



Lanthong

Authentic Thai

Restaurant

Opening Hours
Monday - Saturday

Lunch: 12:00 - 14:30

Dinner: 18:00 - 22:30

Last orders 21:30

Prices include VAT
Service charge is not included. 100% tips go to the team.

Dine the Thai way

Food plays a huge role in Thai culture. Not only is it the food on your plate, but it's in the way we share the food with others and all the interactions inbetween. The proper way to enjoy Thai food is by choosing a couple of dishes and sharing them between one another. Each dish has its own unique flavour, therefore we advise savouring every bite as your palate gets hit by an explosion of flavours!



Set Menus

Set A £26.95 per person

Minimum for 2 people

Starter

Chicken Satay

Spare Ribs

Main Course

Yellow chicken curry with potatoes and coconut milk

Stir fry sweet and sour pork Thai style

Stir fry beef with mixed peppers, chilli and fresh basil

Stir fry mixed vegetables with oyster sauce

Steamed Thai Jasmine rice

Hot Drinks / Dessert

Jasmine Tea, English Breakfast Tea or Regular Coffee

A

Whilst we take care to ensure our dishes are free of small bones and shell, there is a small chance some may remain.
FOOD ALLERGY WARNING - Please be advised that food prepared here may contain these ingredients: Milk, Eggs, Wheat (Gluten), Soybean, Peanuts, Tree Nuts, Fish and Shellfish. Let your server know of any food allergies or intolerances before ordering.
Our beef and chicken are halal.

Set B £30.95 per person

Minimum for 3 people

Starter

Chicken Satay
Thai Spring Rolls
Spare Ribs

Main Course

Green chicken curry with mixed peppers, bamboo shoots and coconut milk
Stir fry beef with oyster sauce, garlic and vegetables
Stir fry chicken with ginger, mixed peppers and spring onions
Stir fry boneless duck with chilli paste, herbs and spices
Egg fried rice

Hot Drinks / Dessert

Jasmine Tea, English Breakfast Tea or Regular Coffee
Vanilla Ice Cream

B

Set C £32.95 per person

Minimum for 4 people

Starter

Chicken Satay
Spare Ribs
Thai Fish Cakes
Thai Dim Sum

Main Course

Red boneless roasted duck curry
Deep fried Red Snapper topped with sweet chilli sauce, mixed peppers and fresh basil
Stir fry king prawns with chilli paste, bamboo shoots, mixed peppers and fresh basil
Stir fry beef with oyster sauce, garlic and vegetables
Stir fry mixed vegetables in oyster sauce
Lanthong special fried rice

Hot Drinks / Dessert

Jasmine Tea, English Breakfast Tea or Regular Coffee
Banana Fritters or Vanilla Ice Cream

C

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Starters

All of our starters are proudly hand rolled, kneaded and made in house fresh to order!

To Get You Started

Thai prawn crackers served with homemade peanut sauce and chilli oil. - **£5.95**

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| <p>1. Chicken Satay (4)
Grilled strips of marinated chicken. Served with peanut sauce and pickled vegetables.</p> <p>2. Vegetable Thai Spring Rolls (4)
Deep fried rice pastry with vegetables and clear noodles. Served with sweet & sour sauce.</p> <p>3. Spare Ribs (4)
Grilled tender spare ribs dipped in homemade sweet barbeque sauce.</p> <p>4. Tod Mun Pla (Thai Fish Cakes) (4)
Deep fried minced fish kneaded with Thai chilli paste and herbs. Served with sweet chilli sauce.</p> <p>5. Tod Mun Goong (Thai Prawn Cakes) (4)
Deep fried minced prawns coated in breadcrumbs. Served with plum sauce.</p> <p>6. Tod Mun Gai (Thai Chicken Cakes) (4)
Deep fried minced chicken with Thai herbs and chilli paste. Served with sweet chilli sauce.</p> <p>7. Kaum Pu Royal (Crab Claws) (2)
Deep fried crab claws wrapped in minced prawn. Served with plum sauce.</p> <p>8. Stuffed Chicken Wings (3)
Chicken wings stuffed with minced chicken and vegetables. Served with sweet & sour sauce.</p> <p>9. Kao Tang (Thai Rice Crackers) (5)
Deep fried Thai rice crackers with minced chicken and peanut sauce.</p> <p>10. King Prawn Tempura (4)
Deep fried king prawns in tempura batter coated in breadcrumbs. Served with plum sauce.</p> <p>11. Kanom Jeeb (Thai Dim Sum) (4)
Steamed minced pork dumplings. Served with soy sauce.</p> <p>12. Kanom Pang Nha Goong (Prawns on Toast) (4)
Minced prawns topped with sesame seeds on bread and deep fried. Served with sweet & sour sauce.</p> <p>13. Mixed Starter (Minimum order for 2 or more)
Variety mix of number 1, 2, 3, 6 and 11.</p> <p>14. Mixed Seafood Starter (Minimum order for 2 or more)
Variety mix of number 4 and 7 with grilled king prawns, squid tempura and steamed green mussels.</p> | <p>£6.95</p> <p>£6.20</p> <p>£6.25</p> <p>£7.25</p> <p>£8.25</p> <p>£6.95</p> <p>£10.95</p> <p>£6.95</p> <p>£7.95</p> <p>£7.95</p> <p>£6.95</p> <p>£6.95</p> <p>£11.95 per person</p> <p>£16.95 per person</p> |
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Soups

