

som saa

FESTIVE TEM TOH

50pp

mii grop

crispy noodle salad of tiger prawns,
citrus and pickled garlic

—

yum som-o

dorset crab, pink pomelo and asian pennywort salad

gaeng kua neua yaang

kua curry of grilled 35 days aged beef sirloin
and betel leaves

pad pak

stir fried Flourish farm greens and oyster mushrooms
with thai garlic and oyster sauce

—

Khao hom mali

jasmine rice

—

Kluey yaang 'ice cream' nahm dtan beep

Salted palm sugar ice cream with turmeric grilled banana

—

Our signature 'nahm dtok pla thort' isaan style deep fried seabass is
available as a sharing supplement for the table for £5 per person

tem toh translates to 'full table' in thai - the menus, chosen by the kitchen, represent a balanced
selection of dishes for the table to share - (dishes may vary depending on produce availability)

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FESTIVE TEM TOH - VEGAN

45pp

mii grob

crispy noodle salad with tofu,
citrus and pickled garlic

—

yum som-o

pink pomelo and pennywort and peanut salad,
served with herb fritter

gaeng kua fuk tong

kua curry of Flourish farm squash

pad pak

stir fried Flourish farm greens and oyster mushrooms
with thai garlic

—

Khao hom mali

jasmine rice

—

Kluey yaang 'ice cream' nahm dtan beep

Salted palm sugar ice cream with turmeric grilled banana
(VEGAN DESSERT AVAILABLE UPON REQUEST)

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'Gaeng juet' simple soup with shiitake mushrooms, kajorn flowers, silken tofu, young coconut and thai basil is available as a sharing supplement for the table for £5 per person

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allergies and diets

We can cater for almost all allergies and dietary requirements but do require notice at the time of the booking.

We have fully pescatarian, vegetarian and vegan menus available and Thai food naturally complements a gluten and dairy free diet.

We can also ensure there are no spicy dishes for those who are warm enough already.

Please ask at the time of the booking for all other allergy or dietary information.