

For The Table

Roti & Curry Sauce – £6

Puffed up, buttery toasted roti with khao soi sauce

Larb Fritters – £11

Crispy herby and fragrant tofu patties,
lemongrass, coriander, lime leaves,
creamy goddess dip (vg)

Loaded Fries – £8

French fries loaded up with curry sauce, sour
cream, coriander, Thai basil, fish sauce and Bird's
eye chilli

Prawn Toast 🐉 – £13

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

Tingling Onion 🐉 – £9

Crispy, golden onion, five-spice, ranch dressing,
sweet chilli sauce (v)

Tom Yum Eggplant – £11

Grilled whole eggplant with Tom Yum glaze,
lemongrass, coriander, crispy shallot

Larb Gai 🐉🐉 – £12

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

Sticky Wings 🐉 – £11

Fried and glazed with three flavour
party sauce. Addictive!

Sticky Rice £4
Jasmine Rice £3
Plain Fries £5



We Are Open

Breakfast 7am-11am
Lunch 12pm-4pm

Brunch: Weekends 10am -4pm

Dinner 5:30pm-10:30pm

Chet's BBQ

Prawn Satay – £11

Peanut sauce, coriander, lime

BBQ Mushroom – £10

Sesame oil, sesame soy dressing,
green onion (vg)

Grilled Asparagus – £12.5

Tofu puree, galangal, lemongrass, garlic, Thai
sweet basil (v)

BBQ Pork Belly 🐉 – £12

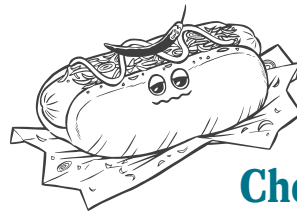
Nam pla wan, tamarind glaze, coriander, lime

Charred Chicken Thigh – £13

Sweet soy dressing, nam pla prik, coriander

Sticky Spicy BBQ Pork Rib 🐉 – £16

Sweet glazed pork rib with tingly five-spice,
nam jim sauce, hoisin, Thai herb salad



Chef Specials

Chilli Hot Dog 🐉 – £17

House-made cheeseburger sausage, spicy pork
sauce, crispy shallots, tamarind, cheddar cheese

Fried Chicken Khao Soi 🐉 – £18

Chiang Mai curried noodles with katsu-style fried
chicken, pickled radish, red onions, fish sauce,
coriander, beansprouts, roasted chilli oil

Grab Your Friends



Add a 'Ji
bacon & fried
egg £9

🐉 Pineapple Rice 🐉 – £16

Fried rice, garlic, cashews, Nam Pla Prik (v)

BBQ Short Rib – £31

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

3 Flavour Whole Sea Bream 🐉 – £32

Crispy whole fish, green beans, herb salad
Served with fries

Rib-Eye Steak – £49

Charbroiled umami-glazed rib-eye with
chilli garlic sauce, 'chimichurri'.
Served with fries

Coconut & Lemongrass Fish Curry 🐉 – £16

Locally sourced confit seabream fillet, turmeric,
galangal, shallots, Thai herbs

Green Curry 🐉🐉 – £13

Eggplant, snap peas coconut curry broth.
Served with roti (vg)

Waterfall Lamb 🐉 – £19

Grilled lamb steak, Thai basil, lemongrass, garlic,
lime, chilli, onion, coriander, rice powder

Chet's Smashburger 🐉 – £18

Beef and pork patty, American cheese,
Chet's secret sauce, chilli, pickle + fries



Show Stopper! Firecracker Lobster Noodles 🐉

£49.5

Pad thai sautéed with prik tum garlic chilli
paste, whole lobster, egg, onion, tomato
and golden mountain sauce



Salad & Vegetables

Papaya Salad 🐉🐉 £14

Mortar-pounded salad of green papaya, fish
sauce, palm sugar, lime juice, birds eye chilli,
peanuts.

Yellow Miso Aubergine 🐉 £11

Wok stir fried jalapeno and bell pepper, yellow
miso, prik tum (vg)

Wok Fried Greens £9

Sautéed with garlic, soy sauce, white pepper,
vegan fish sauce fried shallot (vg)

Chet's Wedge 🐉 £9

Crisp iceberg lettuce, candied pork jowl, blue
cheese dressing, spicy and garlicky nam jim

Stirred Spinach £12

Wok stirred spinach with garlic, crispy garlic,
candied pork jowl

Crispy Rice Salad 🐉🐉 £12

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



If you see
me,
take caution!

v - vegetarian vg - vegan
gf - gluten free df - dairy free

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. Your food has been prepared today by Head Chef Jake Im. The Chet's menu has been produced in collaboration with Kris Yenbamroong of Night+Market, LA. 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.

