



## Specials

### **RUHLMANN-ALSACE**

**Tokay-Pinot Gris 2001 Perfect with the Thai spices (£18.50)**

### **Yum Phed Krob (£8.50)**

Tossed crispy roasted duck. Hand rolled in fresh rice paper with Thai herbs and toasted sesame seeds.

### **Tord Mun Goong (£8.50)**

Prawn and chicken cakes with young ginger and coriander roots. Served with green salad, thai vinegar dressing.

### **Plaa Grob Naam Ma-kham (£17.50)**

Crispy fried sea bream filled with lemongrass. Served with brandy tamarind dressing and Thai herb salad, coriander & mint dressing.

### **Hor Mok Talay (£17.50)**

Steamed seafood, salmon fillet, crab meat, king prawn and scallop in banana leaf parcel, red curry sauce and kaffir lime leaf.

### **Sup-pa-rod Cheum (£6.50)**

Slices of fresh pineapple simmered in malibu candy sauce. Served with macapuno coconut ice-cream, organic chocolate sauce.

## Seasonal Lunch Menu

### Lighter Lunch

#### **Roasted Butternut Squash Soup (£5.50)**

Served with extra virgin olive oil and mascarpone

#### **Spinach Salad with Warm Garlic Dressing (£7.50)**

Served with capers, sun blushed tomatoes, olives and thyme (V)

#### **Yum Goong Takrai (£8.50)**

Seared tiger prawns tossed with shallots, lemongrass and chilli served with crispy shrimp crackers.

#### **Traditional Thai Satay (£7.50)**

Marinated chicken fillet grilled and served with red onion and cucumber salad and spicy peanut sauce.

#### **Porpia (£7.50)**

Bean sprouts, shitake mushrooms, sweetheart cabbage and glass noodles rolled in pastry and deep fried. Served with homemade palm sugar and chilli dipping sauce. (V)

#### **Tom Yum or Tom Ka (£7.50)**

Authentic hot spicy and sour prawn or chicken soup with mushrooms, galangal, lemongrass, kaffir lime and coriander (V) Tom Ka is milder with a hint of coconut milk.

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coffee lounge

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## Something More

### **Sirloin Steak Sandwich (£9.50)**

Grilled sirloin steak served in toasted ciabatta with Dijon mayonnaise and rocket and watercress salad.

### **Pad Thai (£10.00)**

Stir fried noodles with tiger prawn or chicken, bean sprouts, crushed peanuts, egg and spring onions (V)  
Served with fresh lime and crushed chilli.

### **Goong Phad Prew Wan (£18.50)**

Stir fried giant prawns with chilli garlic tomato sauce finished with spring onions with flaming sambucca!

### **Massaman Neua (£15.50)**

Slow cooked beef with onions and baby potatoes in a fragrant star anise, cardamom and cassia bark sauce.

### **Braised Venison Casserole (£16.50)**

Slow cooked with thyme, bay leaves and red wine. Served with wilted spinach and creamy mash.

### **Phad Kra Pow Neua (£16.50)**

Stir fried beef fillet with chilli, garlic, dark soy and holy basil topped with a fried egg. Thai street food at its best!

### **Fragrant Green Curry (£14.00)**

Tiger prawn or chicken with baby Thai aubergines, young bamboo, broccoli, snake beans and sweet basil.

### **Gaeng Gari Gai (£14.50)**

Free range chicken thighs simmered in yellow curry with roasted peanuts, cashew nuts and kaffir lime leaves.

### **Panang Curry (£14.00)**

Tiger prawn or chicken red curry with kaffir lime and lemongrass, softened with coconut milk and sweet basil.

*All above main courses served with steamed jasmine rice.*

Thai morning glory stir fried with garlic and chilli (£4.50)

Stir fried greens with shitake mushrooms, oyster sauce and garlic (£4.50) Thai herb pot (£4.50) Rice (£3.00)

All dishes may contain traces of nuts.

