

*J. McSkinner*  
LICENSEE

# Mc & Sons

VAUXHALL

## THAT SPICE BAG

POPCORN CHICKEN, CHILLI, SECRET SPICE, CHIPS, SPRING ONION, HOUSE CURRY SAUCE	14
SCAMPI, CHILLI, SECRET SPICE, CHIPS, SPRING ONION, HOUSE CURRY SAUCE	16
AUBERGINE, CHILLI, SECRET SPICE, CHIPS, SPRING ONION, HOUSE CURRY SAUCE	12

## THAT SPICE SACK

2KG OF THAT SPICE BAG, PERFECT FOR SHARING	45
CHOOSE FROM POPCORN CHICKEN, SCAMPI AND AUBERGINE	

## SMALL PLATES

POPCORN CHICKEN CRISPY FRIED CHICKEN WITH HOUSE CURRY SAUCE	9	SPRING ROLLS MIXED VEGETABLE SPRING ROLLS WITH SWEET CHILLI SAUCE	7
PRAWN FRITTERS PARMESAN BREAD-CRUMBED PRAWNS, SPICY MAYO	8.5	KHOW KIEP A BASKET OF THAI-STYLE PRAWN CRACKERS WITH SWEET CHILLI SAUCE	3.5
AUBERGINE BITES WITH A SWEET TAMARIND SAUCE	7	SPICY FRIES & CURRY SAUCE SKIN-ON CUT CHIPS WITH OUR SECRET SPICE AND HOUSE CURRY SAUCE	9
CRISPY SCAMPI CRISPY SCAMPI WITH THAI HERBS, LEMONGRASS AND LIME LEAVES	9	MIXED PLATTER VEGETABLE SPRING ROLLS, POPCORN CHICKEN, AUBERGINE BITES, PRAWN CRACKERS AND HOUSE CURRY SAUCE. ADD SCAMPI 4	10.5PP
		MINIMUM 2 PEOPLE	

## DIPS

SPICY MAYO	1	CURRY SAUCE	2
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*J. McElhinney*  
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VAUXHALL

## MAINS

**ON THE BELOW MAINS, CHOOSE FROM VEG**  
£13.95 **CHICKEN OR TOFU** £14.95  
**PRAWNS OR BEEF** £15.50

### KIEW WANN

**GREEN CURRY WITH COCONUT MILK,  
BASIL, GREEN BEANS, BAMBOO SHOOTS &  
PEPPERS. SERVED WITH RICE**

### PAD THAI

**RICE NOODLES STIR-FRIED WITH EGG,  
PICKLE, TOFU, CARROT, PEANUT, SPRING  
ONIONS & BEAN SPROUT**

**CRISPY KATSU CHICKEN** 16

**FRIED CHICKEN BREAST WITH  
THAI MASSAMAN CURRY AND RICE**

**MC&SONS BEEF CURRY** 16

**SOUTHERN THAI-STYLE BRAISED  
BEEF CURRY, SERVED WITH RICE**

**MC & SONS DRUNKEN NOODLES** 16.5

**THICK NOODLES STIR FRIED WITH  
MIXED VEGETABLES, CHICKEN, PRAWNS  
& FRESH CHILLI IN SPECIAL SAUCE**

ONCE YOU ARE READY. PLEASE PLACE YOUR ORDER AT THE BAR

The “Mc” in Mc & Sons honours the patriarch of the family, Jack Mc Elhinney, who opened his first pub in the 1970s before moving to London to establish a pub in the heart of Waterloo. He was later joined by his wife, Berna, after whom our private dining room and upstairs terrace are proudly named. Over the years, their three children followed them to London, and together the Mc Elhinneys built a family business rooted in genuine Irish hospitality. With heritage at the heart of every pub, their reputation grew from strength to strength. Today, Mc & Sons is run by Jack’s two sons, Ryan and Johnny Mc Elhinney. The new generation has brought with it an exciting South Asian influence through Johnny’s wife, Lailar, who introduced the delicious Thai food you’re about to enjoy. Full of flavour and always authentic to her hometown of Chiang Mai, her dishes add another layer to our family story.

Together, it creates a pub rich in heritage, culture and heart - where, at the end of the day, it’s simply a matter of people going home happy.

OUR KITCHEN IS OPEN FROM 5-10PM. MONDAY-THURSDAY  
AND 12-10PM FRIDAY-SUNDAY.

**IF YOU HAVE FOOD ALLERGIES, PLEASE INFORM YOUR SERVER BEFORE ORDERING. OUR  
KITCHEN HANDLES ALL 14 MAJOR ALLERGENS, SO WE CANNOT GUARANTEE ANY DISH IS  
ALLERGEN-FREE. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL,  
AND 100% GOES DIRECTLY TO OUR TEAM.**