

SAMPLE MENU

Pet Nat Rosé 2024 | Entre Vinyes | Penedes | Spain

a dry, peppy and bright sparkling natural rosé - pearlescent in colour, delicate aromas of raspberries with green watermelon and funky grapefruit on the palate

£9.90 | 125ml £49 | 750ml

tua phrik krob	4
deep fried cashews with makrut lime leaf and dried chilli	
mamuang dong nahm prik gapi	4
pickled baby mango and shrimp paste relish	
nang gai thort	5.5
crispy chicken skin served with sriracha sauce	
gai yaang	6ea
grilled chicken skewer served with a tamarind jaew dip	
dtom juet gai	10.5
clear soup of coconut smoked chicken bones with shiitake mushroom, young coconut and thai basil	
laab mueang gai	16.5
northern style chicken laab with offal, spring onion, long leaf coriander and deep fried shallots	
pad pak	10.5
stir fry of seasonal greens, asian mushrooms and oyster sauce	
nahm dtok pla thort	24
isaan style deep fried seabass with isaan herbs and roasted rice powder	
mu parlow	17
five spice soy braised pork with fermented chilli sauce and a soy cured egg	
gaeng penang fuk tong	17
penang curry of crown prince squash, pea aubergine, peanuts and thai basil	
gaeng baa neua kwang	17
jungle curry of venison with wild ginger, apple aubergine and thai herbs	
khao niao khao hom mali *	3.95pp
sticky rice jasmine rice	

DAILY SPECIAL

som dtam mamuang	14
pounded green papaya salad with green mango, cucumber, chilli, peanuts, pennywort and 'gung siep'	

vegan menu available - just ask

* our rice is proudly supplied by padi - each bowl funds projects that empower small holder farmers through direct trade and sustainable practices. check out eatpadi.com to learn more

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

all sticky rice bags and straws are 100% compostable

13.5% optional service charge will be added to your bill and it goes directly to staff