SAMPLE MENU

Rag & Bone 2021 Riesling | Eden Valley | Au

from a near discarded vineyard, fragrant, textural a bone dry pleasure. The nose has loads of slate & minerals which follow through to the palate, alongside big bursting citrus £8.5 | £43

tua phrik krob deep fried cashew nuts with makrut lime leaf and dried chilli	4
nang gai thort crispy chicken skin served with sriracha sauce	5.5
gai yaang grilled chicken skewer served with a tamarind jaew dip	4.8ea
nahm phrik lon gung fresh coconut cream relish of prawns, ma-euk fruit and white tumeric served with vegetables and herbs to dip	12
gaeng juet het simple soup of shiitake mushrooms, egg tofu and thai basil	11.5
dtom yum po dek hot and sour soup of tiger prawns, squid, day boat fish, mussels and holy basil	18.5
laab het isaan style salad of mixed mushroom, chilli and thai herbs	12
<pre>pad pak fai daeng "red fire" stir fry of british greens and asian mushrooms with thai garlic and fermented soy beans</pre>	9.85
nahm dtok pla thort isaan style deep fried seabass with herbs, roasted rice powder and a chilli dressing	21.5
mu parlow five spice soy braised pork with fermented chilli sauce and a soy cured egg	15.5
gaeng baa gai dry red jungle curry of chicken with fresh green peppercorns, wild ginger and thai herbs	15.5
gaeng khiao waan jay green curry of tofu, heart of coconut palm, chillies, apple aubergine, and thai basil	15.5

khao nieo | khao hom mali

3.95 per person

sticky rice | jasmine rice

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.

^{*} our jasmine rice is proudly supplied by paddi - each bowl funds projects that empower small holder farmers through direct trade and sustainable practices. check out eatpaddi.com to learn more