

## DINNER MENU

<b>rose - dhyana   valdibella   sicily   italy</b> complex rose made from the lesser known perricone grape - low intervention, unfiltered with happy notes of stawberries and watermelon	9   37
<b>riesling - grundstein   nibiru   germany</b> bursting with acidity - green apples and stewed pears at the start with a long honey and apricot finish	10   40
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<b>pla yaang</b> coconut smoked chalkstream trout with 'jaew bong' and thai herbs	8.5
<b>laab gai thort</b> deep fried chicken laab cakes with 'jaew' dipping sauce	7.5
<b>yam pak</b> herb, fruit and vegetable salad with a tamarind and sesame dressing	9
<b>gai thort makhwaen</b> crispy fried chicken thigh with 'makhwaen' pepper relish	8.5
<b>pad dtaponn prik tai dtam</b> stirfry of lamb sweetbreads with ginger, black pepper and kajorn flowers	12
<b>pad pak</b> stir fry of english and asian greens with mushrooms and oyster sauce	9
<b>nahm dtok plaa thort</b> whole deep fried seabass with roasted rice and isaan herbs	17.5
<b>mu parlow</b> five spice soy braised pork with egg, mustard greens and fermented chilli sauce	14
<b>gaeng penang fuk tong</b> penang curry with kabocha squash, chillies, makrut lime leaf and peanuts	14.5
<b>gaeng massaman neua</b> massaman curry of belted galloway beef short rib with new potatoes	16
<b>gaeng khae gradtai</b> chiang rai herbal curry of rabbit, herbs, flowers and roasted rice powder	15
<b>khao nieo   khao hom mali</b> sticky rice   jasmine rice - just ask if you need more	3pp

vegetarian / vegan dishes available - just ask

please let a manager know if you have any allergies - we will do all we can to modify dishes but cannot guarantee the absence of allergens 12.5% optional service charge goes directly to staff  
all sticky rice bags and straws are 100% compostable

