



the art kitchen

restaurant & gallery

A LITTLE BIT ABOUT THE ART KITCHEN

Firstly, a warm welcome to our restaurant! The Art Kitchen interprets traditional Thai cuisine in an exciting and modern way. We are obsessive about sourcing the highest quality and freshest produce available. Free-range meat and fresh fish are sourced from the market daily and all vegetables and herbs are delivered fresh from local suppliers.

Hilary and Barrie Cload founded the restaurant in 2004, when they invited the Head Chef and Restaurant Manager of the Eastern Orient Express train to join them to open a contemporary Thai restaurant in Warwick. Starting out with such talent helped the Art Kitchen to set high standards from the beginning. Unique to the Art Kitchen, our Thai menu is served within an Art Gallery setting which is always evolving as the artworks are sold and replaced with new pieces.

We encourage our guests to enjoy the Thai culture of sharing and tasting several dishes rather than just choosing one per course. All our food is fresh and cooked to order. We have Vegan options with dishes denoted by the 'VG' symbol and most of our dishes can be converted into vegetarian dishes. Most of our dishes can also be served gluten free.

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Every care is taken to avoid any cross contamination when processing all orders, especially specific allergen free dishes. We do, however, work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone.

Finally, we hope that you enjoy The Art, The Kitchen and the whole experience!

You can order anything from the à la carte menu at lunch time,
but you have the option of a special lunch offer here below.

LUNCH MENU

TUESDAY to SATURDAY 12:00 - 14:30

LUNCH BOXES

Our LUNCH BOXES dishes are smaller portions of our favorites - served in a wooden 'lunch box'.

AK LUNCHBOX

£16.00

Thai Green Chicken Curry
or
Chicken Massaman Curry
Jasmine Steamed Rice
Chicken Larb 🌶️🌶️
Vegetable Spring Roll
Stir Fried Vegetables

VEGETARIAN BOX

£14.95

Vegetable Thai Green Curry
or
Sweet Potato & Squash Massaman
Jasmine Steamed Rice
Tofu Larb
Vegetable Spring Roll
Stir Fried Vegetables

THE LUANG BOX (also available on Sunday lunch)

£24.00

Beef Fillet Panaeng Curry 🌶️
Jasmine Steamed Rice
Chicken Larb 🌶️🌶️
Duck Roll
Broccoli

LUNCH-TIME NOODLES

PAD THAI 🌶️

Shoelace noodles, wok-fried with beansprouts & spring onion

Chicken £15.00 Vegetable £14.00

DRUNKEN NOODLES KUAYTIEW PAD KII MAO 🌶️🌶️🌶️

Fresh ribbon noodles, wok-fried with garlic, chilli, holy basil, baby corn and fine beans

Chicken £15.00 Beef fillet £18.00 Prawn £17.00 Vegetable & Tofu £14.00

WOK FRIED RIBBON NOODLES PAD SEEIEW

Broccoli, wok-fried with eggs and protein of your choice

Chicken £15.00 Beef fillet £18.00 Prawn £17.00

SINGAPORE NOODLES

Wok fried Vermicelli noodles with bean sprouts, peppers, onions and carrots

Chicken £15.00 King Prawn £17.00 Chicken & King Prawn £18.00

Have a look at our set menus for lunch or dinner on page 5

STARTERS

CHAPHU LEAF SEABASS £12.00 🌶

CHAPHU LEAF - Cured seabass with lemongrass, lime, chilli & kaffir leaf served on Chaphu leaves

THAI RICE CRACKER £8.00 🌶

with salad of shrimp, chilli, ginger, fish sauce and palm sugar

DUCK ROLL £8.00

POHIPIAH PED - Deep fried aromatic duck roll with Hoi Sin

AK PRAWN TOAST £8.00

KHANOM PANG NAR GOONG - Traditional sesame prawn toast

VEGAN ROLL £8.00 ①

POHPIAH JE - Trio of crispy deep fried spring vegetable roll served with plum sauce

CHICKEN CURRY SPRING ROLL £8.00

POHPIAH GARI GAI - Trio of diced chicken with onion & shallot

SELECTION BOX (for 2 people) £25.00

Duck roll, Chicken Satay, AK prawn toast and Salt N Pepper Squid to share

SALT N PEPPER SQUID £11.00

Served with onions, spring onions and chilli.

