

ISAAN HORS D'OEUVRES [ALL PLANT BASED]

Lettuce wraps w an assortment of fresh, chopped vegetables & relish
Fresh handmade spring roll
Beetroot larb

FROM THE CHARCOAL BBQ

 – Gai yang charcoal barbecued lemongrass chicken, tamarind sauce (or miso bbq aubergine [PB])
– Bbq white corn ribs w larb sauce & coconut cream dip [PB]
– English vegetable som tam salad (or fermented tomato salad [PB])

CURRIES (GAENG) YOUR CHOICE WITH UNLIMITED RICE

Yellow curry [PB] Fresh aromatic curry w young chillis, thai basil, coriander & coconut cream, artichoke, roasted beets, wild ginger & kaffir lime.

Organic beef massamam curry Braised local beef in a rich, aromatic coconut broth, roasted spices, jersey royals & toasted peanuts - luxurious & a little sweet, not spicy.

Drunken noodles

Super comforting Pad thai rice noodles, wok fried with oyster & soy sauce, chicken, thai basil, a little garlic and chilli & some local greens.

PUDDING (choose between)

Mango sticky rice cheesecake Chocolate kaffir tart with coconut ice cream [PB]

£35.95pp.

THESE DISHES ARE DELIBERATELY LIGHT ON 'HEAT' BUT WE WILL BE DELIGHTED TO ALTER TO SUIT YOU, JUST LET US KNOW.

PLEASE ASK ABOUT ALLERGENS BEFORE ORDERING, A DISCRETIONARY 10% SERVICE CHARGE IS ADDED. SOME DISHES MAY CHANGE SHOULD LOCAL SUPPLY NOT BE AVAILABLE

HAI BARBECU