SMOKING GOAT

Barbecue Tamworth Skewer 1.6 ea
Steamed Oyster, Roasted Chilli & Fried Shallots 3.5 ea
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
Courgette Krua Kling 8.0

Northern Thai Style Lamb Laab 8.0
Grilled Beef, Lemongrass & Chilli Salad 11.5
Whole Grilled Plaice with Nahm Jim 15.0
Smoked Five Spice Chicken 16.0
Grilled Tamworth Chop with Fish Sauce & Chilli 17.0
Slow Grilled Guinea Fowl with Black Vinegar & Chilli 22.0
Smoked Lamb Ribs with Pickles 24.0

Smoked Tamworth Shoulder with Fragrant Fish Sauce 36.0

Sticky Rice 1.25 ea
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 & Pesky Fish.

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 - 23:00
Friday - Saturday 12:00 - 01:00
Sunday: 12:00 - 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.