

LUNCH

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

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

Khao Soi Noodles, Romanesco & Todoli Citrus

Wok Fired Shrub Greens, Mussels & Yellow Soybean

Blythburgh Pork Chop, Galangal & Plum

Cherry, Hibiscus & Heritage Seed Krayasat *(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

Lovita Plum, Candied Beetroot & Duchess Rapeseed
Radish Cake, Vegetable Treacle & Tarragon

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

Khao Soi Noodles, Romanesco & Todoli Citrus

Wok Fired Shrub Greens, King Oyster Mushroom & Yellow Soybean

Hen of the Woods, Black Garlic & Long Peppercorn Green Curry

Cherry, Hibiscus & Heritage Seed Krayasat *(supp. 7)*

Thai Tea, Buckwheat & Milk

Menu 65

Drinks Pairing 55

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VEGAN

Lovita Plum, Candied Beetroot & Duchess Rapeseed
Winter Radish Cake, Vegetable Treacle & Tarragon

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

Khao Soi Noodles, Romanesco & Todoli Citrus

Wok Fired Shrub Greens, King Oyster & Yellow Soybean

Hen of the Woods, Black Garlic & Long Peppercorn Green Curry

Cherry, Hibiscus & Heritage Seed Krayasat *(supp. 7)*

Apple, Thai Tea & Coconut

Menu 65

Drinks Pairing 55

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PESCATARIAN

Lovita Plum, Candied Beetroot & Duchess Rapeseed
Carlingford Oyster, Green Chilli & Pine

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

Khao Soi Noodles, Romanesco & Todoli Citrus

Wok Fired Shrub Greens, Mussels & Yellow Soybean

Hen of the Woods, Black Garlic & Long Peppercorn Green Curry

or

Stonebass, Squash & Long Peppercorn Green Curry
(*supp. 8*)

Cherry, Hibiscus & Heritage Seed Krayasat (*supp. 7*)

Thai Tea, Buckwheat & Milk

Menu 65

Drinks Pairing 55

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