

JAMPEE THAI

Est.  2019

STARTER

Prawn Crackers 
Served with sweet chilli sauce.



£3.55

Mixed Meat Platter  £8.75

Minimum for two people / price per person
Chicken satay, prawns on toast, pork ribs,
vegetable spring rolls & prawns tempura.

Mixed Vegetarian Platter  £7.75

Minimum for two people / price per person
Vegetable rolls, mushroom on toast,
Jampee bags & sweet corn cakes.

Vegetable Spring Rolls  £6.55

Vegetable spring rolls filled with mixed vegetables
and clear vermicelli noodles with sweet chilli sauce.

Vegetables Tempura  £6.75



Crispy deep-fried green pepper, carrot,
onion ring, mushroom, broccoli and courgette
in tempura batter with sweet chilli sauce.

Sweet Corn Cakes  £6.75

Marinate sweet corn cake with coriander, peppers
deep-fried served with sweet chilli sauce.

Jampee Bags  £6.85

Jampee bags are one of the popular
starters. Diced veggie mixes in pastry deep-
fried served with sweet chilli sauce.

Thai Fish Cakes   £7.75

Traditional Thai fish cake with our
blend ground of fish, mild red curry
paste, green beans, lime leaves &
served with sweet chilli sauce and
crushed peanuts.



Pork Dumplings £7.75

Steamed minced pork dumpling and water
chestnut, carrot, black fungus mushroom
wrapped in wonton wrappers, topped with
fried garlic served with homemade
sweet soy sauce and sesame seeds.

Honey Pork Spare Ribs £8.50

Pork spare ribs and braised in a spicy & sweet
Thai marinade finished off with sesame seeds.

Chicken Satay   £7.50

Skewers of tender chicken breast marinated in
Thai spice, grilled, peanuts dipping sauce.

Chicken Wings  £7.50

Deep fried chicken wings with fried salt &
pepper, slice chilli, garlic, onion and spring
onion served with sweet chilli sauce.

Sesame Prawn On Toast £7.50

Deep-fried a mixture of minced prawns, coriander,
pepper, spread on French bread crumbs and
sesame seeds with sweet chilli sauce.

Prawn Tempura £8.50

Golden deep-fried marinated king prawns in
tempura batter served with sweet chilli sauce.

Duck Spring Rolls  £7.75

Shredded roast duck with carrots, white cabbage,
black fungus mushroom and clear vermicelli
noodles hand wrapped in pastry & crispy fried
served with HoiSin sauce and crushed peanuts.

Salt & Pepper Squid £7.95

Tender squid light in flour then deep fried.
The flavour of scattering salt, garlic, onion,
spring onion and sliced chill.

Soft Shell Crab Tempura £9.95

A whole soft-shell crab deep-fried in tempura
batter with homemade wasabi mayonnaise
and lemon wedge.

*IF YOU HAVE ANY ALLERGIES OR DIETARY, PLEASE
INFORM OUR MEMBER OF STAFF BEFORE ORDERING*

10% OPTIONAL SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL.

SOUP

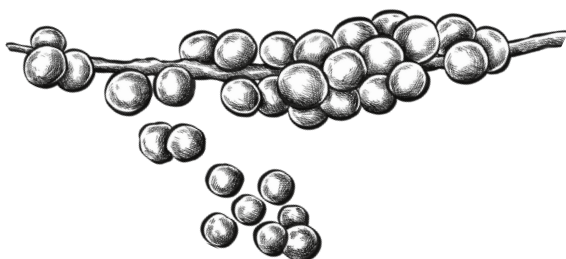
Mushrooms £6.55 | Chicken £6.95 | Prawns £7.95

Tom Yum Soup

A traditional Thai **hot & sour soup** with mushroom, cherry tomatoes, lemon juice, lemongrass, galangal, fresh chilli, kaffir lime leaves and coriander.

Tom Kha Soup

A traditional Thai hot and sour **coconut soup** with mushroom, cherry tomatoes, lemon juices, lemongrass, galangal, chilli oil, kaffir lime leaves and coriander.



SALAD

Chicken Salad £10.25

Warm salad of minced chicken with ground rice, ground chilli, red onion, spring onion, fresh mint leaves, coriander and lemon juice.

Som Tum £8.95

A Thai traditional mouthwatering fresh and spicy green salad of shredded **papaya**, with lime, carrots, cherry tomatoes, fine beans, garlic, fish sauce, fresh chilli, palm sugar and peanut mixed in Thai dressing. Available for vegetarian/vegan on request.

Yum Nuae £11.50

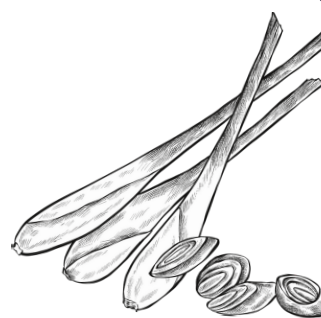
Delicious Thai salad with sliced **beef** with onion, spring onion, cucumber, coriander, tomato mixed in chilli and lime dressing.