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| <p>15. Tom Yum Goong (Spicy King Prawn Soup) 🌶️
A spicy, citrusy broth with king prawns, mushrooms, lemongrass, lime leaves and galangal.</p> <p>16. Tom Yum Gai (Spicy Chicken Soup) 🌶️
A spicy, citrusy broth with chicken, mushrooms, lemongrass, lime leaves and galangal.</p> <p>17. Tom Kha Gai (Chicken Coconut Soup)
A creamy broth with chicken, mushrooms, coconut milk, lemongrass, lime leaves galangal.</p> <p>18. Pho Taek Gulf of Phuket (Minimum order for 2 people) 🌶️
Traditional spicy mixed seafood broth with lemongrass, Thai herbs and fresh chilli.</p> <p>19. Tom Sap Neua (Beef Tripe Soup - Minimum order for 2 people) 🌶️
A specialty of the North East region of Thailand. Slices of beef and tripe with lemongrass, lime leaves, galangal and chilli in a traditional spicy broth.</p> | <p>£7.50</p> <p>£6.95</p> <p>£6.95</p> <p>£12.95 per person</p> <p>£10.95 per person</p> |
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Main Courses

Fancy more or less spice on your dish? Let us know, we'll be happy to cater to your palate.



Natt's Chef Specialties

20. Phet Yang Nam Phung (Honey Roast Duck) **£14.95**
Honey roast duck breast topped with dark bean sauce.

21. Lobster Pad Phong Ga-Ree **Seasonal Price**
Steamed whole lobster with mixed peppers, spring onions and celery in a creamy tumeric, egg sauce.
A highly authentic Thai seafood dish. Prepare to get stuck in!

22. Yum Phet Yang (Duck Salad)  **£15.95**
Sliced roast duck in a spicy Thai salad with herbs, shallots and a hot and sour dressing.

23. Crab Claws Pad Phong Ga-Ree **£18.95**
Steamed crab claws with mixed peppers, spring onions and celery in a creamy tumeric, egg sauce.

24. Talay Jaan Lon (Sizzling Seafood) **£17.95**
Stir fry mixed seafood with chilli paste, coconut milk, egg and fresh herbs. Served on a sizzling plate.

25. Pad Phed Phet Yang  **£16.95**
Stir fry boneless roast duck with chilli paste, herbs, mixed peppers and bamboo shoots.

S1. Pad Phed Kai Plaa  **£15.95**
Stir fry cod roe with chilli paste, herbs, mixed peppers and bamboo shoots. Served on a sizzling plate.

S2. Pad Phed Neua Pu  **£17.95**
Stir fry crab meat with chilli paste, herbs, mixed peppers and bamboo shoots.
Served on a sizzling plate.

S3. Weeping Tiger  **£16.95**
Marinated Sirlion beef, grilled and sliced.
Served with a spicy herb and tomato dressing and steamed vegetables on a sizzling plate.



