

TASTING MENU WITH THAI WINE

£43 PER PERSON

FIRST COURSE

Monsoon Valley Shiraz Rosé (125ml)

Soft-Shell Crab with Mango Salad [Ce,G,C,F,N,*]

Crispy soft-shell crab accompanied with refreshing Thai mango salad, made from shredded green mango and gets its distinctive flavour from roasted coconut flakes and fried shallots.

SECOND COURSE

Monsoon Valley Colombard (125ml)

Prawn Summer Rolls [C,F]

A refreshing starter: plump rice paper rolls packed with prawns, light vermicelli noodles, carrots, cucumber and fresh herbs, served with a sweet coriander and chilli dipping sauce.

THIRD COURSE

Monsoon Valley Shiraz (125ml)

Duck with Red Chilli Paste served with Coconut Rice [Ce,G,C,F,S,*]

Wok-fried slices of duck breast with authentic Thai herbs, fresh peppercorns, basil, bamboo shoots, aubergine, chillies and red curry paste in fresh coconut milk.

DESSERT

Dessert wine: Monsoon Valley Chenin Blanc (75ml)

Fresh Mango with Sticky Rice Pudding [M]

 Medium Hot  Hot  Very Hot

ALLERGY KEY: [Ce] Celery [G] Gluten [C] Crustaceans [E] Eggs [F] Fish [L] Lupin [M] Milk [Mo] Molluscs [Mu] Mustard [N] Nuts [P] Peanuts [Se] Sesame seeds [S] Soya [SD] Sulphur dioxide [*] May contain allergens

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens as well as products that have been produced by suppliers. Any guests with an allergy should be aware of this risk and should ask a member of the team for information on the allergen content of our food.

Prices are inclusive of VAT. A discretionary optional gratuity of 12.5% will be added to your bill.