

## D I N N E R

<b>hoi lai yaang</b> grilled clams with thai herbs and green chilli dipping sauce	8
<b>gai thort</b> thai style fried chicken leg with crispy garlic	8.75
<b>aep pbet hua khiao</b> northern style curry of mallard grilled in banana leaf	9
<b>yum naem khao thort</b> salad of crispy red curry rice cakes, fermented pork and thai peanuts	10
<b>pad phrik king pla</b> dry red curry stir fry with chalk stream trout, snake beans and kaffir lime leaves	11
<b>nahm dtok pla thort</b> whole deep fried seabass with roasted rice and isaan herbs	17.5
<b>gaeng juet het (v)</b> mild broth of asian mushrooms, young watermelon, thai basil and kajorn flowers	10
<b>lon dao jiao (v)</b> coconut cream relish of yellow beans and minced pork with vegetables and herbs to dip	10
<b>gaeng mussaman pbet</b> mussaman curry of cornish duck leg with quince	14.5
<b>mu parlow</b> five spice soy braised pork, pickled mustard greens, soy egg and fermented chilli sauce	14
<b>gaeng gung sap</b> southern style minced prawn curry with thai aubergines and kajorn flowers	15
<b>gaeng jay (v)</b> daily vegetarian curry available on request	12
<b>pad pak (v)</b> stir fried pak choi with asian mushrooms and chrysanthemum leaf	8.5
<b>yam pak (v)</b> herb and vegetable salad with a tamarind and sesame dressing	9
<b>khao nieo   khao hom mali</b> sticky rice   jasmine rice - just ask if you would like more	3pp

(v) - vegetarian or vegan option available

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please let us know if you have any allergies | 12.5% svc charge is added to the bill which goes directly to staff  
all sticky rice bags and straws are 100% compostable | this paper is made from recycled elephant poo

**som saa**