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## Seasonal Dinner Menu

### Starters

#### Roasted Butternut Squash Soup (£5.50)

#### Spinach Salad with Warm Garlic Dressing (£7.50)

Served with capers, sun blushed tomatoes, olives and thyme (V)

#### Yum Goong Takrai (£8.50)

Seared tiger prawns tossed with shallots, lemongrass and chilli served with crispy shrimp crackers.

#### Porpia (£7.50)

Bean sprouts, shitake mushrooms, sweetheart cabbage and glass noodles rolled in pastry and deep fried. Served with homemade palm sugar and chilli dipping sauce. (V)

#### Traditional Thai Satay (£7.50)

Marinated chicken fillet grilled and served with red onion and cucumber salad and spicy peanut sauce.

#### Yum Neua (£8.50)

Grilled beef sirloin tossed with, celery, tomatoes, mint, onions and coriander. Chilli, lime and fish sauce dressing.

#### Prawn Tempura (£8.00)

. Served with pickled ginger and sweet plum dipping sauce.

#### Tom Yum or Tom Ka (£7.50)

Authentic hot spicy and sour prawn or chicken soup with mushrooms, galangal, lemongrass, kaffir lime and coriander Tom Ka is milder with a hint of coconut milk (V)

### Main Courses

#### Braised Venison Casserole (£16.50)

Slow cooked with thyme, bay leaves and red wine. Served with wilted spinach and creamy mash.

#### .Gaeng Phed Pet Yang (£16.50)

Roast duck simmered in a rich red curry sauce served with grilled pineapple and lychees.

#### Goong Phad Prieu Wan (£18.50)

Stir fried giant prawns with chilli garlic tomato sauce finished with spring onions with flaming sambucca!

#### Massaman Neua (£15.50)

Slow cooked beef with onions and baby potatoes in a fragrant star anise, cardamom and cassia bark sauce.

#### Gaeng Gari Gai (£14.50)

Free range chicken thighs simmered in yellow curry with roasted peanuts, cashew nuts and kaffir lime leaves.

#### Phad Kra Pow Neua (£16.50)

Stir fried beef fillet with chilli, garlic, dark soy and holy basil all topped with a fried egg. Thai street food !

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**Fragrant Green Curry (£14.00)**

Tiger prawn or chicken with baby Thai aubergines, young bamboo, broccoli, snake beans and sweet basil.

**Panang Curry (£14.00)**

Tiger prawn or chicken red curry with kaffir lime and lemongrass, softened with coconut milk and sweet basil.

*All main courses served with steamed jasmine rice.*

**On the Side**

Thai morning glory stir fried with garlic and chilli (£5.00)  
Stir fried greens with shitake mushrooms, oyster sauce and garlic (£5.00) Thai herb pot (£5.00) Rice (£3.00)

All dishes may contain traces of nuts.

**After Dinner Menu**

**Homemade Desserts**

**Glouy Burd Chee (£6.00)**

Banana simmered in coconut milk with organic vanilla ice cream and sesame seeds

**Rich Chocolate Pudding (£6.00)**

Covered in dark chocolate sauce. Served with your choice of luxury ice cream

**Organic Sticky Toffee Pudding (£6.00)**

Served with luxury vanilla ice cream or double cream

**Spiced Crème Brulee (£6.00)**

Infused with nutmeg and cinnamon for a real treat

**Green & Blacks Organic Ice Cream Selection (£5.50)**

Two scoops of any of the following flavours, Organic Vanilla, Strawberry, Belgium Chocolate, Caramel Nut or White Chocolate and Raspberry

**Sorbet Selection (£5.50)**

Two scoops of any of the following flavours Lemongrass and Ginger, Raspberry or Alphonso Mango.