Traditional Thai Salads

26. Yum Neua (Beef Salad)  **£14.95**
Sliced, grilled Sirlion beef mixed with cucumber, tomato, shallots and coriander in a hot and sour dressing.

27. Som Tam (Papaya Salad)  **£9.95**
Shredded papaya salad with prawns combined with lemon juice, peanuts, fresh chilli and fine beans.

28. Plaa Goong (King Prawn Salad)  **£15.95**
Lightly cooked king prawns combined with lemon juice, shallots, coriander and fresh chilli.

29. Yum Talay (Seafood Salad)  **£16.95**
Lightly cooked mixed seafood combined with lemon juice, shallots, coriander and fresh chilli.

30. Yum Woon Senn (Vermicelli Noodle Salad)  **£14.95**
Minced chicken, prawns and clear noodles combined with lemon juice, shallots, coriander and fresh chilli.

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Chicken Dishes

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| 31. Gai Pad Pik Thai Dam | £11.95 |
| Stir fry chicken with mixed peppers, spring onions and onions in a black peppercorn sauce. | |
| 32. Gai Pad Kra Paow  | £11.95 |
| Stir fry chicken with mixed peppers, chillies and fresh basil. | |
| 33. Gai Pad Metmamuang | £11.95 |
| Stir fry chicken with cashew nuts, spring onions, onions and mushrooms in an oyster sauce. | |
| 34. Gai Tod Kra Tiem | £11.95 |
| Stir fry chicken tossed with garlic and peppercorn. Served dry. | |
| 35. Prio Wan Gai | £11.95 |
| Stir fry sweet & sour chicken Thai style. | |
| 36. Gai Pad Khing | £11.95 |
| Stir fry chicken with ginger, mixed peppers and spring onions. | |
| 37. Phaneang Gai | £12.95 |
| Chicken cooked in coconut milk, Phaneang gravy, fresh herbs and ground peanuts. | |
| 38. Gai Pad Phed  | £11.95 |
| Stir fry chicken in chilli paste, bamboo shoots, mixed peppers and fresh basil. | |
| 39. Gai Pad Namman Hoi | £11.95 |
| Stir fry chicken in oyster sauce with spring onions, carrots and mushrooms. | |
| 40. Gai Pad Nam Pik Paow  | £11.95 |
| Stir fry chicken in chilli oil with mixed peppers, spring onions and onions. | |

Beef Dishes

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| 41. Neua Namman Hoi | £12.95 |
| Stir fry beef in oyster sauce with spring onions, carrots and mushrooms. | |
| 42. Neua Pad Broccoli | £12.95 |
| Stir fry beef with broccoli in an oyster sauce. | |
| 43. Neua Pad Kra Paow  | £12.95 |
| Stir fry beef with mixed peppers, chillies and fresh basil. | |
| 44. Neua Pad Phed  | £12.95 |
| Stir fry beef in chilli paste, bamboo shoots, mixed peppers and fresh basil. | |
| 45. Neua Pad Pik Thai Dam | £12.95 |
| Stir fry beef with mixed peppers, spring onions and onions in a black peppercorn sauce. | |
| 46. Phaneang Neua | £13.95 |
| Beef cooked in coconut milk, Phaneang gravy, fresh herbs and ground peanuts. | |
| 47. Prio Wan Neua | £12.95 |
| Stir fry sweet & sour beef Thai style. | |

Pork Dishes

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| 48. Prio Wan Moo
Stir fry sweet & sour pork Thai style. | £11.95 |
| 49. Moo Pad Kra Paow 🌶️
Stir fry pork with mixed peppers, chillies and fresh basil. | £11.95 |
| 50. Moo Pad Namman Hoi
Stir fry pork in oyster sauce with spring onions, carrots and mushrooms. | £11.95 |
| 51. Moo Tod Kra Tiem
Stir fry pork tossed with garlic and peppercorn. | £11.95 |
| 52. Moo Pad Pik Thai Dam
Stir fry pork with mixed peppers, spring onions and onions in a black peppercorn sauce. | £11.95 |

