



Thai Restaurant

THE CRAZY BEAR

The SIGHT
comforts the HEART
while the TASTE
nourishes the SOUL

- Anonymous Muse

CHEF'S RECOMMENDATION

CRAZY BEAR PLATTER £22

edamame, spicy wing, minced pork salad, prawn cake & sticky rice

(fish, shrimp, soya, wheat, sesame)

LAAB MUU £15

spicy minced pork salad with chilli and lime dressing

(fish, soya)

PAD POO NIM CURRY £22

stir-fried rich and spicy soft-shell crab with egg, celery, coconut milk and turmeric & curry powder

(wheat, crab, egg, celery soya)

PAD POH TAK £23

stir-fried mixed seafood with Thai herbs and chilli

(wheat, fish, prawn, mussels, squid, oyster, soya)

PAD KA PRAO MUU MAKHEUA YAO £16

stuffed aubergine with spicy minced pork basil and chilli

(wheat, soya, oyster)

IMPORTANT MENU INFORMATION

V vegetarian | PB plant based | GF adaptable for gluten-free

Some dishes may contain ingredients not listed in the description. If you have any allergies or dietary requirements, please speak to your server for more information.

Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes. Please note that although thorough precautions have been made fish may contain bones.

Prices include VAT | exclude a discretionary 12.5% service charge added to your final bill

Please note, some

TWELVE PLATE SHARING MENU

£50 per person | minimum two people per set menu (classic or vegetarian)

CLASSIC

KHAO GRIAP KUNG shrimp crackers with sweet chilli dip

TOD MUN PLA spicy Thai fish cake, kaffir lime & roasted red curry paste with sweet chilli & peanut dip

TOM KAH GAI chicken, chestnut mushrooms, galangal & coconut milk soup

SOM TAM papaya salad, cherry tomato, fine beans, tamarind, lime & chilli dressing with peanuts

PAD THAI rice noodles with egg, tamarind sauce, beansprouts, spring onion, carrots & peanut on the side

PAD MET MA MUANG stir-fried chicken with roasted cashew nut with spring onion & peppers,

KANG PANANG beef, Thai pea, aubergine, basil, fine green bean, coconut milk & kaffir lime leaves

SEABASS NEUNG MA NOW steamed seabass with lemon chilli sauce, mixed Thai herbs & vegetables

PAD TUA NGOK beansprouts, spring onion, braised garlic and soy sauce

KHAO SUAY jasmine rice

PAD PAK CHOI pak choi with light soy sauce

KHAO NIEOW KA TI coconut sticky rice with coconut ice cream

VEGETARIAN

POH PIA PAK spring roll of cabbage, carrot, shiitake mushroom, spring onion & a sweet chilli dressing

TOD MUN KHAO POD homemade sweet corn fritters with sweet chilli dip

TOM KHA HED chestnut, oyster & enoki mushroom, galangal & coconut milk

SOM TAM papaya salad, cherry tomato, fine beans, tamarind, lime & chilli dressing with peanuts

PAD THAI rice noodles with egg, tamarind sauce, beansprouts, spring onion, carrots & peanut on the side

PAD MET MA MUANG stir-fried roasted cashew nut with spring onion & peppers

PED PRIEW WAN stir-fried sweet and sour, pineapple, cherry tomatoes, onions, spring onions & peppers

KANG PANANG vegetables, Thai pea aubergine, basil, coconut milk, fine green beans & kaffir lime leaves

PAD TUA NGOK beansprouts, spring onion, braised garlic and soy sauce

KHAO SUAY jasmine rice

PAD PAK CHOI pak choi with light soy sauce

KHAO NIEOW KA TI coconut sticky rice with coconut ice cream

KHAO (RICE) & GUAY TIEOW (NOODLES)

KHAO SUAY jasmine rice £5
KHAO NIEOW sticky rice £6
PLAIN NOODLES £8 (egg, soya)

KHAO KAI egg fried rice £6 (egg)
KHAO KA TI coconut rice £6

All dishes can be adapted for gluten-free and vegetarian diets

Please choose one of the following options:

GAI (CHICKEN) £16
KUNG (PRAWN) £18

NEU (SIRLOIN BEEF) £21
PAK (VEGETABLES) £15

KHAO PAD
stir fried rice, with free range egg, broccoli, cherry tomato, onion & spring onion
(wheat, egg, oyster, soya)

PAD THAI
rice noodles with free range egg, tamarind sauce, beansprouts, spring onion, carrots with peanut & chilli flakes on the side (egg, soya, peanut, celery)

PAD KEE MAO
flat rice noodle with Thai chilli, basil leaves, bamboo shoot, fine beans, young peppercorn white onion & spring onion (wheat, oyster, soya)

PAD SI EW
flat rice noodles with a dash of soy sauce, free range egg, broccoli & bok choy (soya, egg, wheat, oyster)

PAD PAK (STIR FRIED VEGETABLES)

PAD PAK CHOI £8
pok choy with light soy sauce (soya)