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## **With Your Dessert**

### **Palazzina Moscato Passito**

Piemonte, Italy

Honeyed, rich and intense ripe apricot with orange aromas, the sweetness is balanced by a crisp fresh finish  
*125ml £7.50*

### **Madame de Rayne Sauternes**

Bordeaux, France

Golden colour with rich honeyed fruit and caramel on the palate  
*125ml £7.50*

Disaronno, Sambuca Luxardo, Kahlua, Baileys, Tia Maria, Jack Daniels, Taylors 10yr Old Tawny Port  
£3.00

Glenmorangie 10 year old Single Malt, Remy Martin V.S.O.P  
£4.00

## **Hot Drinks**

Liqueur coffee of your choice topped with fresh double cream  
£6.00

Cappuccino, Latte, Mocha, Hot Chocolate  
£2.20

Macchiato, Americano, Espresso  
£2.00

Twinings Earl Grey/ Everyday/ Herbal/Fruit Teas  
£2.00

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## Champagne & Sparkling

### Joseph Perrier Cuvée Royale Brut NV

Grand Marque Champagne. Rich fruity mature style, with a touch of spice. An excellent food Champagne  
£8.00 125ml Glass    £20.00 375ml Bottle    £37.50 750ml Bottle

### Bollinger Special Cuvée Brut NV

A biscuity nose with hints of white fruit and the full-bodied palate is perfectly balanced by a soft delicate  
mousse  
£49.00 750ml Bottle

### Poi Roger Vintage 1999

Intense gold with fine persistent mousse, aromas of floral rose notes warming to toasted brioche.  
£65.00 750ml Bottle

### Nyetimber Classic Cuvée 2003, West Sussex England

Aromas of lemon zest and apricots combine with pink grapefruit and melon flavours to give this wine great  
freshness  
£7.50 125ml Glass    £37.50 750ml Bottle

### Brut 1415 Blanc de Blancs NV, Moingeon France

Complex floral bouquet with hints of citrus fruits and long lasting bubbles  
£19.00 750ml Bottle

## White wine

### Albarino Palacio de Fefinanes Rias Baixas `07 Spain

Straw yellow in the glass, intense perfume of flowers with notes of citrus peel leading to a long finish  
£32.50 750ml Bottle

### Niedermenniger Riesling Kabinett `02 Germany

Sweet stone fruit characters and an almost savoury minerality. An off dry style - excellent with fish dishes  
£29.50 750ml Bottle

### Mâcon-Prissé les Clochettes `07 Burgundy France

Crisp and fresh white Burgundy. Un-oaked, balanced and harmonious, with lovely notes of apples and citrus  
£26.50 750ml Bottle

### Catalina Sounds `08, Marlborough New Zealand

Herbaceous style, dry mineral with gooseberries and a zesty finish - very elegant  
£24.50 750ml Bottle

### Vale da Murta Arinto `08 Bucelas Portugal

Made just to the north of Lisbon, Arinto is the local grape, an aromatic dry white, highly regarded by Jancis  
Robinson  
£23.50 750ml Bottle

### Gentil Willm `06 Alsace France

A crisp, vibrant blend of Riesling, Pinot Gris and Muscat. Silky on the palate with a citrus lemon flavour  
£22.50 750ml Bottle

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**Vansha Chenin-Sauvignon-Viognier `08 Paarl South Africa**

A crisp blend of tropical Chenin and Sauvignon citrus and pear with a lingering ripe peach finish from the Viognier

£18.00 750ml Bottle

**Valliciergo Viura Blanco Rioja `08 Campo de Borja Spain**

A fresh white Rioja with floral aromas and delicious ripe peach and pear fruit flavours on the palate

£4.20 175ml Glass £5.50 250ml Glass £16.50 750ml Bottle

**GPG Garganega/Pinot Grigio `08 Italy**

Delicate, crisp dry white with peach and apple fruit and a hint of almonds on the finish

£4.20 175ml Glass £5.20 250ml Glass £15.00 750ml Bottle

## Rosé wine

**Côtes de Provence Domaine Houchart Rosé `08**

Full flavoured and fruity, this wine is a delicious, thirst quenching Rosé for drinking on its own or with zingy salads and spicy cuisine. Pale pink and off dry this Rosé punches above its weight

