

Welcome to

NUSARA

thai fire kitchen

World-class Thai cuisine from chefs who have not only served Thai royalty, they've been cooking up a storm in the South West for over 10 Years. Born in 2020. A decade in the making.

Thai Prawn Crackers g 2.5

Starters

Chicken Satay n 6.5

Marinated chicken skewers served with a peanut based sauce (3)

Thamm's Slow Cooked Ribs 9

Half a rack of Thai spiced slow cooked ribs cooked to Head Chef Thamm's secret recipe

Laab Gai Salad Parcels 5.5

Thai minced chicken served with baby gems flavoured with lime, fish sauce & Thai herbs

Laab Kua Salad Parcels 5.5

Thai minced beef served with baby gems flavoured with lime, fish sauce & Thai herbs

Laab Pak Salad Parcels v,ve 5.5

Thai plant based baby gems flavoured with lime, herbs and onion

Prawn Shub 7.5

Lightly battered prawn tempura with a sweet chilli sauce

Krob Squid 6

Crispy squid served with oyster sauce

Tord Mun Pla 5.5

Handmade Thai fishcakes (4)

Botmart Kanom Jeeb g 6

Handmade Dim sum to chef

Botmart's special recipe (4)

Pak Spring Rolls v g 5.5

Handmade vegetable spring rolls.

Available crispy or fresh

Klua Kluea Prawns 5.5

Butterfly wok-fried shell on prawns

Tord Mon Kao v,ve 6

Thai sweetcorn cakes (4)

Pak shub v,ve 5.5

A medley of vegetables dusted and dipped in tempura and lightly fried

Thai-Style Mussels 7.5

Steamed mussels with fragrant lemongrass and a light chilli sauce

Pork Satay 6

Marinated Pork Skewers (3)

Specialities

POT

Gai Yang Green Curry 12

Chopped grilled chicken breast green curry, served with jasmine rice

Massaman Lamb Shank n 16.5

Whole lamb shank served in a Massaman curry served with jasmine rice

Seabass Gaeng Pa g 14

Jungle curry seabass served with jasmine rice

Duck Leg Panang 15.5

Slow cooked duck leg served with Penang sauce and served with jasmine rice

Ma Kam Roast Duck n 15.5

Roasted duck leg served in a tamarind and cashew sauce and served with jasmine rice

Ma-Kuea Green Curry v 11

Aubergine green curry served with jasmine rice

GRILL

Chopped Sirloin 25.5

Weeping Tiger Steak
Chopped, grilled 10oz sirloin steak with a Jaew sauce served with jasmine rice

Seabass Num Tok 14.5

Crispy fried seabass fillet served with jasmine rice

Chopped Rump 11

Steak Tai Dum
Sliced rump steak in a cracked black pepper stir fry sauce served with jasmine rice

Neua Yang 15

Sizzling weeping tiger steak served with a jaew sauce served with jasmine rice

Seabass Pad Cha 14.5

Seared seabass fillet served with jasmine rice

Gai Yang 14

Slow cooked grilled chicken thigh with Jaew sauce, served with jasmine rice

WOK

Nusara Prawn Phad Thai n 11

King Prawn Phad Thai served to Nusara's special recipe

Thamanoon 12

Pad Kee Mao
Our infamous chopped rump steak spicy noodles

Holy Basil Kra Pow 11

& Khai Dao
A spicy minced beef or chicken stir fry served with jasmine rice and a Thai style egg

Med Ma Mang n 12

Wok cooked chicken cashew served with jasmine rice

Chiang Mai 9.5

Spicy Fried Rice g, vo

Thai Spiced rice with minced chicken, chilli & fragrant Thai basil

Curries

Your Choice of Vegetable, Prawn, Chicken or Beef (+£1.50) & your choice of Jasmine or Sticky Rice

Penang Curry vo 11

A delicious, rich, creamy and fragrant curry

Green Curry vo 11

The classic Thai curry with, coconut milk, lime leaf and kratchi

Red Curry vo 11

Traditional red curry, rich, robust and moderate chilli heat

Salads & Soups

Yum Neua 9.5

Rump steak slice fillet drizzled with lime, chilli, and coriander

Laab Gai 8

Thai minced chicken salad flavoured with lime, fish sauce, herbs and onion

Laab Pak v,ve 7

Thai plant based salad flavoured with lime, herbs, and onion

Tom Yum g 6

Hot and sour prawn

Thai soup

Tom Ka g 7

Spicy coconut based soup

Kao Tom g 6

Thai rice soup

Sides

Jasmine Rice 2

Sticky Rice 2

Pad Pak 3

Coconut Rice 2.5

Egg Fried Rice 2.5

Wok-Fried

Chilli Broccoli 3.5

All our chefs are Thai, indeed they have all cooked for the Princess of Thailand. Everything is freshly made in house everyday and we are a fresh food kitchen - at peak times wait times may vary. If there is a specific Thai dish you would like to have and it's not on the menu just ask and we will see what we can rustle up.

