

18.02.26

Steamed Rice Sheet, Candied Beetroot & Duchess Rapeseed
Mee Krob Noodles, Mussel & Makrut Lime
Pork Belly, Fermented Chilli & Kumquat

Brixham Crab, Exmoor Caviar & Coconut Ash Cracker

Sunflower Seed Penang, Fermented Potato Bread & Cobnuts

Chalk Stream Trout, Sour Curry & Napa Cabbage

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

Creedy Carver Duck, Gari Curry & Crown Prince 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

Mee Krob Noodles, Salsify & Makrut Lime

Clean Bean Tofu, Coconut Golae & Kumquat

Celariac, Wiltshire Truffle & Poppy Seed Cracker

Sunflower Seed Penang, Fermented Potato Bread & Cobnuts

White Radish, Sour Curry & Napa Cabbage

Hen of The Woods, Gari Curry & Crown Prince 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
Mee Krob Noodles, Mussel & Makrut Lime
Clean Bean Tofu, Coconut Golae & Kumquat

Brixham Crab, Exmoor Caviar & Coconut Ash Cracker

Sunflower Seed Penang, Fermented Potato Bread & Cobnuts

Chalk Stream Trout, Sour Curry & Napa Cabbage

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

Stone Bass, Gari Curry & Crown Prince 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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