Prah Goong £11.95

A delightful **king prawns salad** with kaffir lime leaves, red onion, spring onion, lemongrass, coriander, chilli oil in light coconut milk and Thai dressing.

Crispy Duck Salad £13.50

Crispy roast duck served on a bed of vegetable, cucumber, spring and red onions, cherry tomatoes and dressed with hoisin sauce.



CURRY

Vegetables or Tofu £9.95 | Chicken or Pork £11.95

Beef or King Prawns £12.95 | Duck £13.95

Green Curry

The famous fragrant Thai green curry, aromatic blend of coconut milk, bamboo, courgettes, peppers and sweet basil.

Red Curry

Popular Thai red curry, aromatic blend of coconut milk, bamboo, courgettes, peppers and sweet basil. (Duck includes pineapple and cherry tomatoes)

Massaman Curry

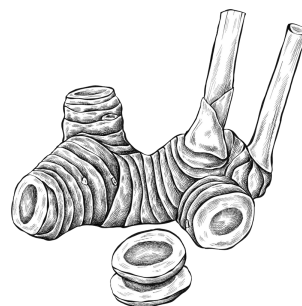
A traditional mild Thai curry from Southern Thailand in spiced, rich & sweet peanut with coconut milk, onions, carrots, potatoes and cashew nuts.

Panang Curry

Panang is another form of red curry. The difference is that it is thicker with coconut milk and fragranced by finely sliced kaffir lime leaves, red chilli, peppers and fine beans.

Yellow Curry

A nice mild and creamy curry & sweet aromatic blend of coconut milk, curry powder, turmeric powder, potatoes, carrots and onions.



We cannot guarantee that any items are completely allergen free due to being produce in the kitchen that contains ingredients with allergen as well as products that have been produced by suppliers.

STIR FRY

Vegetables or Tofu £9.95 | Chicken or Pork £11.95
Beef or King Prawns £12.95 | Duck £13.95

Himmapan 🍄

Stir fry roasted **cashew nuts** with oyster sauce, mushroom, paper, onion, spring onion and roasted dried chilli. (Chicken in batter)

Gra Prao 🍴

One of Thailand's most popular dishes. A traditional stir fry **basil leaf** with green beans, pepper, onions, fresh chilli and garlic.

Kratiem

Stir fry in delicious Thai style **garlic & peppers** with carrot, onions, spring onions and baby corn.

Priew Wan

The delicious of Thai homemade **sweet & sour** sauce stir fry with onions, spring onions, peppers, cucumbers and pineapples. (Chicken in batter)

Khing

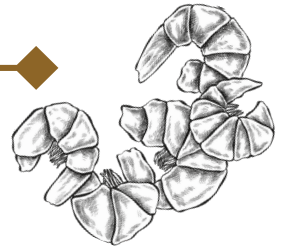
Fresh shredded **ginger** stir fry with mushrooms, black fungus mushroom, onions, spring onions, pepper, fermented soybean and carrot.

Nam Man Hoi

Thai traditional stir fry with mushrooms, onions, spring onions and peppers in oyster sauce.



CHEFS RECOMMENDATION



Chef recommendations dishes served with Steamed Rice

For Egg Fried Rice, Coconut Rice, Sticky Rice, there will be a surcharge of £1.00

Jumbo Prawns Pad Thai 🍴 🍄

Thailand's most famous dish. **£19.00**
Stir fry thick **rice noodles** with eggs, spring onions, carrot, beansprouts and tamarind sauce served with crushed peanuts and lemon wedge (served without rice).

Goong Makham 🍴 £18.00

Jumbo prawns in palm sugar **tamarind sauce** and dried chilli to create a well balanced, delicately sweet, but sour flavour.

Goong Yang 🍴 🍴 £18.00

Thai **Grilled jumbo prawns** is more tender and flavourful when cooked shell-on served with spicy seafood sauce on the side.

Goong Yai Horapa 🍴 🍴 £19.00

The delicious stir fry **jumbo prawns** with **fresh chilli**, basil, peppers, spring onion, baby corn, green bean in Thai herbs and spices.

Black Prawns £19.00

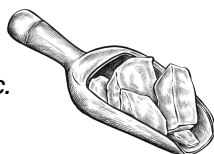
The delicious stir fry **jumbo prawns** with **black pepper sauce**, sweet pepper, onion, spring onion and carrot.

Black Seafood £19.00

A delicious stir fry with king prawns, squids & mussels in black pepper sauce, peppers, onions and spring onions.

Crab in Sweet Basil 🍴 🍴 £19.00

Soft shell crab tempura with basil leaf, fresh chilli, green beans, pepper, onions and garlic.



