

# THAI TAKEAWAY MENU

Wednesday 27th March

# Eight.

## TO START

---

Crispy cod cheeks, Asian slaw, pomegranate, mint & lime (GF)	£9
Mango salad, peeled prawns, chicory, peanuts & sweet chilli (GF)	£8
Steamed chicken dumplings, sweet soy & spring onions (5 pieces)	£9
Sticky Thai-style chicken wings, sweet soy glaze, chilli & sesame seeds (3 pieces)	£9

## MAINS

---

Vegan Thai green curry, aubergine, mushrooms, bamboo shoots & basil (Ve/GF) Served with steamed Jasmine rice	£13
Kao Soi - Rice noodles, chicken, curried coconut broth & kaffir lime leaves (GF)	£14
Pork massaman, potatoes, kaffir lime & galangal (GF) Served with steamed Jasmine rice	£15
King prawn drunken noodles, Thai basil & pak choi (GF)	£16

## SIDES

---

Veggie spring rolls - 3 pcs (V) £5	Steamed pak choi (V/GF) £4	Sriracha fries (V/GF) £5
------------------------------------	----------------------------	--------------------------

## DESSERTS

---

Banana fritters, caramel ice cream & toasted sesame seeds (V/GF)	£7
Kaffir lime posset, passionfruit & coconut chips (V/GF)	£8
Selection of ice cream Topped with coconut shavings	£6

Ve = Suitable for vegans. GF = gluten free. Please note that we do offer all wines at a 125ml serving. We also operate a challenge 25 policy so you may be asked to produce valid photographic ID. Some drinks may contain extra ingredients not listed; if you have any allergies or dietary requirements please let us know when you order. We add a discretionary 12.5% service charge to your bill – all of which goes to our team. WIFI password: Eat@8baldock

[eightbaldock.co.uk](http://eightbaldock.co.uk)