



**LUCKY  
LYCHEE**  
AT THE GREEN MAN

Our food menu features seasonal dishes, inspired by culinary-rich Malaysia. We will bring your dishes as they are ready, with snacks coming out before large plates and sides.

Please let us know if you would like the food in a different order, or any other preferences. We recommend sharing for the best dining experience! If you order individually, dishes may take longer to arrive.

## **SNACKS**

**PRAWN CRACKERS (gf) ~ 3.8**

**CASHEWS & PEANUTS WITH LIME LEAF & DRIED CHILLI (ve)(gf) ~ 3.8**

**SESAME PRAWN TOAST ~ 8.8**

**GRILLED CHICKEN SATAY WITH PEANUT SAUCE (gf) ~ 8.8**

*Marinated with fresh lemongrass, turmeric and spices, grilled on binchotan coals. Finished with our cumin & fennel salt and served with our flavourful roasted peanut sauce.*

**CRISPY SPRING ROLLS WITH SEASONAL VEGETABLES (v/ve) ~ 7.8**

*Filled with English parsnips, sweetheart & purple cabbages, carrots & shiitake mushroom.*

**SWEETCORN & ONION FRITTERS (v/ve) ~ 7.8**

*A beloved snack in Malaysia, we packed ours with seasonal vegetables plus aromatic freshly ground spices and fragrant herbs - savoury, moreish and crispy! sweet chilli sauce (ve)/ mint chutney (v)*

**CURRY PUFFS (v/ ve) ~ 7.5**

*A popular Malaysian snack inspired by Cornish pasties & samosas. We fill ours with curried potato, sweet potato, petits pois and onion. Vegan & dairy-free option available upon request. sweet chilli sauce (ve)/ mint chutney (v)*

**CHICKEN KARAAGE ~ 8.5**

*Juicy thighs marinated in soy, oyster sauce, ginger, rice wine, then deep-fried till crispy. lime aioli/ spicy lime aioli*

**HANDMADE BAO (2): CHICKEN KARAAGE ~ 11.5/ SWEETCORN FRITTER ~ 9.5**

*Soft handmade buns filled with crispy chicken thighs/ fritters, house sauce & pickles.*

*Soy milk bao (ve) ~ +50p*

*lime aioli (v)/ spicy lime aioli (v)/ vegan mayo (ve)/ vegan spicy mayo (ve)*

**LOR BAK (PENANG CRISPY PORK ROLL) WITH PINEAPPLE PICKLE ~ 8.8**

*Free range Hampshire pork marinated in 10-spice powder including nutmeg, cinnamon, cardamom, white pepper & clove, wrapped in a beancurd sheet with water chestnuts and deep fried till crispy.*

**THIS WEEK'S SPECIAL: BEEF SATAY WITH WILD GARLIC SAMBAL ~ 10**

*Deeply flavoured Hampshire bavette steak marinated in lemongrass, galangal, ginger & tamarind, grilled over charcoal until medium rare. Basted with kecap manis butter and finished with fresh lime juice and our fennel & cumin salt. Served with wild garlic cashew sauce & pickled wild garlic.*

## PLATES

### **8-HOUR BEEF RENDANG WITH RED CABBAGE PICKLE (gf) (s) ~ 17.5**

*Hampshire feather blade beef braised in coconut milk with our spice paste made with 15 different herbs & spices, toasted coconut and tamarind until flavourful and tender.*

### **TAMARIND BLACK TIGER PRAWNS WITH THAI GREEN DIPPING SAUCE ~ 16.5**

*Glazed with a moreish sauce made with tamarind, Indonesian sweet soy sauce and Worcestershire sauce then grilled over binchotan coals. Finished with spring onion oil and served with chef Jean's nam jim sauce made with green chilli, garlic & lime juice.*

### **GOAN PORK VINDALOO WITH JERSEY ROYAL POTATOES (gf option) (s) ~ 15.8**

*Chef Ralston's mum's recipe: free range Hampshire pork belly slowly braised in a spicy, intense, rich & sharp paste made with Kashmiri chillies, ginger, turmeric, garlic, spices & coconut vinegar.*

### **HONEY MARMITE CHICKEN/ MAPLE MARMITE TOFU (ve) ~ 14.5**

*A popular Malaysian Chinese dish, crispy chicken thighs/ tofu are coated in a deep, savoury, umami-rich sauce made with Marmite and oyster sauce (light soy sauce for tofu), with honey/ maple syrup for sweetness. Can remove peanuts.*

### **TEMPEH & GREEN BEANS STIR-FRIED IN KECAP MANIS (ve) (gf option) (s) ~ 14.5**

*Crispy organic soybean cakes from Melton Mowbray tossed with Indonesian sweet soy sauce, lemongrass, galangal, bird's eye chilli and bay leaf. Can remove chillies. Tempeh can be replaced with tofu.*

### **SWEET & SOUR CHICKEN/ TOFU WITH PINEAPPLE (ve) ~ 14**

*Crispy chicken/ tofu coated in our sauce made with plums and fresh English apple juice.*

### **ROASTED SWEET POTATO, RAINBOW CHARD & CRISPY TEMPEH CURRY (ve) (gf) ~ 14.5**

*A fragrant & creamy coconut curry with turmeric, lemongrass & galangal. A nourishing family recipe common among Malaysian Chinese households.*

## SIDES

### **STEAMED HOM MALI JASMINE RICE (ve) (gf) ~ 3.5 (per portion)**

### **MANGO, CUCUMBER & POMEGRANATE SALAD (ve option) (gf option) ~ 8**

*Tossed in a lime & fish sauce dressing, topped with pomegranate, pickled shallot, crispy shallot, peanuts, bird's eye chillies and fresh herbs. Can remove chillies/ peanuts.*

### **HANDMADE GUA BAO (2) (v/ve option) (15 minutes) ~ 3.5**

*Milk/ Soy milk ~ +50p*

**BIRD'S EYE CHILLI & SOY DIP (gf option) (ve) (s)/ MINT CHUTNEY (gf) (v)/  
HOUSE CHILLI OIL (ve)/ ROASTED PEANUT SAUCE (ve) (gf)/  
PINEAPPLE PICKLE (gf) (ve)/ THAI GREEN DIPPING SAUCE (gf) (ve) (s)/  
PICKLED RED CABBAGE ~ 1**

Please tell us about any allergies, allergen menu available by request

v = vegetarian, ve = vegan, gf = does not contain gluten, s = spicy

All tips go directly to staff

Please note we accept all major cards, but not cash