

## SAMPLE MENU

(dishes may vary depending on produce availability)

furmint | royal tokaji | hungary | 2021

intense dry white wine from the north-eastern hungary.  
boasting a long refreshing finish it swirls with notes of  
ripe apricots and peaches with aromas of summer flowers

£9 by the glass

£48 by the bottle

<b>tua phrik krob</b> deep fried cashew nuts with makrut lime leaf and dried chilli	4
<b>nang gai thort</b> crispy chicken skin served with sriracha sauce	5.5
<b>miang bpuu</b> miang of cornish crab with lemongrass and a coconut cream dressing	5.5pc
<b>gai yaang</b> grilled chicken skewer served with a tamarind jaew dip	5.8ea
<b>nahm phrik lon</b> coconut cream relish of prawns and wild ginger served with fresh vegetables and herbs to dip	13.5
<b>gaeng juet</b> simple soup of oyster and shimeji mushrooms, silken tofu, kajorn flowers and thai basil	10
<b>pad pak</b> stir fry of flourish farm greens and asian mushrooms with garlic and oyster sauce	10.5
<b>nahm dtok pla thort</b> isaan style deep fried seabass with isaan herbs and roasted rice powder	22.5
<b>mu parlow</b> five spice soy braised pork with fermented chilli sauce and a soy cured egg	16.5
<b>gaeng khiao waan jay</b> green curry of flourish farm courgettes, tofu, lotus root, thai aubergines and thai basil	16
<b>pad ped mu</b> stir fry of aged pork neck with green peppercorns, gratchi and flourish farm holy basil	16.5
<b>khao nieo   khao hom mali</b> sticky rice   jasmine rice	3.95 per person

vegan menu available - just ask

\* our jasmine 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 - 12.5% optional service charge goes directly to staff

all sticky rice bags and straws are 100% compostable.