

10.01.26

Steamed Rice Sheet, Candied Beetroot & Duchess Rapeseed  
Gilt Head Bream, Limequat & Horseradish  
Crispy Pork Belly, Flourish Chilli & Cherry

Brixham Crab, Exmoor Caviar & Coconut Ash Cracker

Khao Soi Noodles, Romanesco & Todoli Citrus

Chalk Stream Trout, Sour Curry & Napa Cabbage

Wexford Friesian Sirloin, Sunflower Seed & Winter Truffle (*supp. 30*)

Silver Hill Duck, Gari Curry & Red Kuri Squash  
Wok Fried Oats, Confit Duck Leg & Laap Spice  
Purple Sun Carrot, Pomelo & Adjut Pickle

Carrot, Sea Buckthorn & Pearl Barley

Apple, Thai Tea & Cassia

Kanom Lek

Menu 125  
Core Wine 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, Limequat & Horseradish  
Clean Bean Tofu, Coconut Golae & Flourish Chilli

Celariac, Wiltshire Truffle & Poppy Seed Cracker

Khao Soi Noodles, Romanesco & Todoli Citrus

White Radish, Sour Curry & Napa Cabbage

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

Hen of The Woods, Gari Curry & Red Kuri Squash  
Hodmedod's Wholegrain Oats & Laap Spice  
Purple Sun Carrot, Pomelo & Adjut Pickle

Carrot, Sea Buckthorn & Pearl Barley

Apple, Thai Tea & Cassia

Kanom Lek

Menu 125  
Core Wine Pairing 95  
Austrian Pairing 125

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## PESCATARIAN

Steamed Rice Sheet, Candied Beetroot & Duchess Rapeseed  
Gilt Head Bream, Limequat & Horseradish  
Clean Bean Tofu, Coconut Golae & Flourish 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 & Winter Truffle (*supp. 20*)

Stone Bass, Gari Curry & Red Kuri Squash  
Hodmedod's Wholegrain Oats & Laap Spice  
Purple Sun Carrot, Pomelo & Adjut Pickle

Carrot, Sea Buckthorn & Pearl Barley

Apple, Thai Tea & Cassia

Kanom Lek

Menu 125  
Core Wine Pairing 95  
Austrian Pairing 125

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