

Steamed Rice Sheet, Candied Beetroot & Duchess Rapeseed  
Mee Krob Noodles, Mussel & Makrut Lime  
Cornish Red Chicken, Laverbread Tartlet & Wild Garlic

Brixham Crab, Exmoor Caviar & Coconut Ash Cracker

Sunflower Seed Panang, Potato Bread & White Asparagus

Chalk Stream Trout, Sour Curry & Napa Cabbage

Veal Sweetbread, Tamarind & Smoked Caviar (*supp. 25*)

Creedy Carver Duck, Peppercorn Curry & Asparagus  
Wok Fried Khao Mok Grains, Fried Shallots & Biryani Masala  
Crispy Confit Duck, Green Apple & Rhubarb

British Strawberry, Coconut & Pandan

Todoli Citrus, Almond & Ginger

Kanom Lek

Menu 125

Core Wine Pairing 95

Austrian Wine Pairing 125

In keeping with the cooking traditions of Thailand, at times our dishes can be spicy and our kitchen uses major allergens such as shellfish, nuts and gluten. Please speak to your server about any dietary requirements and allergens. A discretionary service charge of 15% and cover charge of £2 per person for unlimited Belu filtered water will be added to your final bill.

## PLANT

Steamed Rice Sheet, Candied Beetroot & Duchess Rapeseed  
Mee Krob Noodles, Tokyo Turnip & Makrut Lime  
Radish Cake, Vegetable Treacle & Tarragon

Celeriac, Wiltshire Truffle & Poppy Seed Cracker

Sunflower Seed Panang, Potato Bread & White Asparagus

White Radish, Sour Curry & Napa Cabbage

Hen of the Woods, Sunflower Seed Satay & Heritage Furikake (*supp. 15*)

Lion's Mane, Gari Curry & Asparagus  
Wok Fried Khao Mok Grains, Fried Shallots & Biryani Masala  
Crispy Mushroom, Green Apple & Rhubarb

British Strawberry, Coconut & Pandan

Todoli Citrus, Almond & Ginger

Kanom Lek

Menu 125

Core Wine Pairing 95

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## PESCATARIAN

Steamed Rice Sheet, Candied Beetroot & Duchess Rapeseed  
Mee Krob Noodles, Mussel & Makrut Lime  
Radish Cake, Vegetable Treacle & Tarragon

Brixham Crab, Exmoor Caviar & Coconut Ash Cracker

Sunflower Seed Panang, Potato Bread & White Asparagus

Chalk Stream Trout, Sour Curry & Napa Cabbage

Hen of the Woods, Sunflower Seed Satay & Heritage Furikake (*supp. 15*)

Stone Bass, Gari Curry & Asparagus  
Wok Fried Khao Mok Grains, Fried Shallots & Biriyani Masala  
Crispy Mushroom, Green Apple & Rhubarb

British Strawberry, Coconut & Pandan

Todoli Citrus, Almond & Ginger

Kanom Lek

Menu 125

Core Wine Pairing 95

Austrian Wine Pairing 125

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## LUNCH

Steamed Rice Sheet, Candied Beetroot & Duchess Rapeseed  
Mee Krob Noodles, Mussel & Makrut Lime  
Cornish Red Chicken, Laverbread Tartlet & Wild Garlic

Brixham Crab, Exmoor Caviar & Coconut Ash Cracker *(supp. 35)*

Sunflower Seed Panang, Potato Bread & White Asparagus

Chalk Stream Trout, Sour Curry & Napa Cabbage

Veal Sweetbread, Tamarind & Smoked Caviar *(supp. 25)*

Creedy Carver Duck, Peppercorn Curry & Asparagus  
Wok Fried Khao Mok Grains, Fried Shallots & Biryani Masala  
Crispy Confit Duck, Green Apple & Rhubarb

British Strawberry, Coconut & Pandan *(supp. 7)*

Todoli Citrus, Almond & Ginger

Menu 65

Wine Pairing 55

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## PLANT

Steamed Rice Sheet, Candied Beetroot & Duchess Rapeseed  
Mee Krob Noodles, White Asparagus & Makrut Lime  
Radish Cake, Vegetable Treacle & Tarragon

Celeriac, Wiltshire Truffle & Poppy Seed Cracker (*supp. 30*)

Sunflower Seed Panang, Potato Bread & White Asparagus

White Radish, Sour Curry & Napa Cabbage

Hen of the Woods, Sunflower Seed Satay & Heritage Furikake (*supp. 15*)

Lion's Mane, Gari Curry & Peppercorn Curry & Asparagus  
Wok Fried Khao Mok Grains, Fried Shallots & Biryani Masala  
Crispy Mushroom, Green Apple & Rhubarb

British Strawberry, Coconut & Pandan (*supp. 7*)

Todoli Citrus, Almond & Ginger

Menu 65

Wine Pairing 55

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## PESCATARIAN

Steamed Rice Sheet, Candied Beetroot & Duchess Rapeseed  
Mee Krob Noodles, Mussel & Makrut Lime  
Radish Cake, Vegetable Treacle & Tarragon

Brixham Crab, Exmoor Caviar & Coconut Ash Cracker *(supp. 35)*

Sunflower Seed Panang, Potato Bread & White Asparagus

Chalk Stream Trout, Sour Curry & Napa Cabbage

Hen of the Woods, Sunflower Seed Satay & Heritage Furikake *(supp. 15)*

Lion's Mane Mushroom, Gari Curry & Asparagus

*or*

Stone Bass, Gari Curry & Asparagus  
*(supp. 8)*

British Strawberry, Coconut & Pandan *(supp. 7)*

Todoli Citrus, Almond & Ginger

Menu 65

Wine Pairing 55

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