Thai Curry

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| 53. Keang Khiew Wan Gai
Green chicken curry with coconut milk, mixed peppers, bamboo shoots and Thai herbs. | £12.95 |
| 54. Keang Khiew Wan Neau
Green beef curry with coconut milk, mixed peppers, bamboo shoots and Thai herbs. | £13.95 |
| 55. Keang Khiew Wan Goong
Green king prawn curry with coconut milk, mixed peppers, bamboo shoots and Thai herbs. | £15.95 |
| 56. Keang Phed Phet Yang
Red boneless duck curry with coconut milk, mixed peppers, pineapple and tomatoes. | £14.95 |
| 57. Keang Ga-Ree Gai
Yellow chicken curry with potato, onion and coconut milk. | £12.95 |
| 58. Massaman Neua
A typical dish from Southern Thailand of tender beef and potato in a fragrant, sweet coconut curry. | £13.95 |
| 59. Keang Gai Normai Yai
Red chicken curry with coconut milk, bamboo shoots and Thai herbs. | £12.95 |
| 60. Keang Neua Normai Yai
Red beef curry with coconut milk, bamboo shoots and Thai herbs. | £13.95 |
| 61. Keang Gai Sapparot
Red chicken curry with sweet pineapple and Thai herbs. | £12.95 |
| 62. Keang Moo Tay Por
Sweet red pork curry with coconut milk, Thai morning glory and Thai herbs. | £12.95 |
| 63. Keang Pa Gai (Chicken Jungle Curry) 🌶️
Chicken cooked in a spicy broth with grachai (Thai fingerroot), bamboo shoots and fine beans. | £12.95 |
| 64. Keang Pa Neua (Beef Jungle Curry) 🌶️
Beef cooked in a spicy broth with grachai (Thai fingerroot), bamboo shoots and fine beans. | £13.95 |



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Prawn Dishes

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| 65. Goong Pad Pik Thai Dam
Stir fry king prawns with mixed peppers, spring onions and onions in a black peppercorn sauce. | £14.95 |
| 66. Goong Ob Woon Senn
Steamed king prawns in a hot pot with garlic, celery, spring onions, ginger and clear noodles. | £14.95 |
| 67. Phaneang Goong
King prawns cooked in coconut milk, Phaneang gravy, fresh herbs and ground peanuts. | £14.95 |
| 68. Goong Tod Kra Tiem
Stir fry king prawns tossed with garlic and peppercorn. Served dry. | £14.95 |
| 69. Prio Wan Goong
Stir fry sweet & sour king prawns Thai style. | £14.95 |
| 70. Goong Pad Asparagus
Stir fry king prawns with asparagus and mushrooms in an oyster sauce. | £14.95 |
| 71. Goong Pad Namman Hoi
Stir fry king prawns in oyster sauce with spring onions, carrots and mushrooms. | £14.95 |
| 72. Goong Pad Metmamuang
Stir fry king prawns with cashew nuts, spring onions, onions and mushrooms in an oyster sauce. | £14.95 |
| 73. Goong Pad Phed 🌶️
Stir fry king prawns in chilli paste, bamboo shoots, mixed peppers and fresh basil. | £14.95 |
| 74. Goong Pad Kee Mow 🌶️
Stir fry king prawns with mixed peppers, chilli oil and fresh basil. | £14.95 |

Seafood Dishes

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| 75. Pla Muk Pad Phed (Squid) 🌶️
Stir fry squid in chilli paste, bamboo shoots, mixed peppers and fresh basil. | £13.95 |
| 76. Hoi Maeng Pu Pad Kee Mow (Mussels) 🌶️
Stir fry mussels with mixed peppers, chilli oil and fresh basil. | £13.95 |
| 77. Prio Wan Pla (Fish)
Deep fried, battered Cory fish topped with sweet & sour stir fry Thai style. | £15.95 |
| 78. Pla Tod Kra Tiem (Fish)
Deep fried Red Snapper topped with a garlic and peppercorn sauce. | £15.95 |
| 79. Pla Nung Pik Keang (Fish)
Steamed Red Snapper topped with coconut milk, Thai herbs and chilli paste. | £16.95 |
| 80. Pla Tod Laad Pik (Fish) 🌶️
Deep fried Red Snapper topped with sweet chilli sauce and mixed peppers. | £16.95 |
| 81. Pla Nung Ma Naow (Fish) 🌶️
Steamed Seabass topped with Chef's special hot and sour sauce with steamed vegetables. | £18.95 |
| 82. Pla Nung Salty Plum (Fish)
Steamed Seabass with salty plum, pork and ginger topped with fresh vegetables. | £18.95 |
| 83. Pla Jian (Fish)
Deep fried Red Snapper topped with pork, mixed peppers, ginger and yellow beans. | £16.95 |
| 84. Pla Duk Pad Phed (Fish) 🌶️
Deep fried crispy catfish tossed in chilli paste and chilli oil, mixed peppers and bamboo shoots topped with crispy basil. | £16.95 |

