

THAI LUNCH EXPRESS MENU

at **THE ELEPHANT INN**

MONDAY TO FRIDAY 12PM-4PM
(EXCLUDING BANK HOLIDAYS)

CHOOSE A STARTER + MAIN COURSE AND YOUR PROTEINS FOR £9.50

(Please note starters and mains will be served at the same time.)

Take away available: £1 surcharge will be applied when ordering lunch deal to take away)

THAI-INSPIRED DRINKS

While you wait for your food arrive, try our seasonal Thai-inspired drinks

Perfect accompaniment to any sweet, spicy, salty or sour Thai dish.

Pink Thai Passion **10.00**

Pink Tarsier Gin, Passion Fruit liquor, pineapple and lemon juice makes refreshing perfectly balanced sweet and tart cocktail. Goes well with any flavoursome Thai dish.

Calabria Bros Eden Valley Riesling, Australia

Bottle **24.50** // 250ml **8.80** // 175ml **6.10**

Fresh lime/grapefruit and an herbal character – goes well with both green curry but also noodle or fresh Thai salads.

Strange Kompanjie Cinsault, South Africa

Bottle **29.00** // 250ml **10.40** // 175ml **7.30**

This 'natural', juicy and soft red wine with no oak influence and little tannin goes well with spicy and flavoursome Thai dishes.

STARTERS

Spring Rolls (v)

2 crispy spring rolls with vermicelli and mixed vegetables

Gyo-za (v)

2 deep-fried assorted Japanese dumplings filled with vegetables

Chicken Satay

2 marinated chicken skewers with peanut sauce

Thai Fish Cakes

2 deep-fried spicy minced penga fish with spices and red curry paste

Tom Kha (v)

Mild coconut soup with Thai herbs and mixed vegetables

Tom Yum (v)

Spicy tom yum soup with mixed vegetables

MAIN COURSES

WOK DISHES

Served with Jasmine rice

*Cooked with your choice of: Vegetables/Chicken/Tofu (v)/Beef/Prawn/Seafood/Duck **9.50***

All dishes can be made vegetarian or vegan

Pad Pak

Stir-fry with mixed vegetables

Pad Kra Pao (v)

Stir-fry with basil leaves, onion, chilli and garlic

Pad Nam Mun Hoi

Stir-fry with oyster sauce and vegetables

Pad King

stir-fry with ginger, salted beans and vegetables

Pad Ma-muang

Stir-fry with cashew nuts and vegetables

CURRY DISHES

Served with Jasmine rice

*Cooked with your choice of: Vegetables/Chicken/Tofu (v)/Beef/Prawn/Seafood/Duck **9.50***

All dishes can be made vegetarian or vegan

Red Curry (v)

Original red curry cooked with coconut milk, vegetables and basil leaves

Green Curry (v)

Classic green curry cooked with coconut milk, vegetables and basil leaves

Jungle Curry (v)

Hot and spicy curry with coconut milk, cooked with vegetables and basil leaves

Massaman

Massaman curry cooked with coconut milk, potatoes and onions, topped with crispy fried shallots

NOODLE DISHES

Cooked with your choice of: Vegetables/Chicken/Tofu (v)/

*Beef/Prawn/Seafood/Duck **9.50***

All dishes can be made vegetarian or vegan

Pad Thai

Stir-fried rice noodles with egg, bean sprouts, spring onions in our homemade Pad Thai sauce

Pad Chow Mein

Stir-fried egg noodles with mixed vegetables and soy sauce

Drunken Noodles (v)

Stir-fried egg noodles, topped with your choice of meat, red curry sauce and fried shallots

NOODLE SOUPS

Served with rice noodles

*Cooked with your choice of: Vegetables/Chicken/Tofu (v)/Beef/Prawn/Seafood/Duck **9.50***

Tom Yum (v)

Famous Thai tom yum soup with peanuts, coriander and bean sprouts

Num Tok

Thai style soup with strong flavours, bean sprouts, broccoli, spring green and basil

The Elephant Inn

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*Some of our fish dishes may contain small bones. All prices are inclusive of VAT. A discretionary service charge of 10% will be added to the bill in the restaurant. If you require information regarding the presence of any allergens in our food or drink, please ask your server who will be happy to provide this information. Whilst a dish might contain a specific allergen, due to wide range of ingredients used in our kitchen, food may be at risk of cross contamination of other ingredients. Vegetarian (v) • Vegan (vg)