PAD TUA NGOK £8
beansprouts, spring onion, braised garlic and soy sauce (soya)

PAD NAM MUN HOI £8
mixed Thai vegetables with soy sauce (soya)

PAD MAKHEUA YAO £8
aubergine with chilli & Thai basil (soya)

AR HAN KIN LEN (APPETISER)

KHAO GRIAP KUNG £5
shrimp crackers with sweet chilli dip (shrimp)

EDAMAME £5
soya bean with sea salt (soya bean)

THAI MIXED PLATTER £15
edamame, chicken satay, crispy prawn cake, vegetable roll and honey ribs with sweet chilli dip (soya, shrimp, sesame, oyster, fish, wheat, celery, peanut)

TOD MUN KHAO POD £8
homemade sweet corn fritters with sweet chilli dip (wheat)

GAI SATAY £10
marinated chicken in golden turmeric & mild spices served with peanut sauce (peanut)

POH PIA PAK £8
vegetable spring roll, cabbage, carrot, shiitake mushroom, spring onion with sweet chilli dressing (wheat, soya)

POH PIA PED £9
hand rolled duck spring rolls with hoisin sauce (wheat)

TOD MUN KUNG £11
crispy fried fish & shrimp paste coated with breadcrumb served with sticky plum sauce (fish, shrimp, wheat, soya, sesame)

PEK GAI TOD £12.50
marinated chicken wing with spicy coating & sesame seeds served with sweet chilli sauce (wheat, soya, sesame)

SEE KHRONG MUU £11
Wok-fried sticky honey pork ribs with chilli and tamarind (wheat, soya, oyster, celery)

PAK TOD £9
mixed vegetables in battered with sweet & chilli sauce (wheat)

KUNG TOD OR PLA MEUK TOD £12
tempura prawn or squid with spicy sriracha sauce (wheat, prawn, squid, soya)

KUNG GLEU OR PLA MEUK GLEU £12
salt & pepper prawn or squid with garlic & sriracha sauce (wheat, prawn, squid, soya)

TOM (SOUP)

TOM KHA HED £10
chestnut, oyster & enoki mushroom, galangal & coconut milk (none)

TOM YAM KUNG £12
hot and sour, tiger prawn, chestnut mushrooms & galangal (prawns)

TOM KAH GAI £11
chicken, chestnut mushrooms, galangal & coconut milk soup (none)

YUM (SALAD)

YUM TALAY £16
Mixed seafood salad with chilli and Thai herbs (celery, prawns, squid, mussels)

YUM NEU £16
grilled beef salad with spring onion, celery, cherry tomato, diced cucumber, mint and lime & chilli dressing (celery, soya)

SOM TAM £12
papaya salad, cherry tomato, fine beans, tamarind, lime & chilli dressing with peanuts (peanuts)

PLA (FISH)

PLA KAPONG NEUNG MA NOW £22
steamed seabass with lemon chilli sauce, mixed Thai herbs & vegetables (fish)

PLA KAPONG SAM ROD £22
deep fried seabass with trio sauce, tamarind, chilli & sweet chilli (wheat, fish, soya, oyster, celery)

KANG (CURRIES)

Please choose one of the following options:

GAI (CHICKEN) £18
KUNG (PRAWN) £18

PLA (SEABASS) £22
PAK (VEGETABLES) £16

NEU (SIRLOIN BEEF) £21
PED (DUCK) £20

KANG MASSAMAN
ratte potatoes, onion, roasted cashew nut & crispy shallots (cashew nut)

KANG PANANG
Thai pea aubergine, basil, fine bean, coconut milk & kaffir lime leaves

KANG KIEOW WAN (GREEN CURRY)
Thai pea aubergine, purple aubergine, bamboo, Thai basil, kaffir lime & green chilli

KANG DANG (RED CURRY)
Thai pea aubergine, purple aubergine, bamboo, Thai basil, kaffir lime & red chilli

PAD (STIR-FRIED)

All dishes can be adapted for gluten-free and vegetarian diets

Please choose one of the following options:

GAI (CHICKEN) £16
KUNG (PRAWN) £18

PLA (SEABASS) £20
PAK (VEGETABLES) £15

NEU (SIRLOIN BEEF) £21
PED (DUCK) £20

PAD MET MA MUANG
stir-fried roasted cashew nut with spring onion & peppers (cashews, wheat, oyster, soya)

PAD PRIK THAI DUM
stir-fried garlic, black pepper & celery (wheat, oyster, soya)

PAD PRIEW WAN
stir-fried sweet and sour, pineapple, cherry tomatoes, onions, spring onions & peppers

PAD KHING
stir-fried ginger with onions, chestnut mushrooms, celery, spring onion & peppers (celery, wheat, oyster, soya)

PAD KA PROA
stir-fried basil with chilli & garlic (wheat, oyster, soya)

PAD NAM PRIK PAO
Stir-fried with sweet chilli paste, onion, fine bean, red chilli and Thai basil (wheat, oyster, soya)