



C R A Z Y B E A R  
B E A C O N S F I E L D

## *thai restaurant*

### *soups*

SHANGHAI HOT & SOUR, unan ham, shrimps, chicken, peas, bamboo, egg white, shiitake mushrooms, tofu, chillies £7.00

TOM YAM KUNG YAI, king prawns, button mushrooms, lemongrass, galangal, chillies, lime £7.50 (V)

TOM KHA KAI, chicken, button mushrooms, kaffir lime leaves, coconut milk, lemongrass, galangal, chillies, lime £6.00 (V)

POH TAEK thailand's famous mixed seafood, button mushrooms, galangal, lemongrass, hot basil leaves, chillies, lime £8.00 (V)

### *starters*

SHRIMP CRACKERS, sweet chilli dipping sauce £3.50

STEAMED EDAMAME, rock salt £3.50 (V)

PRAWN & SHALLOT OMELETTE, sriraja sauce £7.50

SHARING SELECTION, marinated chicken wrapped in pandanus leaves, crispy vegetable roll, chargrilled marinated beef sirlon wrapped in cha poo leaf, satay chicken (min two people) £9.00 pp

CRISPY PRAWN & APPLE ROLL, mango, miso, orange & lemongrass dressing £7.50

BRAISED SMOKED PORK RIBS, sticky braising juices, crispy leeks £7.50

CHARGRILLED MARINATED BEEF SIRLOIN WRAPPED IN CHA POO LEAF, sauce sam ross £7.50

CRISPY PEKING DUCK ROLL, cucumber, spring onions, cashews, hoi sin dip £8.00

SATAY CHICKEN, PORK OR MUSHROOM, ard-jard sauce, peanut sauce £7.00 (V)

BRAISED SPINACH & BEAN CURD, asparagus, sautéed enoki, crispy shallots, oyster sauce £6.00 (V)

SOFT SHELL CRAB, lime, wasabi mayonnaise £10.00

KING PRAWN TEMPURA, premium soy sauce £9.00

MIXED TEMPURA rock shrimp, onion, taro, pumpkin, premium soy sauce £8.00 (V)

CRISPY VEGETABLE ROLL, hoi sin dip £7.00 (V)

FRIED BABY SQUID, spring onion, chillies, wasabi mayonnaise £8.00

MARINATED CHICKEN WRAPPED IN PANDANUS LEAVES, premium soy dipping sauce £7.50

SAUTEED HAND-DIVED KING SCALLOPS, crispy leeks, wasabi mayonnaise £12.50

### *salads*

TIGER PRAWNS, apple, mango, grapes, cherry tomatoes, mint, chillies, lime juice £9.00 / £18.00

SPICY CHICKEN, dried chilli, red onions, spring onions, chillies, galangal, lime juice, mint £7.50 / £15.00 (V)

SEARED BEEF SIRLOIN, cucumber, cherry tomatoes, onions, spring onions, coriander, chillies, lime, mint £8.50 / £17.00

HOT & SOUR KING PRAWNS, lemongrass, shallot, kaffir lime leaves, mint, spring onions, chilli oil, coconut milk £9.00 / £18.00

CRUSTACEA prawns, squid, scallops, mussels, red onions, lemongrass, galangal, lime leaves £9.00 / £18.00

SPICY SEAFOOD, prawns, squid, mussels, scallops, green papaya, peanuts, cherry tomatoes, long beans, lime, chillies £9.00 / £18.00

CRISPY DUCK, mango, roasted cashews, pomegranate, spring onions, cherry tomato, carrot celery, pomegranate dressing £7.50 / £15.00

GLASS NOODLES, thai black mushrooms, carrots, spring onions £6.00 / £12.00 (V)

## *vegetables*

- WOK FRIED BEAN SPROUTS, braised garlic cloves, mild red chillies, spring onions £4.00  
STEAMED BABY PAK CHOI, premium soy £5.00  
WOK FRIED MIXED VEGETABLES £4.50  
WOK FRIED MORNING GLORY, garlic, chillies £5.50  
WOK FRIED WILD MUSHROOM TRIO, spring onions, light premium soy £5.50  
WOK FRIED GAI LAN, braised garlic cloves, oyster sauce £5.50  
STEAMED CHOI SUM, oyster sauce £5.00

## *noodles*

- PAD THAI sen lek noodles, tiger prawns, egg, bean sprouts, shallots, pickled white radish, spring onions £12.00 (V)  
WOK FRIED RICE NOODLES, beef sirloin, capsicums, bamboo shoots, chillies, sweet basil £9.00 (V)  
WOK FRIED FAT NOODLES, chicken, gai lan, cracked hen's egg, sweet soy sauce £8.00 (V)  
WOK FRIED EGG NOODLES, chicken, mushrooms, spring onions, baby corn, bean sprouts, oyster sauce £8.00 (V)  
WOK FRIED LOBSTER EGG NOODLES, spring onions, oyster sauce £36.00

## *rice*

- WHITE CRAB & SHRIMP FRIED RICE, onion, capsicums, peas, cucumber, tomato £7.50  
EGG FRIED RICE, spring onions £4.50 (V)  
STEAMED JASMINE RICE £3.50 (V)