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Vegetable Dishes

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| 85. Pak Bung Fai Dang
Stir fry Thai morning glory in oyster sauce and garlic. | £9.95 |
| 86. Pak Ka Na
Stir fry Thai broccoli in oyster sauce and garlic. | £9.95 |
| 87. Pad Pak Raom
Stir fry mixed vegetables in oyster sauce and garlic. | £7.95 |
| 88. Pak Nung
Steamed mixed vegetables topped with oyster sauce and garlic. | £7.95 |
| 89. Pad Tuor Ngork
Stir fry beansprouts, mushrooms and spring onions in oyster sauce and garlic. | £7.95 |

Rice & Noodles

We recommend 1 rice bowl per person, however these can serve 2 based on your appetite.
Not enough? You can always order more after!

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| 90. Kao Suoy
Steamed Thai Jasmine rice. | £3.95 |
| 91. Kao Pad
Egg fried rice. | £4.95 |
| 92. Kao Kra Ti
Steamed Thai Jasmine rice cooked in coconut milk for a subtle, fragrant flavour. | £4.95 |
| 93. Kao Niew
Thai sticky rice served in a traditional bamboo basket. | £4.95 |
| 94. Lanthong Special Fried Rice
Egg fried rice with prawns, chicken, cashew nuts, peas, onions, carrots, pineapple and raisins. | £7.95 |
| 95. Pad Thai
Chamburi rice noodles stir fried with king prawns, egg, beansprouts, spring onions and ground peanuts. | £11.95 |
| 96. Pad Si-ew
Stir fry rice noodles with soy sauce, egg and vegetables. | £9.95 |

Tofu & Vegetarian Dishes

All of our starters are proudly hand rolled and made in house fresh to order!
Fancy more or less spice on your dish? Let us know, we'll be happy to cater to your palate.

Starters

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| V1. Thai Vegetable Spring Rolls (4)
Deep fried rice pastry with vegetables and clear noodles. Served with sweet & sour sauce. | £6.20 |
| V2. Tao Hu Tod
Deep fried fresh tofu cubes topped with peanut sauce. | £6.95 |
| V3. Tempura Pak
Deep fried mixed vegetables in tempura batter. Served with plum sauce. | £6.95 |
| V4. Tom Yum Hed 
A spicy, citrusy broth with mushrooms, lemongrass, lime leaves and galangal. | £6.95 |
| V5. Tom Kha Hed
A creamy broth with mushrooms, coconut milk, lemongrass, lime leaves and galangal. | £6.95 |
| V6. Tom Juerd Tao Hu
A mild fresh tofu and vegetable broth. | £6.95 |

Mains

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| V7. Tao Hu Pad Metmamuang
Stir fry tofu with cashew nuts, spring onions, onions and mushrooms in an oyster sauce. | £10.95 |
| V8. Tao Hu Prio Wan
Stir fry sweet & sour tofu Thai style. | £10.95 |
| V9. Tao Hu Pad Nammon Hoi
Stir fry tofu in oyster sauce with spring onions, carrots and mushrooms. | £10.95 |
| V10. Tao Hu Pad Phed 
Stir fry tofu in chilli paste, bamboo shoots, mixed peppers and basil. | £10.95 |
| V11. Tao Hu Pad Khing
Stir fry tofu with ginger, mixed peppers and spring onions. | £10.95 |
| V12. Keang Khiew Wan Tao Hu
Green tofu curry with coconut milk, Thai herbs and mixed vegetables. | £11.95 |
| V13. Keang Daeng Tao Hu
Red tofu curry with coconut milk, bamboo shoots and Thai herbs. | £11.95 |

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