

Nibbles

The perfect partner for our house cocktails or just to snack on whilst you browse

Prawn Crackers	3.00
Served with sweet chilli dipping sauce	
Larb Nuts Vg N 🌶️🌶️	4.50
Dry fired cashews and ground nuts with chilli, lime leaf, lemon grass, galangal salt and sugar	

Fresh juices

Freshly prepared to order

Orange Juice	3.95
Strawberry and Lime	4.50
Watermelon, Orange and Apple	4.25
Pineapple and Passionfruit	4.50

Side plates

Ideal accompaniments to our main dishes or just select a few to put in the middle of the table

Chicken Satay N	6.95
Char grilled chicken served with a peanut satay dipping sauce (4)	
Thai Grilled Pork	6.95
Succulent pork coated in Thai bbq sauce (4)	
Satay Jay Vg N	5.50
Satay marinated tofu skewers char grilled to perfection served with peanut sauce (4)	
Red Dragon Ribs 🌶️	6.95
Marinated in delicate Thai spices, finished on the char grill	
Pork Bao Buns	6.95
Char grilled fluffy buns filled with bbq pork, pickled cucumber and siracha mayo (2)	
Aubergine Bao Buns Vg N	6.95
Aubergine tempura with pickled cucumber and peanut satay sauce (2)	
Crispy Squid (Pla Muk Tod) 🌶️	6.95
Fried squid accompanied by a green peppercorn dipping sauce	
Vegetable Spring Rolls Vg	5.50
Crunchy vegetables freshly rolled in a crispy wrap with a traditional sweet chilli sauce (4)	
Duck Rolls	7.50
Shredded duck rolled with spring onion. Served with a Hoisin dipping sauce (4)	
Thai Sliced Crispy Beef 🌶️	7.50
"Banging!" crispy beef with sticky dipping sauce	
Thai-namite Prawns 🌶️	7.75
Battered prawns in a siracha mayo. So moorish!	
Kafir Lime Chicken 🌶️	5.95
Fried chicken pieces served with a zesty dipping sauce	
Dim Sum	6.50
Premium steamed prawn dim sum accompanied by a mild chilli citrus sauce and crispy garlic (5)	
Vegetable Tempura Vg	5.75
Red pepper, aubergine, carrot, courgette, spring onion, green beans, broccoli, baby corn and sweet potato with a sweet chilli dipping sauce	
Som Tam Vg 🌶️🌶️	5.50
The quintessential Thai salad	

Cant decide? Let Koh!

Simply let us know how much you want to spend per head and we will do the rest for you, based on your personal preferences.

Find & share



At Koh we place the emphasis on lightly prepared fresh dishes with strong aromatic components. We want your dining experience, as in Thailand, to be about sharing, so we recommend all your dishes are placed into the centre of your table.

Freshness is a passion for our Thai chefs, so they will send your dishes to you as soon as they have cooked them, ensuring the flavour, quality and experience is at the level both you and they expect.

Curries

All served with Jasmine rice

Chicken Green Curry 🌶️🌶️	8.95	Sweet potato green Curry Vg 🌶️🌶️	8.95
The classic Thai curry. Chicken, coconut milk, lemongrass chilli and galangal		Flavour packed with sweet potato, courgette, cherry tomatoes. Tried and loved by our vegan staff	
Beef Thai Red Curry 🌶️	10.95	Chu Che Aubergine Curry Vg 🌶️🌶️	8.95
Beef served in a traditional red curry, rich, robust and moderate chilli heat		Spicy thick red curry base with aubergine, cherry tomatoes and mangetout	
Prawn Penang 🌶️	10.95	Fiery Jungle Curry 🌶️🌶️🌶️	8.75
A delicious prawn curry, rich, creamy and fragrant		VERY spicy thin based fragrant soup. Pork, aubergine and Thai herbs. Are you up for it?	
Chicken Massaman N 🌶️	9.95		
A mild chicken curry with peanuts, potato and spices			

Stir fries

Place them in the centre and share!

Koh's Chicken Basil Stir Fry	9.95	Spicy Pork Fried Rice 🌶️🌶️	9.95
Chicken with aromatic Thai basil, crunchy peppers, red and spring onions, bamboo shoots, green beans, mangetout and seasoned with a sweet soy sauce. Served with Jasmine rice		Jasmine rice, stir fried pork, birds eye chillis, mangetout, green beans, spring onions seasoned with Krachai and Thai basil	
Pineapple Riceberry Rice Vg N	8.95	Thai inspired Singapore Noodles 🌶️	9.95
A Thai super food. Stir fried nutty riceberry rice, pineapple, onions, garlic, spring onions, red peppers, peanuts and traditional Thai salted turnip		Egg noodles fried with chicken, prawns, beansprouts and hispi cabbage, coated in Thai yellow curry spices	
Beef Cashew Stir Fry N 🌶️	10.95	Chicken Pad Thai N	9.25
Beef, peppers, cashew nuts, pineapple and a smokey chilli flavour. Served with Jasmine rice		The nation's favourite. chicken, rice noodles, beansprouts, crushed peanuts. A must for every table	
Prawn Pad Thai N	9.95	Vegetable Pad Thai Vg N	8.95
The classic, with king prawns		Tofu, mangetout, green beans, beansprouts, peppers and carrot	

