

For The Table

@chets_ldn
chetsrestaurant.co.uk

Chet's

Come for the pancakes,
stay for the pineapple rice!

Cornbread & Khao Soi Butter – £8

House-made cornbread with khao soi butter (v)

Prawn Toast 🍴 – £14

House-made prawn paste and chunky prawns, crispy bao bun, green beans, coriander, sesame

Tingling Onion 🍴 – £12

Crispy, golden onion, five-spice, ranch dressing, three flavour party sauce

Larb Gai 🍴 – £14

Thai minced chicken salad with lime, fish sauce, rice powder, chilli, coriander (df, gf)

Sticky Wings 🍴 – £13

Fried and glazed with three flavour party sauce. Addictive! (df)

Battered Soft Shell Crab – £17

Crispy Thai basil, Tom yum aioli (df)

Salads

Papaya Salad 🍴 – £16

Mortar-pounded salad of green papaya, fish sauce, palm sugar, lime, birds eye chilli, peanuts (df, gf)

Chet's Wedge – £15

Crisp iceberg lettuce, candied maple bacon, blue cheese dressing, spicy and garlicky nam jim (gf)

Mushroom Larb – £15

Stir-fried trio of mushrooms (oyster, maitake, chestnut), crispy enoki, radish, cucumber & gem lettuce (df, vg)

Crispy Rice Salad 🍴 – £15.5

Ginger, onion, peanut, coriander, tangy spicy dressing and vegan umami sauce. Think of this as savoury, fragrant Thai rice krispies – a must try! (vg, df, gf)



From The Wok

Wagyu Fried Rice 🍴 – £34

Westholme Wagyu, egg fried rice, tenderstem broccoli, onions, bell peppers, Thai basil, cucumber (df)

Firecracker Prawn Noodles 🍴 – £35

Pad Thai sautéed with prik tum garlic chilli paste, river prawns, egg, onion, tomato, tenderstem broccoli and golden mountain sauce (gf, df)

Pineapple Rice 🍴 – £25

Fried rice, peanuts, eggs, onion, Nam Pla Prik (df, v)
Add a 'lil bacon & fried egg +£6

Grill

Grilled Tiger Prawns - £34

Spicy mango salad with cucumber, coriander, spring onion and Romesco sauce (df, gf)

BBQ Short Rib - £40

Slow cooked beef short rib, pickled fennel, pineapple soy, pickled chilli. Served with roti

Zaab Chicken 🍴 – £32

Thai spiced crispy "whole" baby chicken, cucumber salad, Louisiana style honey vinegar (df)

Tomapork – £35

Twice cooked Middle White tomapork, Thai-apple chutney & slaw (df)

Crying Tiger Ribeye 🍴 – £55

Crying tiger charbroiled umami-glazed ribeye served with spicy dipping sauce (nam jim jaew)

The number of little chilli's 🍴 indicate our recommended spice level for the dish. If you can't take the heat, let us know, we can tone it down!
We operate as a cashless business and can only accept card payments. A discretionary 12.5% service charge will be applied to your bill.

We do our best to serve up dishes using seasonal and locally sourced produce where possible.

For any additional info on allergens please ask one of our friendly team.



Curries

Coconut Fish Curry 🍴 – £18

Market fish, lemongrass, turmeric, galangal, shallots, Thai herbs (df, gf)

Fried Chicken Khao Soi 🍴 – £22

Chiang Mai curried noodles with katsu-style fried chicken, 63 degree egg, pickled radish, red onions, fish sauce, coriander, beansprouts, roasted chilli oil (df)

Yellow Courgette Curry - £17

Courgette, baby corn, baby potatoes, straw mushrooms all topped with red chilli, Thai basil, chilli oil and cocount milk (df, gf, vg)



Sandwiches

Chet's Smash Burger 🍴 – £20 / 24

100% beef patty, American cheese, Chet's secret sauce, chilli, pickle. Served with fries

