

# ANGLOTHAI

5th December 2024

Comice Pear, Candied Beetroot & Duchess Farm Rapeseed	6
Carlingford Oyster, Sea Buckthorn & Fermented Chilli	6 (ea)
Winter Radish Cake, Vegetable Treacle & Tarragon	8
Brixham Crab, Exmoor Caviar & Coconut Ash Cracker	35
Grilled Wildfarmed Bread, Shrimp Butter & Cornish Shellfish	12
Grilled Wildfarmed Bread, Roasted Yeast Butter & Wild Mushrooms	12
Raw Venison, Scallop Roe Chilli Jam & Radicchio	15
Chalk Stream Trout, Green Chilli & Tomatillo	22
Lion's Mane Mushroom, Sunflower Seed Satay & Wild Garlic	24
Wok Fired Long Aubergine, Sweet Basil & Soy Cured Yolk	22
Root Vegetable Terrine, Roasted Coconut Curry & Todoli Citrus	30
Hake Fish Balls, Sour Orange Curry & Watercress	31
Windsor Estate Venison, Dry Spice Curry & Jerusalem Artichoke	34
Blythburgh Chop, Pork Fat & Smoked Chilli Relish	46
Wexford County Ribeye, Smoked Bone Marrow & Salted Black Fig	16/100g
Pearled Naked Oats	6
Wholegrain Spelt, Long Peppercorn & Laab Spice	7
Winter Salad, Black Bee Honey & Salted Duck Egg	12
Carrot, Sea Buckthorn & Marigold	6
Crown Prince Pumpkin, Honey Cake & Pumpkin Seed Ice Cream	12
Cacao Ganache, Sugarcane Rum & Salted Coconut	12

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 14% and cover charge of £1 per person for unlimited Belu filtered water will be added to your final bill.