

Steamed Rice Sheet, Candied Beetroot & Duchess Rapeseed  
Mee Krob Noodles, Mussel & Makrut Lime  
Cornish Red Chicken, White Pepper Curry & Horseradish

Brixham Crab, Exmoor Caviar & Coconut Ash Cracker

Sunflower Seed Panang, Potato Bread & Cobnuts

Chalk Stream Trout, Sour Curry & Napa Cabbage

Hand Diver Scallop, Nam Prik Ong & Tokyo Turnip (*supp. 20*)

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 Wine 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  
Radish Cake, Vegetable Treacle & Tarragon

Celeriac, Wiltshire Truffle & Poppy Seed Cracker

Sunflower Seed Panang, Potato Bread & Cobnuts

White Radish, Sour Curry & Napa Cabbage

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

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 Wine Pairing 125

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## PESCATARIAN

Steamed Rice Sheet, Candied Beetroot & Duchess Rapeseed  
Mee Krob Noodles, Mussel & Makrut Lime  
Radish Cake, Vegetable Treacle & Tarragon

Brixham Crab, Exmoor Caviar & Coconut Ash Cracker

Sunflower Seed Panang, Potato Bread & Cobnuts

Chalk Stream Trout, Sour Curry & Napa Cabbage

Lion's Mane, 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 Wine Pairing 125

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