BABYBACK PORK RIBS £15.00

SEE KRONG MOO OB - Baby back pork ribs slow cooked with star anise, cinnamon and black pepper served with their braising juices.

CHICORY LEAVES LARB £10.00 (3 pieces) 🌶🌶

Chicory leaves filled with, chicken or tofu and dressed in lime juice, chilli and shallots

SOFT SHELL CRAB £15.00

PU NIM - Deep-fried soft-shell crab with chopped fresh chilli, garlic and spring onion

CHICKEN SATAY £8.00

GAI SATAY - Trio of grilled chicken sticks served with mung bean sauce

PRAWN TEMPURA £15.00

GOONG CHOOP PAENG TORD - Tempura of fresh prawns and seasonal vegetables with dipping sauces

FINE BEAN TUA TORD £12.00 ①

TUA TOR - Salad of fine bean tempura with red onion, spring onion and red chilli

SOUPS

TOM YAM GOONG SOUP £10.00 🌶🌶

Spicy king prawn soup with mushrooms, lemongrass, chilli and coriander

TOM KHA SOUP £10.00 🌶①

Creamy and spicy chicken soup with mushrooms, galangal and coconut milk

TOM YAM MUSHROOM £10.00 ①

Spicy mixed mushrooms soup with lemongrass, chilli and coriander

MAINS

THAI GREEN CURRY KIEW WARN 🌶️🌶️

Our special version of Thai green curry seasoned with fresh Thai herbs and spices.

Chicken £17.00 Prawn £18.00 Vegetable £15.00

THAI RED CURRY GAENG DAENG 🌶️

Traditional Thai red curry seasoned with fresh Thai herbs and spices.

Chicken £17.00 Prawn £18.00 Vegetable £15.00

MASSAMAN CURRY MASSAMAN

Traditional Massaman curry very slowly cooked with onion, potatoes and coconut.

Chicken £17.00 Lamb £18.00 Sweet Potato & Squash £15.00

PANAENG CURRY PANAENG 🌶️

Traditional Panaeng curry in a rich and creamy sauce with chilli, lime leaf, sweet basil, and coconut.

Chicken £17.00 Beef fillet £19.00

SEAFOOD CHOO CHEE CURRY PACHOO CHEE TALAY 🌶️

A luxurious red curry with king prawns, scallops, squid and mussels.

£22.00

SEA BASS WITH SWEET BASIL PLA PRIK THAI SOD 🌶️🌶️

Crispy fresh sea bass served with chilli, garlic, crushed peppercorns and sweet basil sauce.

£24.00

FILLET OF BEEF SANNAI OB

Our signature dish – fillet of Aberdeen Angus beef marinated overnight with Thai herbs and spices and roasted pink with oyster sauce.

£29.00

BLACK PEPPER BEEF NUA PAD PRIK THAI DAM 🌶️

Fillet of beef, wok-fried with onion and peppers, in a black pepper sauce.

£21.00

SPICY LEMONGRASS BEEF NUA PAD PRIK THAI DAM 🌶️🌶️

Fillet of beef, wok-fried with lemongrass, fresh chilli, garlic, peppercorns and sweet basil.

£21.00

SWEET BASIL WITH BEEF OR CHICKEN PAD KII MAO 🌶️🌶️

Beef or Chicken, wok fried with fresh chilli, sweet basil and garlic.

Chicken £17.00 Beef fillet £21.00

SILKEN TOFU KRACHAI TOFU PAD CHA 🌶️ 🍃

Golden fried silken tofu with finger root, chilli, garlic, peppercorn and sweet basil.

£17.00

MAINS

GUINEA FOWL GAENG KUA

Roasted supreme of guinea fowl with chapu & kaffir lime leaf, red curry sauce reduction.

£29.00

ROASTED PORK BELLY MOO KROB

served with roasted pumpkin and char-sui sauce.

£24.00

TAMARIND DUCK PED MAKARM

Crispy aromatic roast duck leg served with steamed pak choi and tamarind sauce.