## *seafood*

- WHOLE WOK FRIED LOBSTER, spring onions, chopped red chillies, coriander £32.00  
GRILLED BLACK COD marinated in miso, sake, mirin, onion rings £22.00  
SWEET & SOUR TIGER PRAWNS, cherry tomatoes, cucumber, pineapple, spring onions £16.00  
CRISPY SEA BREAM FILLETS, hot & sour sauce, thai basil £15.00  
STIR FRIED CRUSTACEA tiger prawns, squid, queen scallops, mussels, spring onions, garlic, black pepper £18.00  
STEAMED RED SNAPPER, lemon juice, lemongrass, galangal, chillies, garlic, kaffir lime leaves, coriander £18.50  
STEAMED SEA BASS FILLETS, spring onions, ginger, premium soy sauce £18.50  
STIR FRIED TIGER PRAWNS, black pepper, spring onions, garlic £16.00  
STEAMED GIANT PRAWN, lemon juice, lemongrass, galangal, chillies, garlic, kaffir lime leaves, coriander £24.00  
SEARED TUNA, mix sakura salad, sesame dressing £16.00

## *meat and poultry*

- CHICKEN CASHEW NUTS, spring onions, red & green capsicums, mild fried chilli £13.00 (V)  
SPICY STIR FRIED CHICKEN, long beans, preserved egg, ginger, red curry paste £13.00  
ROASTED MARINATED DUCK BREAST, tamarind sauce, crispy shallots £14.00  
CHARGRILLED LAMB CUTLETS, french beans, xo sauce, mango, mint £15.00  
BEEF SIRLOIN, onions, fresh basil leaves, chillies £16.00  
BEEF SIRLOIN, mushrooms, onions, capsicums, oyster sauce £16.00  
VENISON FILLET, onion, garlic, black pepper £18.00  
CONFIT DUCK LEG, fried thai basil, crispy leeks, kaffir lime leaves £14.00  
SLOW POT ROAST PORK BELLY, gai lan £13.00  
SLOW POT ROAST PORK HOCK, boiled hen's egg, thai herbs £13.00  
SLOW POT ROAST OX CHEEK, spring onions, coriander, pickled thai lettuce £13.00

## *curries*

GREEN CHICKEN, thai aubergines, pea aubergines, bamboo shoots, kaffir lime leaves, sweet basil, red chilli, coconut milk £13.00 (V)

MASAMAN SIRLOIN BEEF, roasted peanuts, isle de noir potatoes, onions, crispy shallots, coconut milk £16.00 (V)

RED DUCK, pineapple, cherry tomatoes, grapes, lychees, kaffir lime leaves, sweet basil leaves, coconut milk £15.00 (V)

RED SIRLOIN BEEF, red chillies, kaffir lime leaves, sweet basil leaves, coconut milk £16.00

MILD RED TIGER PRAWN, mild chillies, kaffir lime leaves, coconut milk £16.00

YELLOW TIGER PRAWN, onions, pumpkin, coconut milk £16.00 (V)

## *ten plate tasting menu*

minimum two people £39.50 per person

SHRIMP CRACKERS sweet chilli dipping sauce

MARINATED CHICKEN WRAPPED IN PANDANUS LEAVES premium soy dipping sauce

FRIED BABY SQUID spring onions, chillies, wasabi mayonnaise

CRISPY VEGETABLE ROLL hoi sin dipping sauce (V)

SPICY STIR FRIED CHICKEN long beans, preserved egg, ginger, red curry paste

CRISPY SEABREAM FILLETS hot & sour sauce, thai basil

RED DUCK CURRY pineapple, cherry tomatoes, grapes, lychees, kaffir lime leaves, sweet basil leaves, coconut milk (V)

PAD THAI sen lek noodles, egg, bean sprouts, shallots, pickled white radish (V)

STEAMED CHOI SUM oyster sauce (V)

STEAMED FRAGRANT JASMINE RICE (V)

## *twelve plate tasting menu*

minimum four people £47.00 per person

SHRIMP CRACKERS sweet chilli dipping sauce

CHICKEN SATAY ard-jard sauce, peanut sauce (V)

STEAMED KING SCALLOPS ginger, spring onion, coriander and chillies soy dressing

SOFT SHELL CRAB lime, wasabi mayonnaise

CRISPY PEKING DUCK ROLL cucumber, spring onions, cashews, hoi sin dip

GRILLED BLACK COD marinated in miso, sake, mirin wine with onion rings

VENISON FILLET black pepper, garlic, spring onions

GREEN CHICKEN CURRY thai aubergines, pea aubergines, bamboo shoots, kaffir lime leaves, sweet basil, coconut milk (V)

PAD THAI sen lek noodles, prawns, egg, bean sprouts, shallots, pickled white radish (V)

WOK FRIED GAI LAN braised garlic cloves, oyster sauce (V)

STEAMED FRAGRANT JASMINE RICE (V)

DESSERT

*enjoy!*

*(V) denotes dishes that are, or can be prepared without meat*

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