



# Three Course Thai

## THE BEGINNING

### COTSWOLD CHICKEN SATAY

ajard cucumber relish, peanut dipping sauce

### CRISPY RICE PAPER PEKING DUCK SPRING ROLLS

hoi sin dipping sauce

### CRISPY RICE PAPER VEGETABLE SPRING ROLLS

hoi sin dipping sauce V

### TOM KHA HEDHOM

hot and sour soup, enoki, shiitake, button and oyster mushrooms, galangal, coconut milk V GF

### STICKY GLOUCESTERSHIRE OLD SPOT PORK RIBS

smoked with jasmine tea

### CRISPY SALT AND PEPPER BABY SQUID

crispy garlic, spring onion, habanero 5 supplement

## THE MAIN EVENT

### MIXED VEGETABLE PANANG

chargrilled baby courgettes, lychees, cherry tomatoes, grapes V GF

### LAMB CUTLET MASSAMAN

isle de noir potatoes, onion, roasted peanuts, crispy shallots V GF

### STEAMED SEA BASS FILLETS

fresh garlic, coriander, chilli & lemon sauce

### CRISPY BELLY OF GLOUCESTERSHIRE OLD SPOT PORK

pickled ginger, premium soy chilli dipping sauce

### VEGETABLE PAD THAI

crushed chillies, lime, peanuts V

*add lobster tail +12.50 / add king prawn +6.00 / add free-range chicken +4.00*

(V) vegetarian | (PB) plant based | (GF) adaptable for gluten-free

Some dishes contain ingredients that are not specified in the description. guests with allergies please speak with your server to know about allergens. Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes.

Prices include VAT | Exclude discretionary 13.5% service charge added to your final bill.

## SIDES

STEAMED JASMINE RICE 7.00  
V GF

TRUFFLED BABY PAK CHOI  
light premium soy 13.00 V

EGG FRIED RICE 8.50 V GF

GAI LAN  
braised garlic cloves,  
oyster sauce 12.50

MIXED SEASONAL VEGETABLES  
11.00 V

GRILLED ASPARAGUS  
teriyaki sauce 12.50 V

## THE GRANDE FINALE...

MANGO STICKY RICE  
mango, steamed sticky rice, and brown coconut sugar PB

THAI PANCAKE  
pandan leaf, coconut, brown sugar V

SANGKAYA  
steamed sticky rice, creamy thai custard, sesame V

SELECTION OF ICE CREAMS  
coconut | strawberry ripple | vanilla GF

SELECTION OF SORBETS  
lemon | mango PB GF

*Join us in our lounge after your meal for a small tippple?*

## LIQUEUR COFFEE

IRISH 12  
irish whisky, vanilla nectar

BAILEYS 12  
baileys irish cream liqueur

CUBAN 13  
gold rum, vanilla nectar

MEXICAN 12  
reposado tequila, agave

FRENCH 13  
cognac, chocolate liqueur, cane nectar

CALYPSO 12  
coffee liqueur

## AFTER DINNER COCKTAIL

ESPRESSO MARTINI 17  
vanilla vodka, coffee liqueur, espresso, vanilla  
nectar

NUTS AND BERRIES 16  
frangelico, chambord, cream, white chocolate  
liqueur

OLD FASHIONED 17  
bourbon, brown sugar cube, angostura bitter

WHISKEY SOUR 16  
bourbon, lemon, aquafaba, cane nectar, bitters

NEGRONI 15  
gin, campari, sweet vermouth

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