

Seated Lunch & Dinner

Served family style on sharing plates or individually plated.
For individually plated, a full pre-order is required.
Add sourdough with butter for £5pp.

All-Round Classic

3 Courses £50 per person

Starters

Pumpkin and coconut soup VG, GF, DF
Roasted squash in coconut thai red curry, crispy shallots, herb oil

Corn & chicken larb GF, DF, halal upon request
Warm roasted corn, minced chicken, rice powder, lime, chili, som tum

Burrata & tomatoes ^V
Burrata, warm tomatoes, chili jam, crispy shallots, basil, grilled sourdough

Mains

Chargrilled pork belly
Slow cooked pork belly, tamarind honey glaze, smoked potato mousseline, roasted vegetables

Thai fried chicken supreme
Lemongrass marinated crispy chicken thigh, nam jim honey butter, pickled cucumber slaw and fries

Green curry cauliflower steak VG, DF, GF
Charred cauliflower, shredded peas, green curry velouté, crispy basil

Dessert

Miso caramel apple pie

Raspberry and white chocolate Ingot

Plant-based chocolate & raspberry ganache VG, GF

Add Madagascan vanilla gelato to any desert for £4 per scoop

Feeling Fancy

3 Courses £60 per person

Starters

Pumpkin and coconut soup VG, GF, DF
Roasted squash in coconut thai red curry, crispy shallots, herb oil

Corn & chicken larb GF, DF, halal upon request
Warm roasted corn, minced chicken, rice powder, lime, chili, som tum

Burrata & tomatoes ^V
Burrata, warm tomatoes, chili jam, crispy shallots, basil, grilled sourdough

Mains

Pulled beef shortrib massaman
Slow beef roasted, massaman curry glaze, smoked otato mousseline, roasted vegetables

Seabass
Seared seabass, nam jim honey butter, pickled cucumber slaw and fries

Green curry cauliflower and mushroom steak VG, DF, GF
Charred roasted cauliflower, sauteed mushrooms, green curry velouté, crispy basil

Dessert

Miso caramel apple pie

Raspberry and white chocolate Ingot

Plant-based chocolate & raspberry ganache VG, GF

Add Madagascan vanilla gelato to any desert for £4 per scoop



V vegetarian - VG vegan - GF gluten-free - DF dairy-free

If you have any allergies or dietary requirements, please speak to a member of staff for more information.

A discretionary 12.5% service charge will be applied to your bill.