

SMOKING GOAT

Barbecue Tamworth Skewer	1.6
Steamed Oyster, Roasted Chilli & Fried Shallots	3.5
Chilli Fish Sauce Wings	7.5
Stir Fried Cornish Greens & Soy	5.5
Smoked Aubergine Salad with Chilli & Egg	6.8
'Som Tum' of Green Papaya, Heritage Carrot & Chilli	7.5
Fresh Coconut & Pumpkin Curry	8.0
Stir Fried Asparagus with Pork Fat Fried Egg *	9.5
Stir Fried Mussels with Wild Ginger & Chilli	8.5
Whole Grilled John Dory with Red Nahm Jim	16.0
Northern Thai Style Duck Laab (spicy)	6.8
Grilled Beef, Lemongrass & Chilli Salad	11.5
Grilled Tamworth Chop with Fish Sauce & Chilli	11.0/17.0
Smoked Brisket & Bone Marrow Massaman Curry	14.5
Whole Fried Plaice with Thai Herbs	28.0
Slow Smoked Tamworth Shoulder	36.0
Sticky Rice	1.25ea
Jasmine Rice	2.5
Lardo Fried Rice	5.5
Gapi Rice with Beetroot & Soy Egg	5.5
Coconut Ice Cream, Plantain, Lime & Condensed Milk	4.5

Our cooking is influenced by the late night canteens of Bangkok.
 Grower Sean O'Neil supplies Thai and Chinese herbs and vegetables for us.
 Thai Tana supplies Thai herbs, vegetables and fish sauce direct from Bangkok.
 Rarebreed animals are bred and aged for us by Phillip Warren Farmers.
 Native day boat seafood is delivered daily from Kernow Sashimi & Wild Harbour.

Please ask about allergies & dietary requirements. Most of our dishes contain fish.
 A 12.5% discretionary service charge will be added to your bill.
 100% of all cash & card tips go to our team.

Monday - Wednesday: 12.00 - 15.00, 17.30 - 23.00
 Thursday 12.00 - 15:30, 17:30 - 01:00
 Friday 12:00 - 01:00
 Saturday: 10.00 - 01:00
 Sunday: 10.00 - 23.00

Tables of any size for lunch by reservation.
 For dinner service we take reservations for groups of 6-10.
 Groups of all sizes are always welcome to walk in.
 Feasting Menus available for tables of 6 or more.