

Bann Da Min, translating to 'Grandad's House' in Thai, brings you my Grandad's recipes served both traditionally and with a fusion twist.

### NIBBLY BITS

#### **Thai Green Curry Pork Crackling - £3**

Roasted Pritchett's Pork Crackling tossed in Thai Green Curry spices

#### **Thai Style Chicken Wings - £6.5**

With Sweet Chilli Sauce (GF option) or Soy and Chinese Five Spice Sauce gravy (GF on request)

#### **Moo Palo Pork Belly and Spring Onion Bites - £6.5**

Portion of our signature slow cooked Pritchett's Pork Belly, wok fried with spring onions (available GF on request)



### MAINS

#### **Moo Palo Bahn Mi - £8.5**

Slow cooked Pritchett's Pork Belly, served in a Reeves French Baguette with carrot and mooli pickles, chilli, cucumber, and coriander. Comes with a side of gravy to dunk your baguette into!

#### **Moo Palo Traditional Style - £8.5**

Slow cooked Pritchett's Pork Belly, served with rice, pickles, cucumber and coriander to garnish! (Available GF on request).

#### **Pad See Ew Pak - £7.5 (ve)**

Traditional Thai stir fried noodles and vegetables – a savoury cousin of the Pad Thai!

#### **What is our signature dish, Moo Palo?**

Moo Palo is Pork Belly slow cooked for several hours in a rich, savoury and sweet broth. The Pork Belly becomes so tender it melts in your mouth. Before serving we wok fry with a pinch of sugar and a splash of the broth to create a glazy, moreish serving of pork. Ingredients include Palm Sugar, Chinese Five Spice, Soy Sauce and Oyster Sauce.