

For The Table

Roti & Curry Sauce – £6
Puffed up, buttery toasted roti
with khao soi sauce

Larb Fritters – £11
Crispy herby and fragrant tofu patties,
lemongrass, coriander, lime leaves,
creamy goddess dip (vg)

Loaded Fries – £8
French fries loaded up with curry sauce, sour
cream, coriander, Thai basil, fish sauce and
Bird's eye chilli

Tingling Onion ๓ – £9
Crispy, golden onion, five-spice, ranch
dressing, sweet chilli sauce (v)

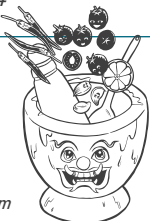
Sticky Wings ๓ – £11
Fried and glazed with three flavour
party sauce. Addictive!

Larb Gai ๓๓ – £12
Thai minced chicken with lime, mint,
coriander chilli, onion, fish sauce

Sticky Rice £4
Jasmine Rice £3
Plain Fries £5
Roti £4

We Are Open

Breakfast 7am-11am
Lunch 12pm-4pm
Brunch: Weekends 10am -4pm
Dinner 5:30pm-10:30pm



Chet's BBQ

Prawn Satay – £11
Peanut sauce, coriander, lime

BBQ Mushroom – £9.5
Sesame oil, sesame soy dressing,
green onion (vg)

BBQ Pork Belly ๓ – £12
Nam pla wan, tamarind glaze, coriander, lime

Charred Chicken Thigh – £12.5
Sweet soy dressing, nam pla prik, coriander

Sticky Spicy BBQ Pork Rib ๓ – £16
Sweet glazed pork rib with tingly five-spice,
nam jim sauce, hoisin, Thai herb salad



Chef Specials

Waterfall Lamb ๓๓ – £19
Grilled lamb steak, Thai basil, lemongrass, garlic,
lime, chilli, onion, coriander, rice powder

Coconut & Lemongrass Fish Curry ๓ – £16
Locally sourced confit seabream fillet, turmeric,
galangal, shallots, Thai herbs

Grab Your Friends



Add a 'll
crab – £9

Pineapple Rice – £16
Fried rice, onion, peanuts, Nam Pla Prik (v)

Rib-Eye Steak – £49
Charbroiled umami-glazed rib-eye with
chilli garlic sauce, 'chimichurri'.
Served with fries

3 Flavour Whole Sea Bream ๓ – £32
Crispy whole fish, green beans, herb salad

Green Curry ๓๓๓ – £14
Eggplant, broccoli, spinach, snap peas
coconut curry broth. Served with roti (vg)

Fried Chicken Khao Soi ๓ – £18
Chiang Mai curried noodles with katsu-style fried
chicken, pickled radish, red onions, fish sauce,
coriander, beansprouts, roasted chilli oil

Chet's Smashburger ๓๓ – £18
Beef and pork patty, American cheese,
1000 island, chilli, pickle + fries

£49.5



Show Stopper! Firecracker Lobster Noodles ๓

Pad thai sautéed with prik tum garlic chilli
paste, whole lobster, egg, onion, tomato
and golden mountain sauce



Salad & Vegetables

Papaya Salad ๓๓ £14
Mortar-pounded salad of green papaya, fish
sauce, palm sugar, lime juice, birds eye chilli,
peanuts.

Yellow Miso Aubergine ๓ £11
Wok stir fried sugar snap peas, vegan fish
sauce, fine beans and prik tum (vg)

Wok Fried Greens £9
Sautéed with garlic, soy sauce, white pepper,
vegan fish sauce fried shallot (vg)

Chet's Wedge ๓๓ £9
Crisp iceberg lettuce, candied pork jowl, blue
cheese dressing, spicy and garlicky nam jim

