

BROTHER THAI

THAI ROTI BAR

ROTIS

9

Our signature dish. Best eaten like a taco, fold it in the middle, eat from the end.

A flakey paratha, ajat slaw, herbs, Sriracha, Sriracha mayo & Thai filling of choice:

Sticky Spicy Beef 🍴

Thai Basil Chicken 🍴

Roasted Jackfruit (Ve) 🍴

Red Curry Chicken 🍴🍴

Vegan Sticky Seitan (Ve) 🍴

RICE BOWLS

12.95

Served with Hom Mali Thai Jasmine rice

Thai Fried Chicken Satay (N)

Seitan Satay (Ve, N)

Pad Krapao Nuea *stir-fried, spicy minced beef, herbs & a crispy, soft egg* 🍴

Thai Red Curry (gf) served with chicken & coconut milk 🍴

Vegan Thai Red (Ve, gf) *tenderstems, oyster mushrooms, bamboo shoots* 🍴

SMALL PLATES

Thai Fried Chicken *with Sriracha mayo or house sweet chilli sauce* 8.5

Crispy Mushroom Laab (Ve, gluten*) 🍴 8.5

Spicy Waterfall Salad (Ve, gf) *coriander, mint, swede, onions, khao kua* 🍴 6.5

Tenderstems Thai (Ve) 7

LITTLE EXTRAS

Thai Jasmine Rice 3

Cucumber Ajat Slaw 3

Sweet Chilli Sauce / Satay Sauce (N) 2.5

Crispy Fried Egg 2.5

ICE CREAM

6.5

Served with a spiced, peanut brittle crumb

Coconut (gf, contains Milk, N)

Salted Caramel (gf, N, Ve*)

Allergens - please see reverse of menu

Card Payments Only

Our grass-fed, Welsh PGI Beef and outdoor bred, free-range pork are supplied by Farmers Pantry, based locally in Llantwit Major

BOTTLED BEERS

Singha (330ml, 5%)	4.65
Chang (320ml, 5%)	4.85
Wiper & True - Kaleidoscope, Pale Ale (440ml, 4.2%, <i>Ve</i>)	6.3
Tiny Rebel - Clwb Tropica (440ml, 5.5%, <i>Ve</i>)	6.3
Big Drop - Paradiso IPA (<i>low-alcohol, 0.5%</i>)	4.6

COCKTAILS

9.8

Lychee Longtime (<i>double gin, lychee liqueur, lemon</i>)
Tuk Tuk Tequila (<i>double silver tequila, passionfruit liqueur, lime</i>)
Coco Samui (<i>double coconut rum, pineapple liqueur, lime</i>)
Rum Aroi (<i>double spiced rum, amaretto, lime</i>)
Mekhong Sour (<i>double Mekhong Thai spirit, aquafaba, lemon</i>)

HOUSE WINE

Malbec / Sauvignon Blanc (<i>125ml / 175ml / 250ml / Bottle</i>)	5.25 / 6.25 / 8.25 / 23.5
Prosecco	26.5

GUEST WINE

Nostros Carmenère Reserva 13.5% " <i>red, wild berries, cloves, silky, full</i> "	29.5
Gatito Loco Rioja Blanco 12.5% " <i>clean, crisp, peachy, tropical, mango</i> "	29.5

SPIRITS & MIXERS *please ask your server (single / double)*

6.8 / 8.8

MOCKTAILS *made with Bristol Syrups & Navas botanical mixers*

Watermelon Wat (<i>watermelon, lemon, ginger ale</i>)	4.8
Pattaya Passion (<i>passionfruit, lime, soda</i>)	4.8

SOFT

Coke, Diet Coke, Mango Juice	3
San Pellegrino, Ginger Beer	2.7
Still / Sparkling Water	2.7

COFFEE

Espresso (<i>single / double</i>)	2.5 / 3.5
Americano	3

Allergens - please speak to a member of staff for more information.

We cannot guarantee any dish is free from traces of allergens. **Nuts are present** on our menu and in our restaurant. **Ve*** not suitable for milk allergy sufferers. **gluten*** does not contain gluten as an ingredient but dish is cooked in the same oil as foods containing gluten. We use chicken thigh pieces, on rare occasions, small bones may be present.

An optional charitable donation of 35p is added to each bill for **For Life Thailand Charity**. This small donation is an easy way to improve the lives of disadvantaged children in the countries whose food cultures we enjoy. Registered Charity No.143950 Eng & Wales.