Pork Laab made into meatballs and fried served with sweet chilli sauce.

Small Dishes

Tod Mun Pla (Thai Fishcakes)

- VP 9.95

Fishcakes mixed with red curry paste, green beans, kaffir lime leaves and chilli served with sweet chilli sauce

Thai style steamed New

Zealand Mussels 11.95 - VP

Steamed Mussels Thai herbs served chilli and lime juice

Tempura Vegetable - VE 7.95

Tempura Prawn - VP 10.95

Various fresh ingredients in a light tempura batter served with sweet chilli sauce

Satay Gai (Chicken Satay) 8.95

Satay chicken skewers served with our peanut sauce. - GF

Piik Gai Tod (Chicken Wings)

7.95

Thai style chicken wings - GF

Sii Khrong Moo Tod (Spare Ribs)

7.95

Thai style BBQ pork ribs - GF

Corn Cakes - VE 7.50

Thai corn cakes, mixed with yellow curry paste for that spicy kick.

Bang Bang Cauliflower - VE 6.50

Cauliflower Tempura with chilli and spring onion coated in sweet sticky tamarind sauce

For Sharing

Bangkok Platter

14.95 Serves 2

Thai Prawn Crackers, Spring Rolls, Chicken Satay, Tung Tongs, Chicken Wings and Spare Ribs.



The DUCK

A Family favourite, crispy aromatic duck served with pancakes, cucumber, spring onion and a homemade hoisin sauce.

Quarter - 12.00

Half - 22.00

Whole - 40.00

Royal Elephant Platter

26.95 Serves 4

A selection of our most popular starters. Thai prawn crackers, Ton's spring rolls, Chicken Satay, Tung-Tongs, Chicken Wings and Spare Ribs.



Yum (Spicy Thai Salad)

A Thai Favourite made up of cabbage, carrot, onion, spring onion, tomato, chilli and garlic tossed in siracha. - GF

Nuar (Beef) 13.95

Gai (Chicken) 12.95

Goong (Prawn) VP 13.95

Yum Woon Sen (Glass Noodle Salad) 14.95

Glass Noodle Salad with prawns, minced pork, onions, tomatoes and lime. - GF

Kuay Teow



Boat Noodle Soup

14.95

Classic Thai Street Food Dish, with rice noodles. Choose from Chicken or Beef..



Som Tum (Papaya Salad)

9.95 - VP

Add Goong (Prawn) 13.95

A Thai staple made up of papaya, peanuts, green beans, tomatoes, lime and chilli. -GF

Laab (Spicy Salad)

Belly Pork 12.95 or Mince Pork 10.95

A popular Issan style salad served with ground rice, shallots, lime juice and mint leaves. - GF

Tom Yum Soup

Pak (Vegetable) VP 7.95

Gai (Chicken) 9.95

Goong (Prawn) 10.95

A traditional Thai soup made with lemongrass, lime leaves, mushrooms and chilli. - GF

Tom Kha Soup

Pak (Vegetable) VP 7.95

Gai (Chicken) 9.95

Goong (Prawn) 10.95

With the same flavours of Tom Yum, and added coconut milk to give it the perfect balance. - GF

THAI MAINS



PAD THAI

Rice noodles, stir-fried with egg, beansprouts, spring onion and our authentic pad thai sauce. Topped with fresh beansprouts, coriander, crushed peanuts and lime. - GF

Pak (Vegetable) **V** 9.95

Tofu **V** 10.95

Goong (Prawns) 15.95

Gai (Chicken) 12.95

PAD KAPOW

My husbands favourite dish. Stir-Fried with fresh chilli, garlic, Thai holy basil, Thai sweet basil, oyster and soy sauce. - GF

Mushroom **VE** 9.95

Gai (Chicken) 12.95

Moo (Pork) 12.95

Nuer (Beef) 13.95

Ped (Duck) 14.95

Moo Krop (Belly Pork) 13.95

Goong (Prawns) 15.95

Served with Rice and a fried egg for £4 extra



= Recommended

V = Vegetarian **VP** = Pescatarian

VE = Vegan **GF** = Gluten Free

Family Favourite =

All our dishes are made to order, so feel free to ask our team if you want us to leave something out of the the dish, or if you're feeling brave, ask for it Thai Style! Pet Mak Mak!

ANY FOOD ALLERGIES?

Unfortunately, we are unable to guarantee that our busy kitchen is completely allergen free. Our dish descriptions don't always mention every single ingredient so please speak to our team about the ingredients in your meal, when making your order. Dishes may contain bones. No MSG is used in our cooking.

TONS MASSAMAN



Ton's Massaman is a firm favourite of friends and family. Slow-Cooked for hours with mild and earthy spices. - GF

Nuer (Beef) 12.95

Kae (Lamb Shank) 18.95

GAENG KEOW WAN

Green Curry, is the most well known Thai dish made with Thai green chillies, coconut milk, bamboo shoots and green peas. - GF

Pak (Vegetable) **VP** 9.95

Goong (Prawns) 15.95

Gai (Chicken) 12.95

PANANG



Panang Curry, Rich and creamy with with a kick of chilli and lime leaf. - GF

Pak (Vegetable) **VP** 9.95

Gai (Chicken) 12.95

Nuer (Beef) 13.95

Ped (Duck) 14.95

Goong (Prawns) **VP** 15.95

Moo Krop (BellyPork) 13.95

GAENG LUEANG

Yellow Curry, made with Thai yellow chillies, potatoes, tomatoes and coconut milk. - GF

Pak (Vegetable) **VE** 9.95

Gai (Chicken) 12.95

Tofu **VE** 10.95



From the Sea



Pla Lad Prik (Sweet Chilli Fish)

16.95

Shallow-Fried Cod served with sweet chilli sauce and seasonal vegetables.