Crispy Rice Salad ๓๓๓ £13
Ginger, onion, peanut, coriander, tangy spicy
dressing and vegan fish sauce. Think of this as
savoury, fragrant Thai rice krispies – a must
try! (vg)

if you see me,



• The number of little chilli's ๓ indicate our recommended spice level for the dish. If you can't take the heat, let us know, we can tone it down! •

• We operate as a cashless business and can only accept card payments. A discretionary 12.5% service charge will be applied to your bill. If you have any special dietary requirements or allergies, please let us know. •

• Your food has been prepared today by Head Chef Jake Im. The Chet's menu has been produced in collaboration with Kris Yenbamroong of Night+Market, LA and ingredients locally sourced. •

Wine

Sparkling

<i>Entre Vinyes, Oniric Xarel-lo, Catalunya, Spain, 2022</i>	£10	£55
<i>Château Le Roc, Roc' Ambulle VdF Negrette Rosé, Fronton, France, 2022</i>	£9	£49
<i>Perrier Jouet, Grand Brut, Champagne, France, NV</i>	£17	£120
<i>Folias de Baco, Uivo Curtido Pet Nat, Douro, Portugal, 2021</i>		£66
<i>Domaine Breton, 'La Dilettante' Vouvray Brut, Loire, France, NV</i>		£80
<i>Heinrich, 'Oh When The Saints' Pet Nat, Burgenland, Austria, 2021</i>		£80

White

<i>Hardys Mill Cellars Chardonnay, South Eastern Australia 2022</i>	£7	£40
<i>Veramonte, Sauvignon Blanc, Organic, Casablanca Valley, Chile 2022</i>	£8	£44
<i>Gavi, Ca Bianca, Piemonte, Italy, 2022</i>	£9	£49
<i>Emile Beyer, Pinot Gris Tradition Organic, Alsace, France, 2022</i>	£10	£55
<i>Andreas Bender, Dajaoar Riesling Feinherb, Mosel, Germany, 2021</i>	£12	60
<i>Carlania, Sant Pere D'Ambigats, Trepas, Spain, 2020</i>		£49
<i>Barco del Corneta, 'Cucú', VDT Castilla y León, Spain, 2021</i>		£59
<i>Triangle Wines, Sanha Branco, Bairrada, Portugal, 2020</i>		£65
<i>Finca Casa Balaguer, Salicornio Moscatel, Levant, Spain, 2021</i>		£65
<i>Clos Lentiscus, 'Cric Cric' Blanc, Xarel-o, Spain, 2020 (1 litre)</i>		£77
<i>Clos des Plantes, 'Whaka Piripiri Mai', Loire, France, 2021</i>		£85
<i>Domaine Frantz Saumon, Mineral+, Montlouis-sur-Loire, France, 2018</i>		£92
<i>Maison Valette, Pouilly-Fuissé Tradition, Burgundy, France, 2015</i>		£150

Orange

<i>Litmus Wines, Orange Bacchus, Kent, UK, 2020</i>	£10	£55
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Rosé

<i>Amie Rose, Grenache, Languedoc, France 2022</i>	£9	£49
<i>Fento Wines 'La Galaxia' Rosado, Dão, Portugal, 2020</i>		£68
<i>Daniel & Bianka Schmitt, Rose, Rheinhessen, Germany, 2021</i>		£77

Red

<i>Castillo de Mureva, Organic, Tempranillo, Spain, 2022</i>	£7	£40
<i>Bouchard Aîné & Fils, Pinot Noir, Vin de France, 2021</i>	£8	£44
<i>Jean-Francois DeBourg, Ancestrall Litron Rouge, Beaujolais, France 2019(1 litre)</i>	£9	£62
<i>Fattoria di Sammontana, Alberese, Tuscany, Italy, 2021</i>	£10	£55
<i>Vallisto, Malbec, Salta, Argentina, 2015</i>	£12	£60
<i>Coola Hills, Pinot Noir, Mount Gambier, Australia, 2021</i>		£50
<i>Heinrich, Zweigelt, Burgenland, Germany, 2017</i>		£59
<i>Vini Libre, 'Fall 2019', Loire, France, 2019</i>		£59
<i>La Niverdière, Renaissance, Loire, France, 2018</i>		£78
<i>Daniel Landí, Uvas de la Ira El Real de San Vicente, Gredos, Spain, 2020</i>		£95
<i>Scar of the Sea, 'SLO Coast' Pinot Noir, California, USA, 2020</i>		£100
<i>Domaine le Briseau, Le Verre des Poetes Rouge, Loire, France, 2019</i>		£105
<i>Château Pédesclaux, Cru Classé, Pauillac, France, 2017</i>		£160