Specialities

Influenced from across all the Thai regions

Tomahawk Tiger Steak	19.95	Crispy Sea Bass 🌶️	14.25
Gorgeous hand cut 500g tomahawk steak with a green peppercorn, coriander and lime leaf sauce, served with Jasmine rice		Sea bass fillets lightly battered and served with lemon grass, chilli, coriander and mildly spicy tamarind sauce	
Tamarind Duck	14.95	Salmon Phat Kaphao	11.95
Half a roast duck served in a sweet and sour tamarind sauce with crispy noodles		A healthy fried salmon filet diced onto nutty riceberry rice with green beans, crispy garlic, red onions and a soy egg	
Thai Triple Cooked Chicken	11.95	Tom Yum Vg 🌶️🌶️	5.95
Half a triple cooked chicken with ginger, garlic and soy sauce. Served with a rich, roasted Thai sweetcorn salad		Add Chicken +1.50 Add Prawns + 2.00 Thailand's best loved soup, aromatic, sharp and sweet	

Add a side

Jasmine Rice Vg	2.95	Bangkok Broccoli Vg N	4.95
		Wok fried broccoli coated in peanut sauce and drizzled with Siracha	
Riceberry Rice (Organic) Vg	3.95	Chilli Cabbage Vg 🌶️🌶️	3.95
A nonglutinous purple Thai rice known for its nutritional properties		Hispi cabbage stir fried with garlic and chilli	
Coconut Rice Vg	3.50	Thai Corn Salad Vg	4.95
Jasmine rice cooked with coconut milk			
Egg Fried Rice	3.50	Chillies Vg 🌶️🌶️🌶️	1.00
Koh Potatoes	3.50	Turn up the heat	
Baby potatoes fried with onions and Thai spices		Fried Egg	1.50
Egg Noodles	3.95	Go native and eat like a Thai	

🌶️ A tingle 🌶️🌶️ Moderately spicy 🌶️🌶️🌶️ Very spicy 🌶️🌶️🌶️🌶️ Life changing **Vg** vegan-friendly **N** contains nuts

Allergens – Dishes are prepared in areas where allergenic ingredients are present and so there may be traces. Please alert your server to any allergies, you or a member of your party may have.

Optional 10% service charge added to all dining in bills.

Cocktails

£7.50 EACH OR 2 FOR £12

- 
Blushing Lotus
 Chambord liqueur, vodka, pineapple and raspberries with a hint of almond
- 
Bye Bye Samurai
 Copious amounts of rum combined with passionfruit, pineapple and lime
- 
Dragon's Ruin
 Passionfruit and raspberries muddled with citrus fruits and apple juice served over vodka
- 
Koh Figure
 Fig Liqueur and Sailor Jerry's with a splash of apple juice
- 
Kohpirinha
 Our twist is made with gin, lychee liqueur, fresh orange and lime
- 
Mai Thai
 A fantastic tippie using lashings of rum, lime and a wink of vanilla
- 
Mango Iced Tea
 A "Grown Up Only" iced tea, perfectly paired with Thai spices
- 
Summer daze
 An old special of ours made with gin, passionfruit and Midori melon liqueur

TOP SHELF FAVOURITES

- 
Espresso Martini 8.50
 Fresh double espresso shaken with Black Cow vodka and a hint of vanilla
- 
Jim and Juice 8.50
 Generous amounts of Jim Beam along with pineapple juice and vanilla.
- 
Thai Royale 8.00
 Tasty and luxurious, raspberry and lychee liqueur, fizzed up with prosecco
- 
Koh Lipe 8.00
 Our version of a Lychee Martini made with Kwai Feh and Belvedere vodka
- 
Pattaya Passion 8.50
 Our take on a Porn Star Martini made with Belvedere served with the classic passionfruit, topped up with prosecco
- 
Pomegranate G&T 8.00
 Oodles of gin shaken with pomegranate juice, filled with tonic.
- 
Thai's To Mexico 8.00
 A dazzlingly good tequila and lychee liqueur blend. Served with passionfruit and lime
- 
Triple Chocolate Martini 8.00
 End dinner or start the night with a pudding! Chocolate martini with your choice of added Kahlua, Frangelico or Amaretto

Classics

£8 each

COSMOPOLITAN CAIPIRINHA
 CLASSIC MARTINI DAIQUIRI APEROL
 SPRITZ OLD FASHIONED MOJITO
 PINA COLADA HENNESSY SOUR

White Wine

- Conto Vecchio Pinot Grigio** *Italy*
 Dry crisp and floral
 175 6.00 250 7.75 BTL 23.00
- Wine Farer Chenin** *France*
 Bright and fresh with hints of rose water and passion fruit
 175 6.50 250 8.75 BTL 24.00
- Versant Viognier** *France*
 Crisp and exotic with a long lingering finish
 BTL 25.00
- Sancerre Blanc** *France*
 Lemon, lime and apple with a mouthwatering finish
 BTL 40.00
- Spy Valley Sauvignon Blanc** *New Zealand*
 Easy drinking, dry & zesty
 175 7.75 250 9.75 BTL 29.00
- Paddock Chardonnay** *Australia*
 Tropical flavours with a summer finish
 175 5.50 250 6.75 BTL 19.50
- Finca Valero Blanco Macabeo** *Spain*
 Light, fresh & easy
 175 5.00 250 6.50 BTL 18.50
- Gewurztraminer Jean Biecher** *France*
 Lychee and pineapple with a hint of sweetness
 BTL 36.00

