



WORLD CLASSICS

We have the menus from Thailand, Vietnam, Caribbean & Malaysia
Here's a taster from our Autumn/Winter 2018 Menu

Example starters

Chicken Satay & Peanut Sauce

Chargrilled springfield chicken w/ peanut satay sauce

Thai prawn toasts

Thai fragrant prawn mousse deep fried w/ nuoc cham, mint & corriander salad

Tom Yum (v)

Fragrant spiced broth, mushrooms, lemongrass, kaffir lime & coriander

Sticky Lemongrass Wings

Crispy springfield chicken wings, lemongrass, chilli paste, palm sugar & kaffir lime

Calamari

Salt & pepper calamari, lime & sirriacha chilli mayo

Som Tam Salad (v)

Green papaya salad, peanut, cherry tomato & lime

Example mains

Mussaman Curry

6 hour shin of rare breed beef, potatoes, peanuts & coconut

Penang King Prawn Curry

Sustainable king prawns, pineapple, turmeric, coconut & cinnamon

Green Curry (v)

Pumpkin, aubergine peas, bamboo shoots, corn & holy basil

Khai Soi

Spicy chicken Thai curry noodle soup w/ winter kale, ginger & coconut

Goat Curry

Cotswold kid goat, potatoes, scotch bonnet w/ Rice & Peas

Pad Thai (v)

Crispy tofu, egg, beansprouts, chive, peanuts, tamarind & lime

Example puddings

Blow torched bananas, coconut icecream, salted caramel & toasted sesame seeds

Warm chocolate guinness pudding, rum punch cream

Lemongrass & kaffir lime posset

Sticky toffee banana cake w/ ginger & lemongrass custard

Warm chocolate pudding, lime & coconut icecream

Cheesecake w/ spiced clementine, cranberry & pomegranate