£20.00

ROAST DUCK WITH 3 FLAVOURS PED SARM ROS 🌶️🌶️

Roast duck in three flavour green curry sauce with fresh herbs, coconut cream and sweet basil.

£24.00

CASHEW NUT CHICKEN GAI PAD MED MAMUANG 🥥

Wok-fried chicken with cashew nuts, onions and peppers and mushrooms.

£17.00

AK PAD THAI PAD THAI GOONG/ PAD THAI GAI 🥥 🌶️

Shoelace noodles, wok-fried with bean sprouts and spring onion.

Chicken £17.00 Prawn £18.00 Vegetable £15.00

DRUNKEN NOODLES KUAYTIEW PAD KII MAO 🌶️🌶️🌶️

Fresh ribbon noodles, wok-fried with garlic, chilli, holy basil, baby corn and fine beans.

Chicken £17.00 Beef fillet £19.00 Prawn £18.00 Vegetable & Tofu £15.00

RICE

JASMINE STEAMED RICE

KHAO SUAY HOM MALI

£4.00

EGG FRIED RICE

KHAO PAD KAI

£4.00

GARLIC FRIED RICE

KHAO PAD KRATIAM

£4.00

STICKY RICE

KHAO NIAO

£4.00

VEGETABLE SIDES

MORNING GLORY £8.00 🌶️

PAD PAK BOONG FAI DAENG

Stir fry of Morning Glory or 'water spinach', garlic and bird's eye chilli, with oyster sauce

MIXED VEGETABLES £8.00

PAD PAK RUAM

Stir-fried mixed vegetables in oyster sauce.

SMOKY MUSHROOMS OR BROCCOLI £8.00

PAD HED / PAD BROCCOLI

Wok-fried 'smokey' mushrooms or stir-fried broccoli.

BAKED PUMPKIN £8.00

FUG THONG

baked with a yellow curry glaze

All our beef is from Aubrey Allen

🌶️ Mild Spice 🌶️🌶️ Medium Spice 🌶️🌶️🌶️ Hot Spice 🥥 Vegan Option 🥥 Contains Nut

DESSERTS

AK MANGO STICKY RICE

Our take on a classic Thai dessert, sticky rice pudding base with fresh mango puree and topped with a coconut cream
£8.50

COCONUT PANCAKE THONG MUAN SOD

Thai Pandan leaf and coconut pancake served with vanilla ice cream.
£8.50

THAI BANANA FRITTER KLUAY TORD

Banana, golden fried in coconut batter with honey and vanilla ice cream.
£8.50

ICE CREAM I-TIM

Locally made 'Henley' ice cream. Vanilla, Toffee, Coconut, Chocolate (three scoops)
£8.00

MORANDÉ LATE HARVEST SAUVIGNON BLANC, CHILE

125ml glass £9.00 bottle £27.00

TOKAIJ, HUNGARY

bottle 50cl £60.00

ESPRESSO MARTINI £12.00

Vanilla vodka, coffee liqueur, gomme syrup, fresh Illy Espresso

KHAO KHUA £12.00

Dark Rum, coconut milk, toasted sticky rice powder, condensed milk

THAI MILK TEA £7.00

Number #1 brand Thai tea, condensed milk, evaporated milk

SET MENUS

(min of 2 people sharing)

INTRODUCTION MENU

£36.00 per person

Salt N Pepper Squid
Vegetable Roll
AK Prawn Toast
Cashew Nut Chicken ⑧
Prawn Thai Green Curry
Jasmine Steamed Rice
Mixed Vegetables
Coconut Pancake

AK SIGNATURE MENU

£46.00 per person

Chicken Larb
Duck Roll
AK Prawn Toast
Chicken Satay
Chicken Massaman Curry
Sea Bass with Sweet Basil
Black Pepper Beef
Jasmine Steamed Rice
Broccoli
Thai Banana Fritter

VEGETARIAN & VEGAN MENU ⑥

£36.00 per person

Vegetable Roll
Fine Bean Tua Tord
Sweet Potato & Pumpkin Massaman Curry
Silken Tofu Krachai
Mixed Vegetables
Jasmine Steamed Rice
Vegan Ice Cream



Mild Spice



Medium Spice



Hot Spice



Vegan Option



Contains Nut