

Dine with us

King & Thai, Broseley, Shropshire

"Authentic Thai Cuisine, Broseley" – Is not a well known local phrase...YET.

A Tuesday night visit indicated otherwise...A well stocked car park, was supported by an even fuller restaurant – some must have walked! A warm greeting from owner, Suree, a real ambassador of someone originally from the 'land of smiles.' Previously based in Ironbridge, the King & Thai made the brave, but well informed decision to relocate to the main Ironbridge to Bridgnorth road, on the outskirts of Broseley, earlier this year – Something they have certainly not regretted.

The transformed Forester Arms now boast fresh Orchids throughout, Thai artifacts, an equally happy Buddah or two, and a very tempting specials board. The board is refreshed daily, offering the likes of BBQ Thai prawns £5.95, fresh prawn fish cakes £4.50 or Local beef jungle curry with fresh herbs £12. The full menu also offers a wide selection, but not too wide.. Of intriguing dishes, all we were informed using authentic Thai ingredients and local meats – what more can a man want. The bar still offers a good range of lagers and beer, and the well stocked fridges less of the Fosters, and more the Chang Beer or Cobra, plus a Magners or two for those longing for home.

'Dan the man' as the friendly local manager is known, showed us to our table, tucked away in the main restaurant at the rear, with tables full of the chattering classes, who had caught the 'land of the smiles' bug, whilst waxing lyrical about their brightly coloured dishes selected from the menus. Tucking into our drinks and soaking up the atmosphere, our starters soon arrived – that is the beauty of true authentic Thai food, because it is all fresh, it is also fast. The prawn cakes were sweet, tender and moist, with a tangy dipping fish, and chilli sauce. My Tom Yam Soup was rich, with intense flavour, and lashings of fresh lemongrass, and chunky chicken – free range of course. We also shared the mixed platter of prawn toast – with thick chopped prawns set on top, coated in sesame seeds, Beef Beef balls, satay chicken, packed with peanuts, and three further dips. All decorated with carved fruit and vegetables...no waste here.

Though the edge of our appetite was well and truly taken off by the generous portions, we were not perturbed by the arrival of the mains. Again, bright and rich in colour, my Crispy sea-bream with sweet chilli sauce was a whole fish still golden, and lightly fried, covered with thinly sliced green peppers, fresh chilli, and stirfried carrots. The Stir fried chicken with ginger and chilli with beansprouts looked pretty good too – luckily we had agreed to share beforehand – or there might have been a fight. Intense flavours, with each mouthful tasting different as the infused ingredients came into their own. The chicken was clearly well looked after, not only when it was in the farmyard, as you could still clearly taste the flavour of the meat, while the fish almost tasted as though you had been served it on a Thai beech, after it had been cooked in front of you. Believe me, I have been lucky enough to experience it.

Thai puds are not really a phrase you hear much locally, or nationally either, but I think this may change too. The banana frittas were like something you would get on your birthday – the banas baked throughout, with a light batter, served with rich caramel sauce, and ice cream. The berry sorbets, were of Michelin quality in presentation, as well as flavour. Intense, fruit in the sorbet, and the brandy snap basket was light, and crispy, all set on top of a dark chocolate drizzle, and for £4.95 possibly less than you would have paid when it was a pub.

All in all, if the pound in your pocket does not stretch to Thailand this year, or even the garage on the opposite corner to the restaurant, call into the King and Thai, and treat yourself to Shropshire's first Michelin pudding Thai restaurant...it's truly authentic.

Food Style: Authentic Thai

Most Popular Dish: Try the fish specials

Offers: Enjoy tapas in the garden before your meal.

Tel: 01952 882004

Web: www.dinewithus.co.uk/king-thai

Address: Avenue Road, Broseley

(Main Ironbridge to Bridgnorth road, next to the Total garage)

Proprietors: Suree, & Team

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We are NOT food critics & merely give a 'view' on our experience.

For a 'guide' only, & may not reflect the experience or opinions of others.

We recommend you try it for yourself & leave your own ratings!

Don't forget to mention us on booking!

