

SAMPLE MENU

Pet Nat Rosé 2024 | Entre Vinyes | Pendes | 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 deep fried cashews with makrut lime leaf and dried chilli	4
mamuang dong nahm prik gapi pickled baby mango and shrimp paste relish	4
nang gai thort crispy chicken skin served with sriracha sauce	5.5
gai yaang grilled chicken skewer served with a tamarind jaew dip	6ea
dtom juet gai clear soup of coconut smoked chicken bones with shiitake mushroom, young coconut and thai basil	10.5
laab mueang gai northern style chicken laab with offal , spring onion, long leaf coriander and deep fried shallots	16.5
pad pak stir fry of seasonal greens, asian mushrooms and oyster sauce	10.5
nahm dtok pla thort isaan style deep fried seabass with isaan herbs and roasted rice powder	24
mu parlow five spice soy braised pork with fermented chilli sauce and a soy cured egg	17
gaeng penang fuk tong penang curry of crown prince squash, pea aubergine, peanuts and thai basil	17
gaeng baa neua kwang jungle curry of venison with wild ginger, apple aubergine and thai herbs	17
khao niao khao hom mali * sticky rice jasmine rice	3.95pp

DAILY SPECIAL

som dtam mamuang pounded green papaya salad with green mango, cucumber, chilli, peanuts, pennywort and 'gung siep'	14
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vegan menu available - just ask

* our 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

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