£21.00 750ml Bottle

**Les Petits Grains Rose `08 VDP d`Oc France**

This is a dry Rosé with smooth red fruit flavours and good minerality

£4.50 175ml Glass £5.70 250ml Glass £17.00 750ml Bottle

## Red wine

**Barbaresco `06 Corsini Piemont Italy**

Refined and rounded tannins, packed with aromas of black cherries and violets. Rich fruit on the long spicy finish showing intense notes of chocolate and coffee

£31.00 750ml Bottle

**Vacqueyras Cuvee Speciale `01 Rhone France**

Deep purple in colour, this wine is mature with notes of red fruit and soft tannin

£27.50 750ml Bottle

**Stone Paddock Pinot Noir `08 Central Otago New Zealand**

Classic aromas of sweet cherry and raspberry on the palate are balanced with spicy oak notes.

£26.50 750ml Bottle

**Vale da Murta Tinto 07 Bucelas Portugal**

Intense and youthful Touriga, with traits of sloes and mulberries and a touch of gentle oak

£23.50 750ml Bottle

**Arauco Carmenere `07 Maule Valley Chile**

Deep ruby red aromas of mulberries and plums finishing with soft spice and blackberries

£20.50 750ml Bottle

**Vansha Shiraz-Cabernet `06 Paarl South Africa**

Deep red in colour with black fruits and cedar on the nose finishing with soft smooth tannin

£18.00 750ml Bottle

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**Carrizal Tempranillo Rioja `08 Spain**

A soft velvety easy drinking Rioja

£4.20 175ml Glass    £5.50 250ml Glass    £16.50 750ml Bottle

**Emiliana Syrah `07 Rapel Valley Chile**

Aromas of black cherries and damsons, followed by silky tannin

£4.20 175ml Glass    £5.20 250ml Glass    £15.00 750ml Bottle

**Panilonco Merlot `08 Colchagua Chile**

Ripe fruit flavours with tones of liquorice and blackberries

£4.10 175ml Glass    £5.10 250ml Glass    £14.50 750ml Bottle

**Dessert wine**

**Madame de Rayne Sauternes `05 Bordeaux France**

Golden colour with rich honeyed fruit and caramel on the palate

£6.50 125ml Glass    £17.00 375ml Bottle

**Moscato Passito `05 Araldica Piemont Italy**

Rich and intense, ripe apricot fruit and a buttery toffee character behind the fresh grape

£6.50 125ml Glass    £17.00 375ml Bottle

**Drinks Menu**

**Spirits**

Jack Daniels	£3.00
Smirnoff Red Label	£3.00
Gordons Gin	£3.00
Bombay Sapphire	£3.00
Glenmorangie 10 yr old single Malt	£4.00
Oban 14yr old single malt	£4.50
Sambuca Luxardo	£3.00
Jose Cuervo Classico Tequila	£3.00
Remy Martin VSOP	£3.00
Bacardi	£3.00
Baileys	£2.50
Courvoisier	£3.00
Disaronno	£3.00
Kahlua	£3.00
Cointreau	£3.00
Tia Maria	£3.00
Grahams 10yr Old Tawny Port	£3.00

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# thirteen church street

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13 Church Street | Storrington | West Sussex | RH20 4LA

## **Bottled Beers**

Singha Thai	£3.40
Chang	£3.60

## **Soft Drinks**

Coke/Diet Coke/Lemonade	£2.00
Lychee or Papaya Juice	£2.50
Cranberry Juice	£2.00
Freshly Squeezed Orange Juice	£2.50
Tomato Juice	£2.00

## **Water**

Hildon Still Large	£3.00
Hildon Still Small	£1.50
Hildon Sparkling Large	£3.00
Hildon Sparkling Small	£1.50

## **Hot Drinks**

Espresso	£2.00
DbI Espresso	£2.20
Macchiato	£2.00
Americano	£2.00
Latte	£2.20
Cappuccino	£2.20
Mocha	£2.50
Hot Chocolate	£2.50
Pot of Twinings Everyday/Earl Grey/Herbal	£1.80

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