

11th January 2025

Kohlrabi, Candied Beetroot & Duchess Rapeseed	6
Poppy Seed Tartlet, Swede & Scallop Roe Chilli Jam	6
Lemongrass Sausage Tempura, Banana Pepper & Laab Spice	7
Carlingford Oyster, Sea Buckthorn & Fermented Chilli	6 (ea)
Brixham Crab, Exmoor Caviar & Coconut Ash Cracker	35
Wildfarmed Bread, Shrimp Butter & Cornish Shellfish	12
Wildfarmed Bread, Roasted Yeast Butter & Wild Mushrooms	12
Chalk Stream Trout, Green Chilli & Watermelon Radish	20
Lion's Mane Mushroom, Sunflower Seed Satay & Wild Garlic	20
Wok Fired Long Aubergine, Sweet Basil & Soy Cured Yolk	25
Windsor Estate Venison, Peppercorn Curry & Jerusalem Artichoke	34
Pearled Naked Oats	6
Wholegrain Spelt, Long Peppercorn & Laab Spice	7
Winter Salad, Smoked Chilli & Todoli Citrus	12
Carrot, Sea Buckthorn & Marigold	6
Crown Prince Pumpkin, Honey Cake & Pumpkin Seed Ice Cream	12
Cacao Ganache, Sugarcane Rum & Salted Coconut	12

In keeping with the cooking traditions of Thailand, at times our dishes can be spicy and our kitchen uses major allergens such as shellfish, nuts and gluten. Please speak to your server about any dietary requirements and allergens. A discretionary service charge of 14% and cover charge of £1 per person for unlimited Belu filtered water will be added to your final bill.