

# ANGLOTHAI

Comice Pear, Candied Beetroot & Suffolk Rapeseed (vg)	6
Carlingford Oyster, Sea Buckthorn & Fermented Chilli	6 (ea)
Winter Radish Cake, Vegetable Treacle & Tarragon (vg)	8
Cuttlefish Bun, Heritage Seeds & Black Garlic	11
Brixham Crab, Exmoor Caviar & Coconut Ash Cracker	35
Grilled Bread, Shrimp Butter & Cornish Shellfish	12
Grilled Bread, Roasted Yeast Butter & Red Kale (v)	11
Raw Venison, Scallop Roe Chilli Jam & Radicchio	16
Chalk Stream Trout, Green Chilli & Tomatillo	22
Lion's Mane Mushroom, Sunflower Seed Satay & Puffed Quinoa	24
Wok Fired Long Aubergine, Sweet Basil & Soy Cured Yolk	20
Root Vegetable Terrine, Roasted Coconut Curry & Todoli Citrus (vg)	30
Ryall Farm Hebridean Hogget, Massaman Curry & Black Fig	36
Line Caught Hake, Sour Orange Curry & Watercress	34
Blythburgh Chop, Pork Fat & Smoked Chilli Relish	43
Wexford County Ribeye, Smoked Bone Marrow & Salted Plum	16/100g
Pearled Naked Oats (vg)	6
Wholegrain Farro, Long Peppercorn & Cured Beef	7
Root Vegetable Salad, Black Bee Honey & Salted Duck Egg	12
Crown Prince Squash, Fig Leaf & Pumpkin Seed Ice Cream (v)	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 filter water will be added to your final bill.