



Thai time

The true Thai taste

**DINNER
MENU**

VEGAN

Welcome to Thai time @ Forest Row!

We do things a little different. We launched Thai Time to revive the authentic Thai Taste. Thai cuisine should be a perfect balance of Sweet, Sour, Salty & Spicy. Yes it is true - Some Thai food can be very spicy but not all and as such we have highlighted the spice level of each dish.

We stay true to the authentic recipes served on the streets of Thailand for hundreds of years with no compromise. Dishes are prepared in areas where several allergens are present. All our dishes may contain traces of nuts.

If you have an allergy, please speak to the manager and make sure you inform us of your allergy. If you are Pescatarian or Gluten free, please ask for the alternative menu. Not all ingredients are listed.

NIBBLE อาหารจานเล็ก

Khawkeriyb - Vegetable Crackers - ข้าวเกรียบผัก	£3.95
A vegan substitute to prawn crackers, served with a sweet chilli dip. No heat, skip the dip!	
Thempura Phak - Vegetable Tempura - เหมปุระผัก	£7.50
Crispy tempura battered vegetables served with a sweet chilli dip. No heat, skip the dip!	
Khao Phot Tod - Sweetcorn Fritters - ข้าวโพดทอด	£7.50
Deep fried red curry cakes with sweetcorn and kaffir lime leaf strands served with a sweet chilli dip. No heat, skip the dip!	
Miang Kham - Vegetable Betel Leaf Wraps - เมี่ยงคำ	£9.50
Our signature starter! A flavourful salad explosion- dried coconut, ginger, shallots, lime, chilli and peanuts with a sweet & salty sauce, wrap them how you like! One of the customers at our first restaurant in Forest Row once described it as a "Thai disco in your mouth". No heat, skip the chillies.	

SALADS ยำ

Laab Hed - Warm Mushroom Salad - ลาบเห็ด 🌶️	£7.95
A flavoursome authentic ground roasted rice mushroom salad, with a hint of roasted chilli, dressed in red onion and mint. Nice as a starter or a side dish.	
Som Tum - Papaya Salad - ส้มตำ 🌶️	£8.50
Thai's favourite food including of course owner Bam's- papaya salad. Sour lime, peanuts salt & spicy chilli in perfect balance. Thai's normally like it very hot! But we've turned down the heat so it is less spicy.	

SOUP ซุป

Tom Yum Hed - Hot & Sour Soup - ต้มยำเห็ด 🌶️	£8.25
The world famous hot & sour soup with mushrooms and tofu, rumoured to have healing properties because of it's fresh healthy ingredients. Don't like mushrooms? Ask for vegetables instead.	
Tom Kha Pak - Hot & Sour Soup - ต้มข่าผัก 🌶️	£8.50
Similar to Tom Yum but more creamy and luxurious with coconut milk, vegetables and tofu. Prefer mushrooms to vegetables? Ask to swap!	

STIR-FRY อาหารประเภทผัด

Pad Graphrao Tofu - Tofu Stir-Fry With Holy Basil - กระเพราเต้าหู้ 🌶️🌶️	£11.50
Tofu, green beans, peppers, onion, holy basil, chilli & garlic.	
Pad Khing Hed - Ginger Stir-Fry With Mushrooms - ผัดขิงเห็ด	£11.50
Stir-fry of mushrooms, pepper, spring onion, tofu and ginger in a light sauce.	
Pad Cha Hed - Mushrooms With A Spicy Sauce - ผัดฉ่าเห็ด 🌶️🌶️	£11.50
Stir-fry of mushrooms and tofu packed with fresh Thai herbs & green peppercorn.	
Pad Thai - Rice Noodle Stir-Fry - ผัดไทยผัก	£10.25
No introduction needed. Fresh noodles with vegetables and tofu. Despite popular belief Thai cuisine doesn't have many noodle dishes, we've chosen Pad Thai as our best representation of Thai noodles.	
Pad Kee Mao Pak - Drunkard Stir-Fry - ผัดซีเม่า 🌶️🌶️	£11.50
A Thai classic, often misspelled as Drunken Noodles. A fiery dish that Thai's would normally eat when overly intoxicated on a night out. An authentic Pad Kee Mao doesn't contain any noodles. We suggest eating with Noodles mixed in! (+ £3.00)	
Pad Makam Tofu - Tamarind Tofu Stir-Fry- เต้าหู้ทอดราดซอสมะขาม	£11.50
Tofu stir fried in a salty, sour, sweet sauce topped with crispy shallots and fried dry chilli. Extremely moreish, great as a side dish for everyone to sample. No heat, skip the deep fried chillies!	

CURRY แกง

Gaeng Dang Pak - Vegan Red Curry - แกงแดงผัก 🌶️	£12.95
Our most popular vegan curry! Packed with flavourful vegetables, tofu and a rich red curry sauce.	
Gaeng Massaman Pak - Vegan Massaman Curry - มัสมันเจ	£12.95
Deep rich vegetable and Tofu curry, originating from the spice trail. Cinnamon & Potatoes from India and Star Anise from China combine in this comforting dish.	
Gaeng Om Pak - Spicy Herb Curry With Vegetables - แกงอ่อม 🌶️🌶️	£11.95
Mark's Favourite go-to dish. Unlike most curry's which use coconut milk, this is more like a broth. Roughly bashed up spices, rustic in style and seriously spicy, yet full of fresh herbs. With vegetables and Tofu.	

VEGETABLES ผัก

Phad Pak - Mixed Vegetable Stir-Fry - ผัดผักรวม	£6.50
Stir-fry of mixed seasonal vegetables and tofu.	
Pak Boong - Morning Glory Vegetables - ผัดผักบุ้ง 🌶️	£8.00
Stir-fry of 'morning glory' (water spinach) soybean, garlic and chilli.	
Pak Choi - Chinese Leaves Stir-Fry - ผัดผักกวางตุ้ง	£7.25
Stir-fry of Chinese greens, garlic and oyster sauce.	

RICE ข้าว

Khaao Su-ay - Steamed Rice - ข้าวปาว	£3.50
Steamed Royal Jasmine Rice	
Khaao niaao - Sticky Rice - ข้าวเหนียว	£3.75
Sticky Rice	

NOODLES เส้นก๋วยเตี๋ยวผัด

Pad Sen Kwyteiyw - Plain Stir Fried Noodles - เส้นก๋วยเตี๋ยวผัด	£5.50
Plain rice noodles, simply stir fried	



OUR AWARD-WINNING SUPPLIERS:

Fish supplied by
MCB Seafoods
Beach Road,
Newhaven

Meat Supplied by
Stones Family Butchers
Lingfield Road,
East Grinstead

**Gelato & Sorbet
Supplied by**
BOHO Gelato
Pool Valley, Brighton

Wines Supplied by
Liberty Wines
Clapham, London

Coffee Roasted by
Pennine Coffee
Halifax, Yorkshire