Red Wine

- La Serre Cabernet Sauvignon** *France*
 Fresh blackcurrants and blackberries
 175 6.50 250 8.75 BTL 24.00
- San Abello Merlot** *Chile*
 Intense aroma of ripe plums and sweet spice
 175 5.50 250 7.00 BTL 20.00
- El Muro Tempranillo** *Spain*
 Easy going with bags of dark fruit
 175 5.00 250 6.50 BTL 18.50
- Nerello Mascalesse** *Italy*
 Jammy red fruits with a touch of violet
 BTL 25.00
- Tillia Malbec** *Argentina*
 Medium bodied, plum, blackberry and dark chocolate
 175 7.75 250 9.75 BTL 29.00
- Castillo Viento Rioja** *Spain*
 Raspberry, cherry and strawberry
 175 7.75 250 9.75 BTL 29.00
- Spy Valley Pinot Noir** *New Zealand*
 Sweet cherry mocha and lavender with a long firm finish!
 BTL 40.00

Sparkling

- Belstar Prosecco** *Italy*
 Light and elegant with citrus fruits, pear and sweet melon
 125 7.50 BTL 29.00
- Champagne Palmer** *France*
 Rich and aromatic, hints of honey, hazelnuts and brioche
 BTL 55.00
- Veuve Clicquot Yellow Label Brut**
 Golden with biscuity citrus flavours
 BTL 75.00

Rosé

- Pinot Blush** *Italy*
 Fruity, floral and crisp 175 5.00 250 7.25 BTL 22.50

Beer & Cider

- Singha (draught)** 5% 5.75
 The original Thai beer
- Bottled Beer**
- Singha - Thailand** 5% 4.00 **Estrella Spain** 4.6% 4.50
- Asahi - Japan** 5% 4.00 **Peroni 0% Italy** 3.50
- Doom Bar UK** 5.50
 500ML 4.3%
- Bottled Cider**
- Rekorderlig** 6.75 **House Bottled** 5.50
 Ask your server

House Spirits

Add a mixer 1.00
 Please ask your server for the full list

- | | SINGLE | DOUBLE |
|--------------------|--------|--------|
| Vodka | | |
| Russian Standard | 4.00 | 6.00 |
| Stolichnaya Citrus | 5.00 | 7.00 |
| Zubrowka | 5.00 | 7.00 |
| Black Cow | 6.00 | 10.00 |
| Belvedere | 6.00 | 10.00 |

Rum

- | | | |
|-------------------|------|------|
| Brugal Anejo | 4.00 | 6.00 |
| Brugal Blanco | 4.00 | 6.00 |
| Kraken Spiced | 5.00 | 7.00 |
| Skippers Dark Rum | 4.00 | 6.00 |

Gin

- | | | |
|------------|------|------|
| Larios Gin | 4.00 | 6.00 |
| Hendricks | 5.00 | 7.00 |
| Bombay | 5.00 | 7.00 |

Tequila

- | | | |
|----------------|------|------|
| Jose cuervo | 5.00 | 7.00 |
| Patron Tequila | 6.00 | 9.00 |

Whiskey & Bourbon

- | | | |
|-----------------|------|------|
| Makers Mark | 5.00 | 7.00 |
| Monkey shoulder | 6.00 | 9.00 |
| Jamesons | 5.00 | 7.00 |
| Jack Daniels | 5.00 | 7.00 |
| Glenmorangie | 5.00 | 9.00 |

Single malts & Cognac

- | | | |
|--------------|------|------|
| Talisker | 5.00 | 7.00 |
| Hennessey VS | 6.00 | 9.00 |
| Ardbeg | 6.00 | 9.00 |

Spirits & Liqueurs

- | | | |
|--------------------|------|------|
| Amaretto Disaronno | 4.00 | 6.00 |
| Kahlua | 4.00 | 6.00 |
| Cointreau | 4.50 | 7.00 |
| Baileys | 4.50 | 7.00 |

Soft drinks

- | | |
|---------------------------------------|------|
| Home Made Iced teas | 3.50 |
| PASSION FRUIT/LEMON/POMEGRANATE | |
| Fever Tree Tonics | 2.20 |
| Ginger beer | 2.75 |
| Sprite | 2.75 |
| Coca Cola | 2.85 |
| Diet Coca Cola | 2.75 |
| Sparkling / Still mineral water 750ML | 3.95 |
| Elderflower Presse | 2.50 |
| Sparkling Lemongrass & Ginger | 2.50 |

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