

MAMASAN

BAR / BRASSERIE

À LA CARTE

SNACKS

THAI SPICED CASHEW & PEANUTS / 3.5 EDAMAME / chilli salted coconut / 3.5

LOCH FYNE OYSTER / sour fruit / chilli / lemon - single 3 / half dozen 15 / dozen 27

CUMBRAE OYSTER / coconut curry vinaigrette / shallot - single 3 / half dozen 15 / dozen 27

STARTERS / SMALL PLATES

SEA

CURRIED SALT & PEPPER SQUID / 8.5
nouc cham

COD & SMOKED HADDOCK SPRING ROLL / 8
salmon roe / burnt chilli jam

SALMON SASHIMI & TUNA CEVICHE / 10
burnt chilli / roasted shallot / horseradish

POACHED LOBSTER TAIL / 13
thai spiced lobster bisque / panko tempura prawn

HAND DIVED BARRA SCALLOP / 12.5
chilli, garlic & coriander cockles / baby radish
/ siriachia & coriander oil

SUSHI TIAN OF FRESH NORTH UIST CRAB / 9
mango avocado salsa / wasabi aioli

CRAB KATSU / 9
white crab meat cooked in dashi / katsu sauce
/ fried puffed wild rice / garam masala

KING PRAWN PANKO TEMPURA / 8
pineapple chilli jam

FARM

WAGYU CHEESEBURGER SPRING ROLL / 8
burnt chilli jam

CHAR SUI IBERICO PORK BUN / 8
hoisin

THAI PRAWN & CHICKEN TACOS / 8.5

WAGYU KATSU SANDO / 13
burger cheese / pickled iceberg / onion kimchi
/ wagyu fat onion mayo / lotus root crisps

THAI FRIED CHICKEN / 8
wasabi sriracha caramel

AROMATIC CRISPY DUCK SPRING ROLL / 8
plum sauce

FIELD

THAI TACOS / 8
smoked aubergine / roast red peppers

CHARRED SWEETCORN PATTIES / 7
young coconut / tamarind / chilli salt

GLASS NOODLE SALAD / 7
mint / lime / confit lemongrass

WILD MUSHROOM DUMPLINGS / 6
thai basil / chilli sesame dip

MAINS

SEA

WOK STEAMED MUSSELS / 15
lemongrass / coconut / chilli fries or roti

GREEN CURRY OF MONKFISH TAIL AND TIGER PRAWNS / 19
½ LOBSTER / 25

thai green butter/ katsu fries

LEMONGRASS SEABASS IN BANANA LEAF / 19
papaya salad / lime & chilli coconut dip

BLACK MISO COD / 19
pickled radish & ginger / herb salad

PAD THAI OF CRAB CLAWS & KING PRAWN / 15

FARM

SMOKED BEEF BRISKET
& BONE MARROW MASSAMAN CURRY / 16

SWEET & SOUR IBERICO PORK / 16
pineapple / banana shallots / dragon fruit

TOMAHAWK STEAK / 32
smoked salt / miso butter / dirty thai fries
served medium rare and on the bone

RED CURRY OF BBQ ROASTED LEG OF DUCK / 17

WHITE MISO CHICKEN / 15
ginger & lime sriacha caramel / sesame soy greens

COCONUT CREAM BRAISED LAMB SHANK / 16
lemongrass & galangal / sweet basil

RED CURRY OF WHOLE BABY CHICKEN / 17
sweet basil / asian vegetables

FIELD

BURMESE CURRY OF CHICKPEA TOFU
& ROASTED SALTED PUMPKIN / 14

PAD THAI / 9
crispy tofu

GREEN CURRY OF COURGETTE & AUBERGINE / 14

ROASTED PEACH MASSAMAN CURRY / 15
asian veg / peanuts / coriander

SIDES

asian greens / 4.5 fries / peanut sauce / 4

jasmine rice / 3 blistered tomato salad / 6.5

mushroom & bone marrow fried rice / 5

singapore crab fried rice / 5

Our cooking is influenced by the flavours of south east asia using the best in local produce / Ramsay's of Carlisle provide our pork. Our fish & seafood are sourced by John Vallance / Our curry pastes and coconut cream are made fresh daily in our kitchen / Please ask about allergies & dietary requirements. Most of our dishes contain shellfish or nut based products / A 12.5% discretionary service charge will be applied to tables of over 6 guests / 100% of all cash & card tips go to our team.