

ANGLOTHAI

Private Dining & Events

2026



Baan Dining Room

Downstairs at AngloThai, you will find Baan, our private dining room, taking its name from the Thai word for 'home'.

Baan seats up to 16 guests around a bespoke dining table made from indigenous Chamchuri wood in Chiang Mai. The design takes influence from mid-century Thai art deco movement, with hand-carved tambour panels and Murano glass chandeliers.

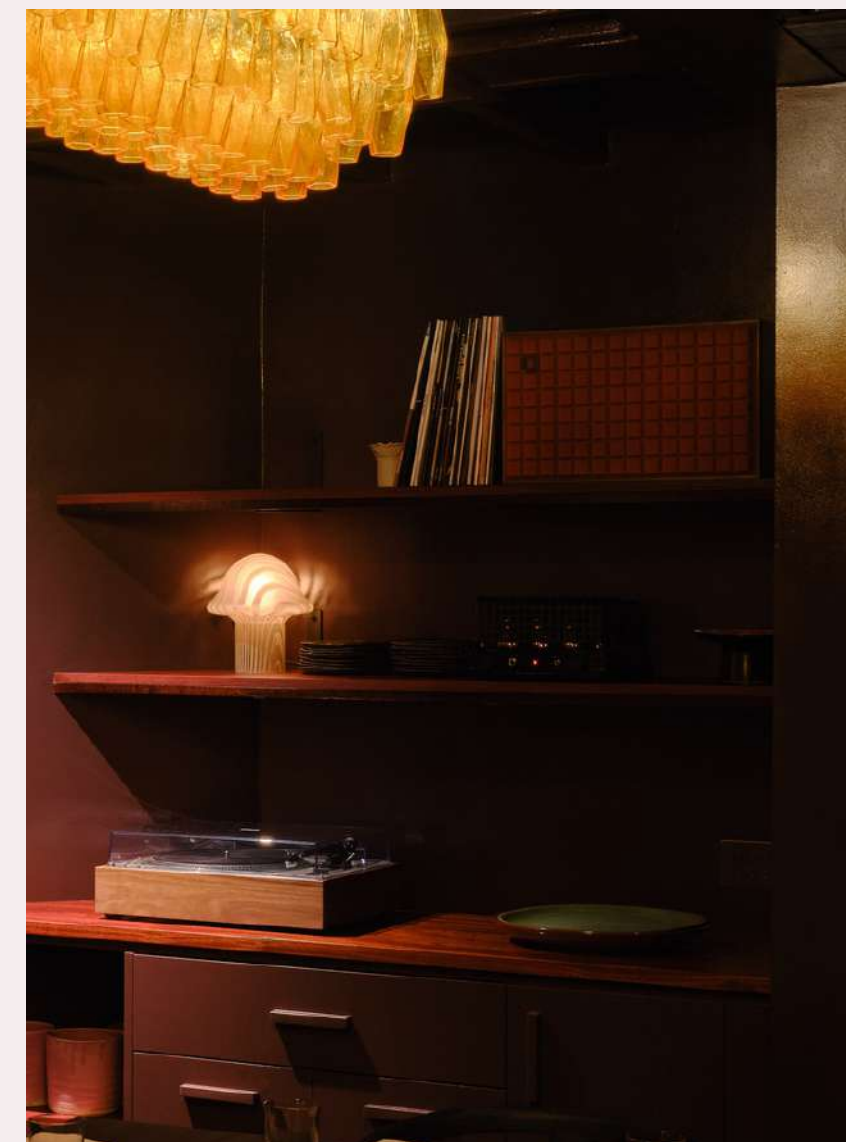
Equipped with a vinyl player, restored Tannoy Devon speakers, and a selection of vinyls from John's collection, guests are invited to select their own music to accompany their meal.

We offer an ever-changing tasting menu, with our head sommelier available to discuss beverage options suited to your meal prior to the event.

We will do our best to accommodate all allergens or dietary requirements, but please note that, due to the nature of our menu, we are unable to accommodate allium and chilli allergies.

Capacity

Up to 16 guests, seated.