Sweet

<i>Bodegas Bentomiz, Ariyanas Naturalmente Dulce, Málaga, Spain, 2019 (50cl)</i>	£13(75ml)	£65
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Measures: 125ML GLASS (175ML AVAILABLE ON REQUEST) 750ML BTL.

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Cocktails

<p><i>Holy Chet! – £13.5</i> <i>Martini Ambrato, Ostara Hedgerow white vermouth, holy basil, cucumber</i></p>
<p><i>Watermelon Cooler – £13.5</i> <i>Sang Som, Bacardi Carta Blanca, chilli, elderflower, fresh watermelon juice</i></p>
<p><i>Chet's Bloody Caesar – £14</i> <i>Baller Smoked vodka, Mezcal, dry sherry, 'Chet's Mix', lemon, Tomato Juice, celery, chilli salt, olive</i></p>
<p><i>Return of the Mak – £15</i> <i>Casamigos Blanco, makrut leaf cordial, aloe vera, lime leaf mist</i></p>
<p><i>Coconut Greenpoint – £14</i> <i>Woodford Reserve, Martini Rubino, yellow Chartreuse, Fernet Branca</i></p>
<p><i>Nom Yen Ramos – £13.5</i> <i>Bombay Sapphire gin, Chet's 'Helbluboy' syrup, cream, egg white, citrusa, seltzer</i></p>
<p><i>Lychee Martini #2 – £13.5</i> <i>Ketel one, Rinquinqu, manzanilla sherry, lychee, Chet's 'Super Sour', wakamomo</i></p>
<p><i>Thai Sour – £13.5</i> <i>Dewars 12, Mehkong, Tempus Fugit banana, Branca Menta, Egg white, Lemon juice, Dash of sugar syrup, Bitters</i></p>
<p><i>Pet Sounds – £14</i> <i>Campari, pomelo sherbet, calamansi, pomegranate, pet nat, starfruit</i></p>



Thaiami Vice

£45

Serves 2-4. Mehkong, Bacardi 8, strawberry, coconut, lemongrass, pineapple, citrus, mint, served in a full moon bucket with ½ bottle of champagne, tropical fruit

Beer

Draft

<i>Brooklyn Lager, USA, 5%</i>	£7.5
<i>Hoxton Lager, Coalition Brewing, UK, 4%</i>	£7
<i>Hoxton Pale Ale, Coalition Brewing, UK 5%</i>	£7.5

Can & Bottle

<i>Chet's Sunset West Coast Pale Ale, UK, 4.5%</i>	£6.5
<i>Singha Beer, Thailand, 5%</i>	£6
<i>Unity Lager, UK 4.5%</i>	£6
<i>Brooklyn Special Effects Lager, USA, 0.4%</i>	£6
<i>Sassy Cider, Brut, France, 5.2%</i>	£6

Soft Drinks

<i>Coca Cola / Diet Coke</i>	£3.5
<i>London Essence Tonic / Ginger Beer</i>	
<i>Soda / Ginger Ale / Lemonade</i>	£3.5

Soft Cocktails

Banana Cashew Egg Cream – £7
No egg, no cream! Banana syrup, cashew milk, seltzer, nutmeg

Ly-Ball – £7
Lychee cordial, 'Chet's Super Sour', seltzer, mint