

## LUNCH

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

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

Sunflower Seed Penang, Fermented Potato Bread & Cobnuts

Wok Fired Aubergine, Chalk Stream Trout & Cumin Leaf

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*)

Sunflower Seed Penang, Fermented Potato Bread & Cobnuts

Wok Fired Aubergine, Chalk Stream Trout & Cumin Leaf

Hen of the Woods, Gari Curry & Crown Prince Squash

*or*

Stone Bass, Gari Curry & Crown Prince Squash  
(*supp. 8*)

Carrot, Sea Buckthorn & Pearl Barley (*supp. 7*)

Thai Tea, Buckwheat & Milk

Menu 65

Drinks Pairing 55

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## VEGETARIAN

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

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

Sunflower Seed Penang, Fermented Potato Bread & Cobnuts

Wok Fired Aubergine, Tokyo Turnip & Cumin Leaf

Hen of the Woods, Gari Curry & Crown Prince Squash

Carrot, Sea Buckthorn & Pearl Barley (*supp. 7*)

Thai Tea, Buckwheat & Milk

Menu 65

Drinks Pairing 55

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## 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 & Buddha's Hand

Wok Fired Aubergine, Tokyo Turnip & Cumin Leaf

Hen of the Woods, Gari Curry & Crown Prince Squash

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

Apple, Thai Tea & Coconut

Menu 65

Drinks Pairing 55

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