

D I N N E R M E N U

gai thort thai style fried chicken leg with crispy garlic and tamarind sauce	8.75
nok baa yaang grilled red legged partridge with herbs and toasted shrimp paste jaew	8
yam makaua yao coal roasted long aubergine salad with egg and shrimp floss	9
yam pak (v) herb and vegetable salad with a tamarind and sesame dressing	9
pak plang fai dtaeng (v) red fire stir fry of ceylon spinach, kajorn flowers and shimeji mushrooms	8.5
pad bai yeela gai stir fried cotswold gold chicken with cumin leaf and snake beans	10
gaeng juet (v) mild soup of shimeji and oyster mushrooms, kajorn flowers, thai basil and silken tofu	10
nahm phrik lon (v) relish of prawns and white turmeric served with vegetables and herbs to dip	12
pad phrik thai gung southern style stir fry of school prawns with crispy garlic, kaffir lime leaves and black pepper	12.5
nahm dtok pla thort whole deep fried seabass with roasted rice and isaan herbs	18.5
gaeng som pla sour orange curry of mackerel with lotus shoots and pak waan leaf	14
gaeng gari jay (v) aromatic coconut cream curry with lotus root, tomatoes, king oyster mushrooms and cucumber relish	13
mu parlow five spice soy braised pork with pickled mustard greens and fermented chilli sauce	14
gaeng gari neua aromatic coconut cream curry with galloway beef, ratte potatoes and cucumber relish	16
khao nieo khao hom mali sticky rice jasmine rice - just ask if you need more	3pp

(v) - vegetarian / vegan option available

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 banana pulp

som saa