

The background of the entire image is a close-up photograph of Thai food. In the center, a dark, round, earthenware-style pot is filled with a stir-fry of glass noodles, large shrimp, and red chili peppers, garnished with fresh green cilantro. To the left of the pot, there is a small white bowl containing a vibrant orange-red Thai dipping sauce, also garnished with cilantro. In the bottom left corner, a pile of fresh, julienned vegetables, including white daikon radish and orange carrots, is visible. The overall lighting is warm and appetizing.

Black
STONE & GRILL
Thai ★ ★ ★ ★ ★
RESTAURANT

FOR TAKE AWAY
COLLECTION

15% discount

OPENING HOURS

Monday	Closed
Tuesday	5.30-9.30
Wednesday	5.30-9.30
Thursday	5.30-9.30
Friday	5.30-9.30
Saturday	5.30-9.30
Sunday	5.30-9

Important Notice

Should you be concerned about ingredients in any menu dish or sauce. Please ask your server for advice. A full listing of all 14 allergens is on display in the bar area.

STARTER

Starters

1. Thai Prawn Crackers. £3.65

Thai prawn crackers served with sweet chilli dip and peanut sauce.

2. Vegetables spring rolls £5.95

Mixed vegetables and glass noodles wrapped in rice dough sheets and served with a chilli dip.

3. Grilled Scallops £8.95

Scallops grilled with garlic butter and topped with a spicy seafood sauce.

4. New Zealand Mussels £7.95

Pan cooked mussels with lemon grass and basil. Served with a spicy seafood sauce.

6. Chicken Satay £6.50

Marinated grilled chicken on skewers served with a peanut sauce.

7. King Prawn Tempura £6.95

Butter fried King Prawns in bread crumbs served with a sweet chilli sauce.

9. Thai Fish Cakes £6.95

Chefs original Thai style fish cakes served with a sweet chilli dip.

10. Chicken wings £5.95

Salt and peppered chicken wings served with sweet chilli dip.

11. Salt N Pepper Squid £6.50

Butter fried squid with a sprinkling of salt and pepper and served with garlic mayo.

12. Thai Prawn Toast £6.50

Deep fried pieces of toast with minced prawns and sesame seeds served with a sweet chilli dip.

13. Dim Sum £6.50

Minced pork, garlic and pepper, steamed in Thai pastry & topped with fried garlic & sweet soya sauce.

15. Spicy King Prawns £6.95

Poached king prawns with chefs own spicy chilli & garlic sauce.

18. Vegetable tempura £5.95

Deep fried seasonal vegetables in a tempura batter and served with a sweet chilli sauce.

19. Soft Shelled Crab £7.95

Butter fried crab topped with salt & pepper & served with a sweet chilli sauce.

Starter sharers for 2 people

16. Crispy Duck Pancakes £12.50

A quarter crispy aromatic duck accompanied with shredded cucumber and leek with a special Hoy sin sauce.

17. Black & Thai Starter £13.50

Spring Rolls, chicken satay, dim sum and fish cakes accompanied by sweet chilli and plum sauce.

Soups

20. Tom Yum

Spicy hot & sour soup with mushroom & tomato together with fresh herbs.

23. Tom Kar

Traditional Thai coconut milk soup with mushroom, lemon juice & Thai herbs.

Please Choose:

Chicken £6.50

King prawns £7.50

Mushroom £5.95

Seafood £7.50

Salad

30. Yam Nuer Yang £9.95

Barbequed beef salad with onion, tomato, chilli & lemon juice.

32. Yam wun Sen £9.95

Prawns with glass noodle salad, with red onion and spicy Thai sauce

33. Som Tam £8.95

Traditional Isaan Papaya salad mixed with chilli, peanut, and lemon juice.

MAIN COURSE

Main course

Curries

40. Gaeng Khiaw Wan

Thai green curry with courgette, chilli, bamboo, basil leaves and coconut milk.

41. Gaeng Dang

Thai red curry with peppers, courgette, chilli, bamboo, basil leaves and coconut milk.

43. Gaeng Mussaman

Mussaman curry with coconut milk, potatoes, onion and cashew nut.

45. Gaeng Paa

Spicy Curry with bamboo shoots, green beans, courgette & fresh chilli with basil leaves.

46. Panang Curry

Thai traditional dry curry with coconut milk, lime leaves and topped with fresh chilli.

Your choice of content:

King Prawns	£12.95
Seafood	£13.45
Duck	£13.45
Beef	£11.45
Crispy Belly Pork	£12.45
Chicken	£10.95
Tofu or Vegetables	£9.45

Stir Frys

48. Pad Gra Prao

Stir fried fresh Birdseye Thai chili, green beans, onions and basil leaves.

49. Pad Prik

Stir fried fresh chilli, onion, peppers and mushroom.

50. Pad Cha

Stir fried chili & Garlic, with spicy Thai herbs.