Wine

Sparkling

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| Entre Vinyes, Oniric Xarel-lo, Catalunya, Spain, 2022 | £10 | £55 |
| Château Le Roc, Roc' Ambulle VdF Negrette Rosé, Fronton, France, 2022 | £9 | £49 |
| Perrier Jouet, Grand Brut, Champagne, France, NV | £17.5 | £120 |
| Folias de Baco, Uivo Curtido Pet Nat, Douro, Portugal, 2021 | | £66 |
| Domaine Breton, 'La Dilettante' Vouvray Brut, Loire, France, NV | | £80 |
| Heinrich, 'Oh When The Saints' Pet Nat, Burgenland, Austria, 2021 | | £80 |

White

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| Hardys Mill Cellars Chardonnay, South Eastern Australia 2022 | £7 | £40 |
| Veramonte, Sauvignon Blanc, Organic, Casablanca Valley, Chile 2022 | £8 | £44 |
| Gavi, Ca Bianca, Piemonte, Italy, 2022 | £9 | £49 |
| Emile Beyer, Pinot Gris Tradition Organic, Alsace, France, 2022 | £10 | £55 |
| Andreas Bender, Dajaar Riesling Feinherb, Mosel, Germany, 2021 | £12 | £60 |
| Carlania, Sant Pere D'Ambigats, Trepát, Spain, 2020 | | £49 |
| Barco del Corneta, 'Cucú', VDT Castilla y León, Spain, 2021 | | £59 |
| Triangle Wines, Sanha Branco, Bairrada, Portugal, 2020 | | £65 |
| Finca Casa Balaguer, Salicornio Moscatel, Levant, Spain, 2021 | | £65 |
| Clos des Plantes, 'Whaka Piripiri Mai', Loire, France, 2021 | | £85 |
| Domaine Frantz Saumon, Mineral+, Montlouis-sur-Loire, France, 2018 | | £92 |
| Maison Valette, Pouilly-Fuissé Tradition, Burgundy, France, 2015 | | £150 |

Orange

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| Litmus Wines, Orange Bacchus, Kent, UK, 2020 | £10 | £55 |
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Rosé

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| Amie Rose, Grenache, Languedoc, France 2022 | £9 | £49 |
| Fento Wines 'La Galaxia' Rosado, Dão, Portugal, 2020 | | £68 |
| Daniel & Bianca Schmitt, Rose, Rheinhessen, Germany, 2021 | | £77 |

Red

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| Castillo de Mureva, Organic, Tempranillo, Spain, 2022 | £7 | £40 |
| Elevé, Pinot Noir, Languedoc, Vin de France, 2022 | £8 | £44 |
| Jean-Francois DeBourg, Ancestrill Litron Rouge, Beaujolais, France 2019(1 litre) | £9 | £62 |
| Fattoria di Sammontana, Alberese, Tuscany, Italy, 2022 | £10 | £55 |
| Vallisto, Malbec, Salta, Argentina, 2015 | £12 | £60 |
| Coola Hills, Pinot Noir, Mount Gambier, Australia, 2021 | | £50 |
| Vini Libre, 'Fall 2019', Loire, France, 2019 | | £59 |
| La Niverdière, Renaissance, Loire, France, 2018 | | £78 |
| Daniel Landi, Uvas de la Ira El Real de San Vicente, Gredos, Spain, 2020 | | £95 |
| Scar of the Sea, 'SLO Coast' Pinot Noir, California, USA, 2020 | | £100 |
| Domaine le Briseau, Le Verre des Poetes Rouge, Loire, France, 2019 | | £105 |
| Château Pédesclaux, Cru Classé, Pauillac, France, 2017 | | £160 |

Sweet

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| Bodegas Bentomiz, Ariyanas Naturalmente Dulce, Málaga, Spain, 2019 (50cl) | £13 | (75ml) £65 |
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Measures: 125ML GLASS (175ML AVAILABLE ON REQUEST) | 750ML BTL.

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Cocktails

Holy Chet! – £13.5

Martini Ambrato, Ostara Hedgerow white vermouth, holy basil, cucumber

Watermelon Cooler – £13.5

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

Chet's Bloody Caesar – £14

Baller Smoked vodka, Mezcal, dry sherry, 'Chet's Mix', lemon, Tomato Juice, celery, chilli salt, olive

Return of the Mak – £15

Casamigos Blanco, makrut leaf cordial, aloe vera, lime leaf mist

Coconut Greenpoint – £14

Woodford Reserve, Martini Rubino, yellow Chartreuse, Fernet Branca

Nom Yen Ramos – £13.5

Bombay Sapphire gin, Chet's 'Helbluboy' syrup, cream, egg white, citrus, seltzer

Lychee Martini #2 – £13.5

Ketel one, Rinquinquín, manzanilla sherry, lychee, Chet's 'Super Sour', wakamomo

Thai Sour – £13.5

Dewars 12, Mehkong, Tempus Fugit banana, Branca Menta, Egg white, Lemon, Bitters

Pet Sounds – £14

Campari, pomelo sherbet, calamansi, pomegranate, pet nat, starfruit



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

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| Brooklyn Lager, USA, 5% | £7.5 |
| Hoxton Lager, Coalition Brewing, UK, 4% | £7 |
| Hoxton Pale Ale, Coalition Brewing, UK 5% | £7.5 |

Can & Bottle

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| Chet's Sunset West Coast Pale Ale, UK, 4.5% | £6.5 |
| Singha Beer, Thailand, 5% | £6 |
| Unity Lager, UK 4.5% | £6 |
| Brooklyn Special Effects Lager, USA, 0.4% | £6 |
| Sassy Cider, Brut, France, 5.2% | £6 |

Soft Drinks

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| Coca Cola / Diet Coke | £3.5 |
| London Essence Tonic / Ginger Beer | |
| Soda / Ginger Ale / Lemonade | £3.5 |

Soft Cocktails

Banana Cashew Egg Cream – £7

No egg, no cream! Banana syrup, cashew milk, seltzer, nutmeg

Ly-Ball – £7

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