

06.12.25

Steamed Rice Sheet, Candied Beetroot & Duchess Rapeseed
Gilt Head Bream, Lovita Plum & Horseradish
Crispy Pork Belly, Trepadeira Chilli & Cherry

Brixham Crab, Exmoor Caviar & Coconut Ash Cracker

Khao Soi Noodles, Romanesco & Todoli Citrus

Chalk Stream Trout, Sour Curry & Napa Cabbage

Native Breed Sirloin, Sunflower Seed & Autumn Truffle (*supp. 30*)

Fosse Meadows Chicken, Long Pepper Curry & Thai Basil
Hodmedod's Wholegrain Oats & Laab Spice
Crown Prince Squash, Autumn Salad & Sesame

Cherry, Hibiscus & Heritage Seed Krayasat

Apple, Thai Tea & Cassia

Kanom Lek

Menu 125

Drinks Pairing 95

Austrian 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
Salsify, Lovita Plum & Horseradish
Clean Bean Tofu, Coconut Golae & Trepadeira Chilli

Celariac, Witshire Truffle & Poppy Seed Cracker

Khao Soi Noodles, Romanesco & Todoli Citrus

White Radish, Sour Curry & Napa Cabbage

Lion's Mane, Sunflower Seed & Autumn Truffle (*supp. 20*)

Hen of the Woods, Long Pepper Curry & Thai Basil
Hodmedod's Wholegrain Oats & Laab Spice
Crown Prince Squash, Autumn Salad & Sesame

Cherry, Hibiscus & Heritage Seed Krayasat

Apple, Thai Tea & Cassia

Kanom Lek

Menu 125

Drinks Pairing 95

Austrian Pairing 125

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PESCATARIAN

Steamed Rice Sheet, Candied Beetroot & Duchess Rapeseed
Gilt Head Bream, Lovita Plum & Horseradish
Clean Bean Tofu, Coconut Golae & Trepadeira Chilli

Brixham Crab, Exmoor Caviar & Coconut Ash Cracker

Khao Soi Noodles, Romanesco & Todoli Citrus

Chalk Stream Trout, Sour Curry & Napa Cabbage

Lion's Mane, Sunflower Seed & Autumn Truffle (*supp. 20*)

Stone Bass, Long Pepper Curry & Thai Basil
Hodmedod's Wholegrain Oats & Laab Spice
Crown Prince Squash, Autumn Salad & Sesame

Cherry, Hibiscus & Heritage Seed Krayasat

Apple, Thai Tea & Cassia

Kanom Lek

Menu 125

Drinks Pairing 95

Austrian Pairing 125

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