Pla Rad Prick 🍴 £18.50

A crispy fried fillet of **seabass** dress with **sweet chilli sauce** onion, peppers, carrot and sweet basil.

Pla Manow 🍴 🍴 £18.50

Seabass fillets steamed with Thai herbs served in a traditional **seafood sauce** of freshly squeezed **lime and chilli**.

Seabass Makham 🍴 £18.50

A crispy fried fillets **seabass** in palm sugar **tamarind sauce** and dried chilli to create a well balanced, delicately sweet, but sour flavour.

Ped Makham 🍴 £19.50

Crispy half roast duck light batters deep fry sliced in palm sugar **tamarind sauce** and dried chilli to create a well balanced, delicately sweet, but sour flavour. Served on the bed of Pak Choi and topped with crispy shallots.

Gai Yang £18.00

A popular Thai street food dish, **grilled chicken** marinated with Thai herbs and spices with Thai dipping sauce.

Weeping Steak £19.00

Grilled sirloin steak marinated with aromatic selection of Thai herbs. Thai dipping sauce with roasted rice powder and chilli powder to create its distinctive flavour.

Massaman Lamb Cutlet 🍴 £19.00

A delicious traditional mild Thai curry from Southern Thailand curry in spiced, rich & sweet peanut sauce with coconut milk, onions, carrots, potatoes and cashew nuts on top of **grilled lamb cutlet**.

Kae Pad Cha 🍴 £19.00

The delicious **hot & spicy grilled lamb cutlet** topped with red onion, onion, pepper, krachai and Thai herb chilli sauce.

NOODLE

Vegetables or Tofu £9.95

Chicken £11.95 | Beef or King Prawns £12.95

Pad Thai Noodle

Thailand's most famous dish, stir fry **thick rice noodles** with eggs, carrots, spring onions, beansprouts and tamarind sauce served with crushed peanuts and lemon wedge.

Pad See Ew

Stir-fry **large flat rice noodles** in dark soy sauce with egg, broccoli, green peas, carrots and sweetheart cabbage.

Pad Kee Maow

A hugely popular Thai dish, spicy stir fry **large flat noodles** with fresh garlic & chilli, bamboo shoots, fine beans, onions, peppers, basil and baby corn.

Pad Mee

Stir fry **egg noodles** with carrot, onions, spring onions and bean sprouts.



SIDE DISH

Beansprouts

£6.50

Stir fry beansprouts with oyster sauce and spring onion.

Broccoli

£7.50

Stir-fry broccoli with oyster sauce, garlic and ginger.

Seasonal Vegetables

£8.00

Wok-fried mixed seasonal vegetables with oyster sauce and garlic.

Pak Choi Fai Dang

£8.00

Stir-fry Pak Choi with oyster sauce, fresh garlic, fresh chilli and fermented soybean.

RICE

Steamed Rice £3.00

Egg Fried Rice £3.50

Chips | Sticky Rice | Coconut Rice £3.50

Special Fried Rice Chicken £11.25 | Prawns £11.95

Fried steamed rice with, egg, chopped carrot, onion and spring onion. Topped with tomato, cucumber and lemon wedge.

Pineapple Fried Rice  £12.95

Fried steamed rice with prawns, chicken, pineapple, raisins, cashew nuts, turmeric powder, egg, chopped carrot, onion and spring onion. Topped with tomato, cucumber and lemon wedge.

TASTING MENU

Set Menu A

Minimum 2 people | £29.95 per person

STARTER

Prawns Crackers 

Jampee Mixed Meat Platter: 

Chicken Satay, Prawn on Toast, Pork Ribs, Vegetable Spring Rolls, Prawns Tempura.

MAIN

Green Curry with Chicken  

Chicken Stir Fry with Cashew Nuts  

Prawn Stir Fry with Holy Basil & Chilli  

Steamed Rice (Unlimited servings of rice)

Set Menu B

Minimum 2 people | £31.95 per person

STARTER



Prawns Crackers 

Jampee Mixed Meat Platter: 

Chicken Satay, Prawn on Toast, Pork Ribs, Vegetable Spring Rolls, Prawns Tempura.

MAIN

Massaman Curry with Chicken  

Pad Thai Noodle with Chicken  

Mixed Seasonal Vegetable Stir Fry
Stir Fry Prawn & Squid in Black Pepper Sauce
Egg Fried Rice (Unlimited servings of rice)

Set Menu C

Minimum 2 people | £26.95 per person


STARTER

Jampee Mixed Vegetarian Platter

Vegetable Spring Rolls, Mushroom On Toast, Jampee Bags, Sweet Corn Cakes.

MAIN

Yellow curry with vegetables 

Pad See Ew noodle with vegetables
Mixed seasonal vegetables with cashew nuts 
Steamed Rice. (Unlimited servings of rice)