

## DINNER MENU

<p><b>sai krok</b> rice soured pork sausage with peanuts, cabbage chillies and ginger</p>	6	<p><b>bg bubbles   renegade   uk</b> fresh and summery fizz from hertfordshire - dry hopped like a beer</p>	8
<p><b>gai golae ping</b> grilled 'golae' marinated chicken skewers served with an 'ajaad' relish</p>			4each
<p><b>yum pak</b> herb, fruit and vegetable salad with a tamarind and sesame dressing</p>			9.75
<p><b>pad pak</b> stir fry of flourish farm greens with shimeji and oyster mushrooms</p>			9.75
<p><b>yum sanat</b> northern style stir fry of minced middlewhite pork, seasonal vegetables and herbs</p>			12
<p><b>pad gung pak salat nahm</b> prawns stir fried with english watercress and ginger</p>			12
<p><b>nahm dtok plaa thort</b> isaan style whole deep fried seabass with herbs, roasted rice powder and a chilli dressing</p>			18.5
<p><b>neua parlow</b> five spice soy braised beef cheek with fermented chilli sauce and a soy cured egg</p>			15
<p><b>gaeng kua man kaew</b> mildly spiced red "kua" curry with yam bean, chillies and green pineapple</p>			14
<p><b>gaeng dip lee</b> three pepper curry with aged cornish mutton and young galangal</p>			15
<p><b>gaeng gati aharn talay</b> southern style coconut and turmeric curry with stonebass, prawns and cumin leaf</p>			16.5
<p><b>khao nieo   khao hom mali</b> sticky rice   jasmine rice - just ask if you need more</p>			3pp

vegetarian / vegan menu 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.