

ฟารัง  
F A R A N G

### SMALL PLATES

CRISPY SQUID WITH SWEET CHILLI AND LIME	6
YELLOW BEAN AND ASIAN VEGETABLE WONTONS WITH BURNT CHILLI DIPPING SAUCE (V) (3 PIECES) (2.25 EACH AFTER)	6.5
'GAI PRIK' – CRISPY TEMPURA CHICKEN WITH SCOTCH BONNET AND FISH SAUCE GLAZE	8
CRISPY VERMICELLI NOODLES WITH SMOKED SALMON AND CRAB	8.5
'TOM KHA' – GALANGAL AND COCONUT SOUP WITH PUMPKIN, SHIITAKE, ENOKI AND OYSTER MUSHROOMS (V)	6.5

### SIDES

BOWL OF JASMINE RICE	1.5
TUMERIC BUTTER ROTI	3.5
SELECTION OF HOUSE PICKLES	3.5

### LARGE PLATES

KHAO SOI' - CHIANG MAI CURRIED EGG NOODLES WITH SMOKED CHICKEN, MUSTARD GREENS AND SMOKED SQUASH (V/O 11)	14
JUNGLE CURRY OF WILD WEST COUNTRY VENISON	16

### DESSERT

MARSHMALLOW, COCONUT AND CHOC CHIP ICE CREAM	5.5
HOMEMADE PINEAPPLE SORBET	5.5

On Sundays we offer a £35 per head, for a sharing feasting menu (for whole tables only), allowing you to taste our entire menu. We understand that not everyone is about feasting on a Sunday, so feel free to order what you want

Thai food is created for sharing so 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 charges are divided between all staff evenly.