Dishes are prepared in areas where allergenic ingredients are present and may contain traces. We cannot guarantee our dishes are 100% free from these ingredients. Please alert your server of any serious allergies & we will do our utmost to cater for your requirements.

All our food is Gluten Free unless marked.

v= vegetarian, ve = vegan, vo= vegetarian option

g = contains gluten, n = Contains nuts, = Heat rating

nusarathai.co.uk

f t i @nusarathai

Cocktails 8

Muay Thai Punch

A Brugal Anejo & pineapple rum punch with a hint of ancho Reyes chilli liqueur. Served over cubed ice

Dark 'n' Stormy Kraken

Our take on the classic Dark 'N' Stormy, with Kraken spiced rum

Nusara Iced Tea

A boozy and refreshing iced tea with Conker Gin, Black Cow vodka, elderflower and Midori Melon Liqueur

Royale Gin Mojito

Elephant Gin Mojito, with Holy Basil & mint and topped with prosecco

A Sacred Sour

A moreish Havana 7 Rum Sour with Fig Liqueur and lemon zest

Phi Phi Sour

An exotic stolichnaya vodka sour with Aperol & apricot.

Ora-gin Sour

A delicate larios gin sour with hints of lychee and orange

Chiang Mai Sour

A Black Cow Vodka Sour with Cherry Herring, Angostura and lemon juice

Hazlenut & Chocolate Martini

A luxurious Frangelico & Mozart Gold Martini

Espresso Martini

The ultimate after dinner aperitif

Non Alcoholic Cocktails 6.95

Please let your server know what flavours and style of cocktail you would like and we will create to taste

Red Wine

	175ml	250ml	Bottle
Sangiovese IGT Rubicone, Rometta, Italy 2019	5	6	18
Shiraz, Green Park, South Africa 2019	6	7	22
Côtes du Rhône Rouge, Élément "Terra", Laudun Chusclan, France 2018	6.5	8.5	25
Les Mougeottes Pinot Noir, IGP Pays d'Oc, France 2019			26
Don David Cabernet Sauvignon, El Esteco, Argentina 2018			28
Rioja Crianza, Ramón Bilbao, Spain 2017			29
Brunito Rosso Toscana IGT, Da Vinci, Italy 2019			30
Are You Game Shiraz, Fowles, Australia 2017			35
Merlot Reserve Pat's Garden, Ken Forrester Wines, South Africa 2017			37
Gran Mascota Malbec, Argentina 2017			40
The Gypsy, Ken Forrester Wines, South Africa 2015			65

White Wine

	175ml	250ml	Bottle
Trebbiano IGT Rubicone, Rometta, Italy 2019	5	6	18
Chenin Blanc, Green Park, South Africa 2019	6	7	22
Pinot Grigio delle Venezie IGT, Sartori, Italy 2019	6.5	8.5	23
Viognier Reserve, Bodegas Santa Ana, Argentina 2019			24
Les Mougeottes Chardonnay, IGP Pays d'Oc, France 2019			26
Not Your Grandma's Riesling, Chaffey Bros Wine Co, Australia 2019			30
Yealands Estate Land Made Sauv Blanc, Yealands, New Zealand 2019	8.5	11	32
Old Vine Reserve Chenin Blanc, Ken Forrester Wines, South Africa 2019			35
The FMC, Chenin, Ken Forrester Wines, South Africa 2019			65

DRINK

Bubbles

	125ml	Bottle
NV Fiabesco, Prosecco Extra Dry DOC, Italy	7	30
NV R de Ruinart, Ruinart, France		75

Rose

	175ml	250ml	Bottle
Pinot Grigio Blush, Il Sospiro, Italy 2019	6.5	7.5	22
Côtes de Provence Rosé, Domaine de l'Amour, La Vidaubanaise, France 2019	8	10	30

Beer & Cider

Singha, 5% Pint	5
Singha, 5% Half	3.5
Leo, 5% 330ml Bottle	4
Singha, 5% 330ml Bottle	4
Freedamn, 0% 330ml Can	3.5
Curious Apple Cider, 5.2% 330ml Bottle	4
Doom Bar, 4.3% 50cl	5.5

Coffee & Tea

Espresso	2
Double Espresso	2.5
Americano	2.5
Latte	3
Cappuccino	3
Macchiato	2.5
Hot Chocolate	3
Please ask your server for milk if you require. Oat Milk is available.	
Pot of Tea - Please ask your server for available flavours	2.5

Soft Drinks

Coca Cola	2.6
Diet Coke	2.6
Coke Xero	2.6
Sprite	2.6
Soda & Lime	2.6
Soda & Elderflower	2.6
Big Tom Tomato Juice	3.5
Eager Orange	2.5
Eager Apple	2.5
Eager Pineapple	2.5
Eager Cranberry	2.5
Kiddies Juice	2
(Choose from flavours above)	
Fever Tree Tonic	2.6
Fever Tree Light Tonic	2.6
Fever Tree Ginger Beer	2.6
Fever Tree Soda	2.6
Mangajo Pomegranate & Green Tea (Iced Tea)	3.25
Mangajo Acai Berry & Green Tea (Iced Tea)	3.25