

VALENTINES

menu

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



DRINKING SNACKS

BBQ PORK SKEWERS

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

BETEL WRAPS

mackerel ceviche, thai herbs,
galangel 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 VEGAN MENUS ALSO AVAILABLE, PLEASE ASK