

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 Aubergine, Chalk Stream Trout & Thai Basil

Veal Cheek, Five Spice & Kalibos Cabbage

Carrot, Sea Buckthorn & Pearl Barley (*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.

PESCATARIAN

Steamed Rice Sheet, 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 Aubergine, Chalk Stream Trout & Thai Basil

Hen of the Woods, Squash & Long Peppercorn Green Curry

or

Stone Bass, Squash & Long Peppercorn Green Curry
(supp. 8)

Carrot, Sea Buckthorn & Pearl Barley *(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

Steamed Rice Sheet, Candied Beetroot & Duchess Rapeseed
Winter Radish Cake, Vegetable Treacle & Tarragon

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

Khao Soi Noodles, Romanesco & Todoli Citrus

Wok Fired Aubergine, Tokyo Turnip & Thai Basil

Hen of the Woods, Squah & Long Peppercorn Green Curry

Carrot, Sea Buckthorn & Pearl Barley (*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.

VEGAN

Steamed Rice Sheet, Candied Beetroot & Duchess Rapeseed
Winter Radish Cake, Vegetable Treacle & Tarragon

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

Khao Soi Noodles, Romanesco & Todoli Citrus

Wok Fired Aubergine, Tokyo Turnip & Thai Basil

Hen of the Woods, Squash & Long Peppercorn Green Curry

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

Apple, Thai Tea & Coconut

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.