

3rd January 2025

Kohlrabi, Candied Beetroot & Suffolk Rapeseed	6
Poppy Seed Tarlet, Salt Baked Suede & Chilli Jam	6
Banana Pepper Tempura, Red Curry Sausage & Laab Spice	7
Brixham Crab, Exmoor Caviar & Coconut Ash Cracker	35
Wildfarmed Bread, Shrimp Butter & Cornish Shellfish	12
Wildfarmed Bread, Roasted Yeast Butter & Wild Mushrooms	12
Chalk Stream Trout, Green Chilli & Watermelon Radish	18
Lion's Mane Mushroom, Sunflower Seed Satay & Wild Garlic	20
Wok Fired Long Aubergine, Sweet Basil & Soy Cured Yolk	22
Launceston Hogget, Massaman Curry & Quince	30
Pearled Naked Oats	6
Wholegrain Spelt, Long Peppercorn & Laab Spice	7
Winter Salad, Jerusalem Artichoke & Kumquat	11
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.