

VALENTINES MENU

served from 5pm, tasting menu to share, £29 pp

DRINKING SNACKS

bbq pork skewers
grilled fatty pig neck [LOCAL], salty
like bacon, crispy shallot

betel wraps
mackerel ceviche, thai herbs,
langaleng caramel

CURRY + RICE

local pork curry
tender organic free-range sussex pork
belly & shoulder, garlic, peppercorns,
coconut sugar, anise, thick southern
paste. Fairly mild.

sour aubergine curry
roasted aubergines, northern sour spices,
beansprouts, pickled mustard greens,
tamarind, coconut cream, lime.

sticky organic rice
small-batch thai jasmine

SHARED BBQ PLATTER

local goat chops
served w toasted rice powder +
thai chimichuree made w roasted
chilli, garlic, fish sauce

northerners sausage
chiang mai style, fermented,
chargrilled f/r local pork

som tam
mortar pounded green papaya w fried
peanuts, birds eye chilli. long beans,
tomato, chilli + palm sugar dressing.
Made in the pestle, this is pretty hot.

northern thai
charcoal bbq chicken
local f/r chicken, bone-out,
marinated w lemongrass, garlic,
chilli, coriander stems + roasted
over charcoal [KAI YANG]

white corn ribs
bbq sweetcorn ribs, roasted nam jim
pepper sauce, coconut cream

PUDDING

coconut ice-cream sandwich
w brioche, peanut + toasted rice

vegetarian and vegam menus also available, please ask