Pla Yang

16.95

Market fresh salmon cooked in traditional Thai herbs and spices.

Prawns with Asparagus

16.95

Stir-Fried asparagus, garlic, king prawns with oyster sauce.

Panang Ped Salmon

16.95

Market fresh salmon in a rich Thai panang curry.

Gaeng Keow Wan Goong

14.95

Green Curry with peeled King Prawns.

Pla Yum Mamuang (Fish with Mango Salad)

18.95 - Whole or Fillet

Shallow-Fried Seabass served with green mango salad.



From The Wok and Fire



Ped Lad Nummakam

14.95

Roast Duck in a sweet sticky tamarind sauce. - GF

Pad Khing

Stir-Fried with ginger, spring onion, mushrooms and oyster sauce.

Gai(Chicken) 11.95

Nuar (Beef) 13.95

Moo Krop (Belly Pork) 12.95

Goong (Prawn) 14.95

Suea Rong Ha (Weeping Tiger)

My daughters favourite.

Marinated steak, grilled to your liking then served with Nam Jim Jaew.

Sirloin Steak - 20.95

Gai Pad Med Mamuang

My Daughter-in-laws favourite, Stir-Fried crispy chicken with cashew nuts in a sweet and spicy sauce. 13.95

Tod Kratiem

My sons favourite dish. Stir-Fried with oyster sauce and crispy garlic.

Gai (Chicken) 11.95

Goong (Prawn) 14.95

Pad Pik

Stir-Fried seasonal vegetables and chilli tossed in our special oyster sauce.

Gai (Chicken) 11.95

Nuar (Beef) 13.95

Ped (Duck) 14.95

Gai Pad Pak

10.95

Stir-Fried chicken with seasonal vegetables tossed in oyster sauce

Rice and Noodles

Pineapple Fried Rice with

Prawns 14.95

Pineapple, spring onions, and prawns

Tom Yum Goong Fried Rice

14.95

Rice stir-fried with tom yum paste, vegetables and prawns.

Cow Pad (Fried Rice)

Rice stir-fried with vegetables and oyster sauce.

Gai (Chicken) 11.95

Goong (Prawns) 14.95

Thai Sticky Rice

4.50

(Very sticky)

Steamed Rice 3.95



Egg Fried Rice 4.50

Egg noodles with vegetables

6.95

All about the sides

Thai Prawn Crackers

5

Kai Geo (Thai omelet)

5.95

Kai Geo Moo Sap (Thai omelet with minced pork)

7.95

Roti Bread

4

Home Cooked Chips

5

Long Stem Broccoli in Oyster Sauce

7.95

Cabbage in Oyster Sauce

6.95

Beansprouts in Oyster Sauce

6.95

Sal's Salt and Pepper Chips

6

BANQUET MENU

For those trying Thai Food for the first time or those would like a little bit of everything. We've created these set menus to save hassle and time for larger groups or if you just can't decide!

MAI DANG BANQUET

For 2 People - £27 per person
Starter Platter

Thai Prawn Crackers, Tons Spring Rolls, Chicken Satay, Tung Tong, Chicken Wings and Spare Ribs.

Mains

Ped Lad Nummakam - Roast Duck in Tamarind Sauce

Massaman Curry - Slow Cooked Beef Massaman Curry

Moo Pad Kapow - Mince Pork with Thai holy basil and chilli and garlic

Pad Thai and Steamed Rice

Tea and Coffee Included

RATCHABURI BANQUET

For 3 People - £30 per person
Starter Platter

Thai Prawn Crackers, Tons Spring Rolls,
Chicken Satay, Tung Tong, Chicken Wings and Spare Ribs.

Mains

Ped Lad Nummakam - Roast Duck in Tamarind Sauce

Massaman Curry - Slow Cooked Beef Massaman Curry

Chicken Panang - A wonderfully balanced Thai Curry

Moo Pad Krapow - Mince Pork with Thai holy basil and chilli and garlic

Stir-fried Cabbage, Pad Thai and Steamed Rice

Tea and Coffee Included

SALUTATION BANQUET

For 4 People - £35 per person
Starter Platter

Thai Prawn Crackers, Tons Spring Rolls, Chicken Satay, Tung Tong, Chicken Wings and Spare Ribs.

Mains

Ped Lad Nummakam - Roast Duck in Tamarind Sauce

Pla Lad Prik - Sweet Chilli Cod

Massaman Curry - Slow Cooked Beef Massaman Curry

Chicken Panang - A wonderfully balanced Thai Curry

Moo Pad Krapow - Mince Pork with Thai holy basil and chilli and garlic

Stir-fried Cabbage, Pad Thai and Steamed Rice

Tea and Coffee Included



"Sawadee and Welcome to Thai At The Salutation Pub. I'm Chintana, most people know me as Ton. I grew up in a village not far from the city of Ratchaburi in Thailand. I started cooking at a young age and used to cook for all my family.

I opened my first Restaurant at the age of 18, Mai Dang. six years later I met my husband, Graham, and we decided to start a family in his hometown, Doncaster.

I have opened 3 restaurants over the many years in Doncaster but by far my greatest achievement is Thai at The Salutation as I get to run this business with my 2 children Joshua & Jennifer."