51. Pad King

Stir fried ginger, mushroom, carrot & onion.

52. Pad Ped

Stir fried red curry with bamboo shoots, green beans, lime leaves, chilli & basil.

55. Pad Nam Man Hoy

Stir fried oyster sauce, mushrooms, baby corn, carrot and onion.

56. Pad Prieu Wan

Stir fried Sweet & Sour with peppers, onion, carrot, cucumber and cherry tomatoes.

58. Pad Kratiam Prik Thai

Stir fried garlic, black pepper, onion and peppers.

59. Pad Pak Luam

Stir fried Mixed Vegetables.

Side Orders

75. Jasmine Rice	£3.00
76. Egg Fried Rice	£3.50
77. Coconut Rice	£3.50
78. Sticky Rice	£3.95
79. Egg Fried Noodle	£3.95
80. Sweet potatoes Fries	£3.50
81. Chips	£3.00



NOODLE DISHES & CHEF SPECIALS

85. Pad Thai

Traditional Thai stir fry of rice noodles with egg, combining carrot, bean sprouts and a special pad Thai sauce, served with crushed peanut and ground chilli.

86. Pad Kee Mao

Stir fry egg noodles with chilli, garlic, vegetables and basil leaves.

87. Black & Thai Chow main

Stir fry egg noodles with bamboo shoots, baby corn, onion, mushroom.

88. Kow Pad

Fried rice with egg, tomato, onion and green leaves served with cucumber (prik nam pla).

89. Rad na

Fresh egg noodle with mixed vegetables, mushroom with a Thai gravy (sauce) served with ground chilli.

Please Choose:

King prawns or mixed seafood £13.45

Beef, chicken or belly pork £11.95

Tofu or Vegetables £9.95

Chef Specials

60. Pad Med Mamuang £14.45

Crispy chicken, stir fried with cashew nuts, onion & pepper with red wine sauce and presented in a potato basket.

63. Phu Nim Pad Pong Karee £15.95

Deep fried soft shelled crab in tempura served on a base of yellow curry sauce.

66. Hoyshell Pad Prik Thai Dam £14.95

Stir fried scallops with black pepper, onion & fresh peppers.

61. Koong Makam £13.50

Deep fried king prawns topped with tamarind sauce and fried onion.

611. Ped Makam £13.95

Sliced roasted duck topped with tamarind sauce and fried onion.

62. Tiger Crying £14.95

Grilled slices of beef sirloin served with chef special sauce.

65. Haw Mok Talay £14.95

Steamed Thai Red curry with mixed seafood. Wrapped in foil served on Hot pan.

67. Pla Nueng Manow £15.95

Steamed fillet of seabass with garlic, chilli, lemon juice and a spicy sour sauce. Served in a Thai fish Hotplate.

68. Pla Nueng See lew £15.95

Steamed seabass fillet with ginger, pepper, celery with a chefs special sauce served in a thai fish hotplate.

69. Pla sam Rod £15.95

Deep fried Seabass fillet topped with a chilli, garlic & fresh peppers and coated with a spicy sweet n sour sauce.

72. Gai Yang £13.95

Black & Thai Grilled Chicken
Marinated chicken breast grilled and sliced topped with fried onion and garlic. Served with spicy chili dip.

64. Kana Moo Grob £13.95

Stir fried crispy belly pork with, Chinese leaves, chilli & garlic.



BANQUET SET MENU

Chang Mai set for 2 people

£22 each (£44 per set)

First Course:

Spring Rolls, Prawn Toast,
Dim sum & chicken wings.

Second Course:

Chicken Green Curry,
Beef in black pepper sauce,
Mixed vegetable stir fry.
All served with Jasmine Rice

Bangkok Set for 2 people

£26 each (£52 per set)

First Course:

Thai Fish Cakes, King Prawn Tempura,
Prawn Toast & Dim Sum.

Second Course:

Chicken Mussaman Curry
Beef spicy salad
Crispy Belly Pork with oyster sauce
Served with Jasmine or egg fried
rice

Third Course:

Ice Cream or Coffee

Phuket set for 4 people

£30 each (£120 per set)

First Course:

Thai Fish Cakes, Chicken Satay,
Prawn Toast & Spring Rolls.

Second Course:

Chicken Coconut Soup

Third Course:

Duck Red Curry
Beef in chilli garlic sauce
King Prawns in
Tamarind
Chicken & Cashew Nuts in Potato
Basket.
Served with Jasmine or Egg fried
rice

Fourth Course:

Banana Fritters with ice Cream or
Tea or coffee

Pak Set for 2 people

(vegetarian)

£22 each (£44 per set)

First Course:

Spring Rolls, Tofu Satay,
Vegetable tempura & Corn Cakes

Second Course:

Tofu Panang Curry
Pad Thai with tofu
Tofu with Black Pepper sauce.
All served with Jasmine Rice.

Third Course:

Orange Sorbet