Hot Chicken Sandwich 🍴 – £19

Crispy chicken, spicy Thai chili glaze, dill pickles, Thai basil aioli. Served with fries

L.A. Combo

Old school favs; Sticky Wings, Chet's Smash Burger & Loaded Tater Tots

£28

Grab Your Friends

A selection of Chet's OG, best dishes and fan favs, served family style for the table to share *

The OG

Sticky Wings
Papaya Salad
Pineapple Rice

Khao Soi Curry with Chicken
Served with Side Roti, Side Salad and 2x dipping sauces

£32 per person

The Veg

Tingling Onion
Papaya Salad
Pineapple Rice

Yellow Courgette Curry
Served with Side Roti, Side Salad and 2x dipping sauces

£30 per person

*Min 2 people +



On the Side

Grilled Tenderstem Broccoli (df) . . . £7

Stir Fried Asian Greens (df, vg) . . . £8

Wok Charred Cabbage (df, gf, vg) . . £7.5

Twice Cooked Eggplant (df, vg) . . . £8

Loaded Tater Tots (v) . . . £10

Fries . . . £6

Rice . . . £4

Choice of Jasmine or Sticky



Chet's Special!
Tried. Tested. Loved!



If you see me,
take caution!

(v) vegetarian (vg) vegan (gf) gluten free (df) dairy free

Wine

Sparkling

Villa Sandi, Blanc de Blanc Spumante Brut, Glera , Veneto, Italy	£9.00	£53
Lemoss Frizzante, Non Filtrato, Glera , Veneto, Italy		£53
Villa Sandi, Il Fresco Rose Millesimato, Glera, Pinot Nero , Friuli, Italy	£10.50	£59
Roebuck Estates, Classic Cuvee , Sussex, UK, 2019	£15.50	£92
Pommery, Brut Royal, Champagne , France, NV	£18.50	£110
Pommery, Brut Rose, Champagne , France, NV	£23.50	£140
Pommery Apanage, Blanc de Blanc, Champagne , France, NV		£180
Amie, Sparkling Rose 0.5%, Languedoc, France, NV	£7.50	£44



White

Adega de Borba, Branco , Alentejo, Portugal, 2024	£6.50	£39
Villa des Croix, Picpoul de Pinet , France, 2024		£46
Maison Ventenac, Tete en L'Air' Chardonnay , France, 2024	£9.00	£50
Quinta, LIV Vinho Verde , Minho, Portugal, 2024		£54
Wabi-Sabi, Chenin Blanc , Western Cape, South Africa, 2024	£10.00	£58
Weingut Frei, Pinot Blanc, Rheinhessen, Germany, 2024		£60
Emil Bauer, Riesling , Pfalz, Germany, 2024	£10.50	£62
Cosetti, Gelsomora Gavi , Piemonte, Italy, 2024		£70
Chateau d'Estoublon, Roseblood Blanc , Provence, France, 2024	£12.00	£70
Domaine Roger Champault, Sancerre 'Les Pierris', France, 2024	£13.00	£78
Domaine Gilbert Picq, Chablis , Burgundy, France, 2023		£80

Orange

Weingut Holzer, Wagram, Muller Thurgau , Austria, 2022	£11.00	£64
Matic, Postopoma, Riesling/Kerner , Podravje, Slovenia, 2024	£12.00	£66

Rosé

Amie Rose, Grenache , Languedoc, France, 2022	£9.00	£55
Casa Los Frailes, Monastrell , Valencia, Spain, 2024	£9.00	£55
Chateau d'Estoublon, Roseblood Rose, Provence, France, 2023	£12.00	£72
Minuty Prestige, Provence , France, 2024	£14.00	£84

