

18.08.26

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

Brixham Crab, Exmoor Caviar & Coconut Ash Cracker

Sunflower Seed Panang, Trombetta Courgette & Potato Bread

Chalk Stream Trout, Shrimp Paste Lon & Gooseberry

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

Creedy Carver Duck, Peppercorn Curry & Sweetcorn
Wok Fried Khao Mok Grains, Fried Shallots & Biryani Masala
Tomato, Miso Tofu & Smoked Almond

Strawberry, Coconut & Pandan

Roti, Peach & Palm Sugar

Kanom Lek

Menu 125

Signature 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, Celtuce & Makrut Lime
Radish Cake, Vegetable Treacle & Tarragon

Celeriac, Wiltshire Truffle & Poppy Seed Cracker

Sunflower Seed Panang, Trombetta Courgette & Potato Bread

Aubergine, Tofu Lon & Gooseberry

Hen of the Woods, Sunflower Seed Satay & Perigord Truffle (*supp. 25*)

Lion's Mane, Gari Curry & Sweetcorn
Wok Fried Khao Mok Grains, Fried Shallots & Biriyani Masala
Tomato, Miso Tofu & Smoked Almond

Strawberry, Coconut & Pandan

Roti, Peach & Palm Sugar

Kanom Lek

Menu 125

Signature Wine Pairing 95

Austrian Wine Pairing 125

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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, Trombetta Courgette & Potato Bread

Chalk Stream Trout, Shrimp Paste Lon & Gooseberry

Hen of the Woods, Sunflower Seed Satay & Perigord Truffle (*supp. 25*)

Stone Bass, Gari Curry & Sweetcorn
Wok Fried Khao Mok Grains, Fried Shallots & Biriyan Masala
Tomato, Miso Tofu & Smoked Almond

Strawberry, Coconut & Pandan

Roti, Peach & Palm Sugar

Kanom Lek

Menu 125

Signature Wine Pairing 95

Austrian Wine Pairing 125

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