



The ADMIRAL NELSON

WHITTON

Thai Kitchen Festive Menu

2 Course: £36 • 3 Course: £42

Starters

Plah scallops

Crispy golden-battered duck tossed with fresh vegetables and a zesty dressing, served in a crisp pastry bowl and finished with juicy pomegranate seeds.

Plah scallops

Spicy scallops salad tossed with roasted chili paste (nam phrik phao), fresh lemongrass, shallots, mint leaves, chilli, lime juice, and fish sauce.

Gyoza (v)

Mixed vegetables wrapped in delicate gyoza pastry, served with a sweet soy and sesame dipping sauce.

Prawn on Toast

Crispy fried prawn toast, made with a savoury minced prawn topping on baked baguette, golden-fried until perfectly crunchy.

Mains

Slow-Cooked Lamb Shank Massaman Curry (N)

Tender slow-cooked lamb shank in a rich, aromatic Thai Massaman curry sauce, served with potatoes, carrots, topped with crispy shallots.

Pineapple Fried Rice

Fragrant jasmine rice wok-tossed with succulent shrimp, sweet pineapple, fresh vegetables and aromatic Thai spices, served in a fresh pineapple shell and finished with crispy shallots and herbs.

Red Duck Curry

Rich red curry with roast duck, tomatoes, pineapple and grapes.

Grilled Tofu Panang Curry (VG)

Tender grilled tofu in rich panang curry with kaffir lime leaves

Sticky Chicken

Crispy fried chicken, bite-sized, sweet 'n' sticky deliciousness.

Sides

Jasmine Rice • Sticky Rice

Desserts

Nutella Roti (N)

with strawberries, cream and a drizzle of condensed milk

Deep Fried Pineapple

With Vanilla ice cream

Pandan Thai Pancake

Served with vanilla ice cream



If you have an allergy please talk to a member of our team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared in the presence of ingredients which do contain allergens. A discretionary service charge of 12.5% will be added to the bill. All prices are inclusive of 20% VAT.
(GF) Gluten Free (N) Contains Nuts (V) Vegetarian (VG) Vegan