Sample Menu

ANGLOTHAI

AngloThai Câ-y-Môr Seaweed & Long Peppercorn Caviar

125g tin Supplement £300

Lovita Plum, Candied Beetroot & Duchess Rapeseed
Lamb Herbal Sausage, Aubergine Relish & Green Apple
Carlingford Oyster, Sea Buckthorn & Fermented Chill

Brixham Crab, Exmoor Caviar & Coconut Ash Cracker

Orkney Scallop, Green Chilli & Pine

Khao Soi Heritage Noodles, Romanesco & Todoli Citrus

Wiltshire Truffle Supplement £20

Native Breed Ribeye, Long Pepper Green Curry & Holy Basil
Crown Prince Squash, Autumnal Salad & Sesame
Hodmedod's Heritage Grains, Smoked Rapeseed Oil & Laab Spice

Pembrokeshire Lobster, Sour Curry & Napa Cabbage

Whole Lobster Supplement £130

Thai Tea, Buckwheat & Milk

£155

Wine Sample Menu

SPARKLING

Blackbook Winery, Yew Tree Vineyard ‘GMF’, 2020, Oxfordshire, United Kingdom	75
Peter-Jakob Kühn, Blanc de Blancs Sekt, Brut Nature, 2019, Rheingau, Germany	85
Brocard Pierre, Tradition, Extra Brut, NV, Côte des Bar, Champagne, France	125
Exton Park, Brut Reserve ‘RB32’, NV, Hampshire, England (MAGNUM)	210
Thomas Perseval, ‘Rosé de Macération’, 2020, 1er Cru Chamery, Montagne de Reims, Champagne, France	220
Bruno Paillard, Blanc de Blancs, Extra Brut, NV, Grand Cru Côte des Blancs, Champagne, France (MAGNUM)	350

WHITE

Štajerska Kolektiv, 2021, Štajerska, Slovenia	55
Nibiru x AngloThai, ‘Aubretia’, 2019, Kamptal, Austria (LITRE)	80
Domaine Overnoy, ‘Charmille’ Chardonnay, 2021, Jura, France	110
Georg Mosbacher, ‘Freundstück’ GG, Riesling, 2021, Pfalz, Germany	125
Sylvain Pataille, Marsannay Blanc, 2022, Burgundy, France	155
Wasenhaus, ‘Möhlin’ Pinot Blanc, 2021, Baden, Germany	180
Neumeister, Sauvignon Blanc ‘Klausen’, 2020, Styria, Austria (MAGNUM)	215
Domaine de Montille, Puligny-Montrachet ‘Les Cailleretes’, 2016, Burgundy, France	320

ORANGE

Domaine Matassa, ‘Cuvée Marguerite’, 2023, Roussillon, France	115
Mythopia, ‘Disobedience’, 2014, Valais, Switzerland	195

ROSE

Rennersistas, ‘Waiting For Tom’ Rosé, 2021, Burgenland, Austria	70
Domaine Tempier, Bandol Rosé, 2023, Provence, France	100

RED

Dautel, ‘Cleebronn’ Spätburgunder, 2021, Württemberg, Germany	70
Nibiru x AngloThai, ‘Rufus’, 2019, Kamptal, Austria (LITRE)	80
Domaine Les Marnes Blanches, Poulsard, 2023, Jura, France	110
Douhairret-Porcheret, Monthelie 1er Cru ‘Le Meix Bataille’, 2020, Burgundy, France	140
Bel Air Marquis d’Aligre, Margaux, 2009, Bordeaux, France	180
Justin Dutraive, Fleurie ‘Chappele de Bois’, 2020, Beaujolais, France (MAGNUM)	200
Selvadolce, Rossese ‘Rosso Se Selvadolce’, 2014, Liguria, Italy (MAGNUM)	290
Frank Cornelissen, Etna Rosso ‘Munjebel FM’, 2019, Sicily, Italy (MAGNUM)	330

CONTACT US

Please get in touch with us directly to discuss your event requirements, or to arrange a personal visit.

contact@anglothai.co.uk

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EVENT TERMS

Our Baan private dining room is available for exclusive hire on a minimum spend basis.

The menus above are samples and will evolve in line with the availability of seasonal produce.

We will do our best to accommodate all allergens or dietary requirements, but please note that, due to the nature of our menu, we are unable to accommodate allium and chilli allergies.

Our head sommelier is available to discuss wine options in advance of your event.

Kindly note, we require a deposit to secure your preferred date.

For full venue hires, please get in touch as well.