

ฟารัง

FARANG

SMALL PLATES

'MIANG' – MINCED PRAWN, COBNUT, PEANUTS, BLACKBERRY, TAMARIND AND PALM SUGAR SERVED ON BETEL LEAF (V/O)

PRAWN, GINGER AND RED TUMERIC CRISPY WONTONS WITH SWEET CHILLI LIME DIPPING SAUCE (V/O)

'GAI PRIK' – CRISPY TEMPURA CHICKEN WITH SCOTCH BONNET AND FISH SAUCE GLAZE

'TOM KHA GAI' – GALANGAL AND COCONUT SOUP WITH CORNISH MUSSELS, OYSTER MUSHROOMS & PUMPKIN (V/O)

SIDES

BOWL OF JASMINE RICE

TUMERIC BUTTER ROTI

SELECTION OF HOUSE PICKLES

LARGE PLATES

'KHAO SOI' - CHIANG MAI CURRIED EGG NOODLES WITH SMOKED CHICKEN, MUSTARD GREENS AND SMOKED SQUASH (V/O)

GREEN CURRY OF CORNISH HAKE WITH PLAICE AND SALMON DUMPLING (V/O)

DESSERT

HOMEMADE SHARING ICE CREAM OR SORBET

We offer a £35 per head, for a sharing feasting menu (for whole tables only), allowing you to taste the majority of our menu.

Thai food is created for sharing whether small or large plates, they will arrive at the table when cooked to give you the full experience of the flavours.

Please inform one of the team if you have any allergies.
Fish dishes may contain small bones.

A discretionary 10% service charge will be added to your final bill.

All tips & service charge are divided between all staff evenly.