

Lunch & Early Dining Menu

2 Course £23.50 | 3 Course £26.50
Choose one from Starters, Mains & Desserts

Complimentary

The Mantra Magic (alcohol-free)

A seasonal special, taste the Mantra welcome.

Prosecco DOC, Tallero, NV (125ml)

Veneto, Italy

Sauvignon Blanc (125ml)

Loire, France

Starters

Chicken Satay

A classic. Skewers of chicken marinated in our secret recipe, grilled, and served with our homemade peanut sauce (N)(GF)

10.5

Vegetable Golden Parcels (V)

Spring roll pastry wrapping our chef's special mix of sweet corn, garden peas, onions, and carrots, served with sweet chilli sauce

10.5

Moo Ping

Bangkok's favourite street food. Char-grilled pork skewers, perfectly balanced with sweet and savoury flavours

10.5

Crispy Duck Salad

Succulent slices of duck on a bed of fresh greens in a zesty citrus dressing. Savour an exquisite balance of textures and flavours (Medium hot)(VO - Mushroom)

14

Pan-fried Gyoza

Classic chicken and vegetable dumplings, steamed and pan-fried for the crispiness

8

Homemade Vegetable Spring Rolls (V)

Our take on the popular vegetable spring rolls. Delightful crunchiness served with our sweet plum sauce

10.5

BBQ Pork Spare Ribs

Grilled pork spare ribs with fresh Thai herbs tossed in our homemade BBQ sauce.

9.5

Thai Style Fried Squid

Delicious deep-fried squid, lightly-flour coated, topped with diced spring onion and peppers. Served with homemade spicy tamarind dipping sauce.

12

Mains

All dishes are served with Jasmine rice *

Signature Mantra Chicken Green Curry

Our signature dish. Tender chicken pieces in our creamy, flavourful green curry sauce. Mostly recommended *(Medium hot)(VO - Tofu)(GF)*

16.5

Crispy Pork with Chilli and Basil

Enjoy the authentic and unforgettable flavours of our signature Pad Ka Prao. Stir-fried with crispy pork belly, fragrant Thai basil, and fiery chilli peppers

(Hot)(VO - Tofu)(GF)

18

Thai Style Sweet & Sour Chicken

Crispy strips of Chicken breasts stir-fried in sweet and sour sauce with pineapples, onions, cucumbers, cherry tomatoes and spring onions *(VO - Crispy mushroom)*

17

Beef in Red Curry

Slices of tender beef cooked with a savoury and sweet red curry paste and coconut milk *(Medium hot)(VO - Tofu)(GF)*

18.5

Massaman Lamb Curry

Tender cuts of lamb slow-cooked with potatoes, onions and cashew nuts in a rich Massaman curry sauce, having a sweet aftertaste, made with turmeric, staranise, cardamom, cinnamon, chillies and coconut milk *(Mild)(VO - Tofu)(GF)*

20

Panang Pork Curry

Tender pork simmered in our rich Panang curry, savoury and sweet with peanut flavour, embellished with shredded kaffir lime leaves, red chillies, and sweet basil *(N)(Hot)(VO - Butternut squash)*

17

Garlic & Pepper Chicken

Savoury Chicken breast slices stir-fried with caramelised garlic with sprinkles of peppers *(Mild)(GF)*

16

Chicken in Yellow Curry

Tender Chicken Breast cooked with baby potatoes, garlics, and onions in the curry made from rich turmeric-flavoured base *(Mild)(VO - Butternut squash)(GF)*

15

Chicken Pad Thai

Thailand's national dish, a blend of sweet, sour, salty and umami flavours. This is made with chicken, Thai rice stick noodles, eggs, bean sprouts, and spring onions stir-fried with a tamarind sauce *(VO - Tofu)*

16

Homemade Desserts

Coconut Panna Cotta 5.5

Mango Mousse 6.5

Lemon Posset 4.8

Cake of the Day 4.5

(V) - Vegetarian, (N) - Contains nuts recipe, (VO) - Vegetarian option, (GF) - Gluten-free option available
For Vegetarian and Gluten-free Options, please ask our team member for information of our menu. Some of the ingredients we use are classified as food allergens. Full allergen information on our menu is available upon request.

* All dishes are served with jasmine rice except Padthai (noodle dish)

All prices include VAT. A discretionary 10% service charge will be added to your bill. Both service charge and tips are gratefully received and are passed directly to colleagues.