

## LUNCH

Lamb Herbal Sausage, Apple & Aubergine Relish  
Carlingford Oyster, Green Chilli & Pine

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

Beef Cheek, Jungle Curry & Brioche

Wok Fired Shrub Greens, Clams & Yellow Soybean

Blythburgh Pork Chop, Galangal & Peach

Cherry, Roselle Hibiscus & Toasted Chilli *(supp. 7)*

Thai Tea, Buckwheat & Milk

Menu 65

Drinks Pairing 55

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.

## VEGETARIAN

Greengage, Candied Beetroot & Duchess Rapeseed  
Radish Cake, Vegetable Treacle & Tarragon

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

Maitake Mushroom, Jungle Curry & Brioche

Wok Fired Shrub Greens, Courgette & Yellow Soybean

White Radish, Courgette Flower & Herbal Curry

Cherry, Roselle Hibiscus & Toasted Chilli *(supp. 7)*

Thai Tea, Buckwheat & Milk

Menu 65

Drinks Pairing 55

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## VEGAN

Kohlrabi, Candied Beetroot & Duchess Rapeseed  
Radish Cake, Vegetable Treacle & Tarragon

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

Maitake Mushroom, Jungle Curry & Brioche

Wok Fired Shrub Greens, Courgette & Yellow Soybean

White Radish, Courgette Flower & Herbal Curry

Cherry, Roselle Hibiscus & Toasted Chilli *(supp. 7)*

Strawberry, Grachai & Coconut

Menu 65

Drinks Pairing 55

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## PESCATARIAN

Greengage, Candied Beetroot & Duchess Rapeseed  
Carlingford Oyster, Green Chilli & Pine

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

Maitake Mushroom, Jungle Curry & Brioche

Wok Fired Shrub Greens, Clams & Yellow Soybean

White Radish, Courgette Flower & Herbal Curry  
*or*

Cornish Monkfish, Black Garlic & Herb Curry (*8*)

Cherry, Roselle Hibiscus & Toasted Chilli (*supp. 7*)

Thai Tea, Buckwheat & Milk

Menu 65

Drinks Pairing 55

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