

28.02.25

Kohlrabi, Candied Beetroot & Duchess Rapeseed
Red Curry Tempura, Banana Pepper & Yellow Soybean
Carlingford Oyster, Sea Buckthorn & Fermented Chilli

Brixham Crab, Exmoor Caviar & Coconut Ash Cracker

Beef Cheek, Makrut Lime Curry & Brioche

Chalk Stream Trout, Green Chilli & Watermelon Radish

Jerusalem Artichoke, Sunflower Seed & Wild Garlic

Native Breed Sirloin, Peppercorn Curry & Pink Fir Potato

Todoli Citrus, Lemongrass & Pine

Rhubarb, White Cardamom & Coconut

Kanom Lek

Menu 110

Drinks Pairing 95

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

VEGETARIAN

Kohlrabi, Candied Beetroot & Duchess Rapeseed
Red Curry Tempura, Banana Pepper & Yellow Soybean
Winter Radish Cake, Vegetable Treacle & Tarragon

Celeriac, Wiltshire Truffle & Poppy Seed Cracker

Maitake Mushroom, Coconut Green Curry & Brioche

Smoked Beetroot, Laab Spice & Herbs

Jerusalem Artichoke, Sunflower Seed & Wild Garlic

Wok Fired Aubergine, Holy Basil & Soy Cured Yolk

Todoli Citrus, Lemongrass & Pine

Rhubarb, White Cardamom & Coconut

Kanom Lek

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Drinks Pairing 95

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VEGAN

Kohlrabi, Candied Beetroot & Duchess Rapeseed
Red Curry Tempura, Banana Pepper & Yellow Soybean
Winter Radish Cake, Vegetable Treacle & Tarragon

Celeriac, Wiltshire Truffle & Poppy Seed Cracker

Maitake Mushroom, Coconut Green Curry & Brioche

Smoked Beetroot, Laab Spice & Herbs

Jerusalem Artichoke, Sunflower Seed & Wild Garlic

Wok Fired Aubergine, Holy Basil & Young Leeks

Todoli Citrus, Lemongrass & Pine

Rhubarb, White Cardamom & Coconut

Kanom Lek

Menu 110

Drinks Pairing 95

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PESCATARIAN

Kohlrabi, Candied Beetroot & Duchess Rapeseed
Red Curry Tempura, Banana Pepper & Yellow Soybean
Carlingford Oyster, Sea Buckthorn & Fermented Chilli

Brixham Crab, Exmoor Caviar & Coconut Ash Cracker

Maitake Mushroom, Coconut Green Curry & Brioche

Chalk Stream Trout, Green Chilli & Watermelon Radish

Jerusalem Artichoke, Sunflower Seed & Wild Garlic

Wild Pollock, Orange Curry & Sweetheart Cabbage

Todoli Citrus, Lemongrass & Pine

Rhubarb, White Cardamom & Coconut

Kanom Lek

Menu 110

Drinks Pairing 95

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