Red

Adega de Borba, Tinto , Alentejo, Portugal, 2023	£6.50	£39
C.V.N.E Seleccion del Summiller, Rioja Crianza , DOC, Spain, 2021	£8.00	£46
Scotto Cellars, Grace Bridge, Pinot Noir , California, USA, 2021	£9.00	£50
Vins el Cep, Ot Negre de Terrer, Red Blend , Penedes, Spain, 2024		£55
Domaine Saint Louis, Syrah-Grenache , Languedoc, France, 2021		£58
Wabi-Sabi, Cinsault Grenache , Western Cape, South Africa, 2023		£60
Cuvee Rhea, Chatea des Arras, Merlot dominant, Bordeaux, France, 2020	£10.50	£62
Foxglove, Varnier Wines, Cabernet Sauvignon , California, USA, 2022	£12.00	£72
Pietro Caciorgna, Mt Etna Rosso 'Ciauria', Sicily, Italy, 2024		£78
Biutiful MAAL, Malbec , Mendoza, Argentina, 2023	£13.00	£78

Sweet

Cà ed Balos, Moscato d'Asti, Piedmont, Italy, 2023	£7.50	£46
Bodegas Bentomiz, Ariyanas Naturalmente Dulce, Málaga, Spain, 2019	(75ml) £13	
	(50c) £84	

Measures: 125ml glass (175ml available on request) | 750ml bottle.

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Cocktails

Pear Royale – £17

Tito's butter vodka, Lillet Rose, Roebuck English Sparkling, pear cordial

Orange Makrut Spritz – £13.5

Aperol, orange wine, prosecco, makrut leaf cordial, soda water

Chef's Bloody Caesar – £15

Reyka vodka, Mezcal, dry sherry, 'Chef's Mix', lemon, Tomato Juice, celery, chilli salt, olive

Return of the Mak – £17

Casamigos Blanco, kaffir lime leaf, aloe vera, lime leaf mist

LA-rita del Sol – £16

Herradura Plata, Cointreau, strawberry, lime, orange bitters

Cosmo West – £14

Hendricks, Apricot liquor, Martini Bitters, cranberry, lime

Lychee Martini #2 – £15

Reyka vodka, Rinquinquin a la Peche, Manzanilla sherry, lychee, Chef's 'Super Sour', wakamomo

Thai Sour – £13.5

Dewars 12, Mehkong, Tempus Fugit banana, Fernet Branca, foaming bitters, lemon, Bitters

Watermelon Cooler – £15

Bacardi Carta Blanca, Sang Som, chilli, elderflower, watermelon

Normandy Kiss – £16

Avallen Calvados, Pink Lady apple, apple cider vinegar

Knockout Punch – £14.5

Bacardi 4, Koko Kanu, Banane Du Brasil, pineapple, lemon, grenadine



Thaiami Vice

£45

Serves 2-4. Mehkong, Bacardi 8, strawberry, coconut, lemongrass, pineapple, citrus, mint, served in a full moon bucket with ½ bottle of champagne, tropical fruit

Beer

Draft

Hoxton Lager, Coalition Brewing, UK, 4%	£8
Hoxton Hazy Pale Ale, Coalition Brewing, UK, 4.2%	£8
Lucky Saint Unfiltered Lager, Germany, 0.5%	£8
Guinness, Ireland, 4.1%	£8
Keller Pils, Lost and Grounded, UK, 4.8%	£8

Can & Bottle

Singha Beer, Thailand, 5%	£7
Noam Lager, Germany, 5.2%	£8
Lucky Saint Unfiltered Lager, Germany, 0.5%	£7
Lucky Saint Hazy IPA, Germany, 0.5%	£7
Sassy Cider, Brut, France, 5.2%	£8

Soft Drinks

Coca Cola / Diet Coke	£4.5
Fever Tree Tonic / Ginger Beer / Soda /	
Ginger Ale / Lemonade / Grapefruit Soda	£4.5
Red Bull Energy Drink / Sugarfree	£5.5
Red Bull Red Edition Watermelon	£6
You&I Kombucha Lime & Sea Salt	£8
Madre Kefir Water Pink Grapefruit & Lime	£8

Soft Cocktails

Thai Lemonade – £7

Sour calamansi, Thai basil cordial, soda water, lime

Ly-Ball – £7

Lychee cordial, Chef's 'Super Sour', seltzer, mint