


We are a sharing style concept, all dishes will come out as and when they are ready. We recommend 2/3 dishes per person.

 - COGNITO RECOMMENDS

(VG) = Vegan
(V) = Vegetarian
(GF) = Gluten Free




APPETISERS

	Oysters (Fried or Raw (GF)) 1 / 3 / 6 <i>Sea Buckthorn, Shallots, Sawtooth, Chilli</i>	4.00 / 10.50 / 18.00
	Salmon Tacos / Tuna Tacos <i>Nam Jim Jaew, Herbs, Lime</i>	8.50 / 9.50
	Edamame (GF) (VG) <i>Burnt Garlic, White Pepper</i>	5.00
	Thai Style Crispy Fish Salad <i>Zander, Gooseberry, Dill, Citrus, Smoked Chilli Oil</i>	8.50
	Market Roti <i>Garlic Relish, Smoked Anchovies, Whipped Lamb Butter</i>	6.50
	Hot Yai Fried Chicken <i>Wild Garlic, White Pepper, Coriander Root, Shallots, Chilli Vinegar</i>	6.50

SMALL DISHES

	Charred Asparagus (V) <i>Egg Yolk Emulsion, Lemon, Sunflower Seed Furikake</i>	8.25
	Market Mussels (250g/500g) (GF) <i>Coconut, Lime, Thai Basil, Light Broth</i>	6.00/12.00
	Wagyu Beef Slider <i>Pickles, Smoked Marrow Emulsion</i>	11.50
	Crispy Pork Belly (GF) <i>Pickled Plum, Choy Sum Kimchi</i>	11.00
	Prawn Tempura <i>Wild Honey, Toasted Coconut</i>	11.00
	Fried Calamari (GF on request) <i>Day Boat Squid, Yam Pla Dressing, Cucumber Relish</i>	10.50
	King Scallops (GF) <i>Green Curry, Roe, Nam Prik, Scallop Cracker</i>	14.00
	Crab Salad <i>East Coast Brown Crab, Pea Shoots, Pickled Gooseberry, Long Pepper and Green Chilli Dressing</i>	13.50

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GRILL

Yakitori Chicken Skewers (GF)	9.00
<i>Garlic, White Pepper, Coriander Root, Shallots, Chilli Vinegar</i>	
Lincolnshire Ribeye (GF)	11.50
<i>Soy, Palm Sugar, Jeaw</i>	
 Monkfish (GF)	11.00
<i>Turmeric, Garlic, Fish Sauce</i>	

GYOZAS STEAMED

Vegetable (VG on request)	8.75
<i>Pea, Ricotta, Lemon, Shisho</i>	
Pork	9.75
<i>Chive, Fennel, Garlic</i>	
Prawn	11.00
<i>Smoked Bone Marrow Butter, Tom Yum Glaze</i>	

LARGE DISHES


Drunken Noodles (VG)	13.00
<i>Rice Noodles, Wild Mushrooms, Holy Basil</i>	
<i>Add Tofu 4.00</i>	
<i>Add Chicken 4.00</i>	
<i>Add Prawn 5.00</i>	
<i>Add Crispy Duck 6.00</i>	
<i>Add Ribeye 8.00</i>	
Tom Yum (Thai Soup)	11.50
<i>River Fish, Mussels, Galangal, Lime</i>	
Market Fish (Please ask your server for Fish of the Day) (GF)	22.00
<i>Pad Phet, Lime Leaf Oil, Sticky Rice, Choy Sum</i>	
Rack of Lamb (Served Pink) (GF)	34.00
<i>Massaman Curry, Thai Basil and Green Peppercorn Salad</i>	
 Cognito Crispy Duck (HALF OR WHOLE)	24.50/49.00
<i>Confit Duck, Hoisin, Cucumber, Spring Onions, Pancakes</i>	
Carved Ribeye Steak (250g) (GF)	32.00
<i>Nam Jim Jaew</i>	

Due to sourcing from fresh and local suppliers, some items are subject to availability. Please let your server know if you have any allergies or intolerances.

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BAO BUNS

 Crab (One Bao) <i>Green Mango, Nam Jim Jaew</i>	8.85
Roast Aubergine (VG) <i>Labneh, Pickled Green Papaya</i>	9.50
Crispy Duck <i>Smoked Plum Hoisin, Pickled Cucumber, Green Peppercorn</i>	11.50

SIDES

Assortment of Pickled Root Vegetables (VG) (GF)	3.50
Choy Sum Kimchi (VG) (GF)	4.00
Garlic Fried Rice (VG) (GF)	4.50
Salt and Pepper Fries (VG) (GF)	5.00
Morning Glory Greens (VG) (GF)	6.00
Spicy Cucumber (VG) (GF)	3.75

SAUCES

Wasabi Mayo (GF)	1.50
Spicy Mayo (GF)	1.50
Teriyaki Mayo (GF)	1.50
Katsu Mayo (GF)	1.50
Nam Jim Jaew (GF)	1.50

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DESSERTS

Seasonal Sorbet (GF) (VG) <i>Ask for our flavour selection</i>	3.00 Per Scoop
Dark Chocolate Brownie <i>Toasted Sesame, Chocolate Miso Sauce, Burnt Banana</i>	8.25
Sticky Toffee Pudding <i>Orange and Long Pepper Caramel, Ice Cream</i>	8.75
🍷 Mochi (VG Available on Request) <i>Ask for our flavour selection</i>	3.25 Per Mochi
Eton Mess (GF) <i>Strawberries, Ube Meringue, Matcha Cream, Lime, Basil</i>	8.25

LIQUID DESSERTS

Espresso Martini <i>42 Below, Kahlua, Espresso, Vanilla</i>	9.75
Cherry Bakewell <i>Disaronno, Cherry Maraschino, Orgeat, Cranberry, Lemon</i>	9.95
Irish Coffee <i>Jamesons, Coffee, Demerara, Cream</i>	9.50
Brandy Alexander <i>Hennessy, White Chocolate Mozart, Dark Chocolate Mozart, Nutmeg, Double Cream</i>	10.50
White Russian <i>42 Below, Kahlua, Double Cream</i>	9.95

DESSERT WINE 500ML

Orange Muscat (15%) <i>California, USA</i>	5.00
Royal Tokaji (11%) <i>Hungary</i>	7.50