



**LUCKY
LYCHEE**
AT THE GREEN MAN

Our food menu features seasonal dishes, inspired by our childhood in culinary-rich Malaysia. We use high-welfare, local produce and quality Southeast Asian spices to make vibrant dishes from scratch, using family recipes and traditional cooking techniques.

Food is meant to be shared family-style. We will bring your dishes as they are ready, with snacks coming out before mains and sides. Please let us know if you would like the food in a different order, or any other preferences.

—❖— **SNACKS** —❖—

CRISPY VEG SPRING ROLLS (v) ~ 5.5

Filled with English sweetheart and purple cabbage, carrots and shiitake.

SESAME PRAWN TOAST ~ 8

Our take on a classic with makrut lime leaves and coriander.

PRAWN CRACKERS (gf) ~ 3.5

Made with fresh shrimp and spices, served with sweet chilli sauce.

CHICKEN SATAY WITH PEANUT SAUCE (gf) ~ 8

Juicy thighs marinated with fresh lemongrass, turmeric and spices, grilled on Japanese charcoal and served with our own peanut sauce.

TOFU SATAY WITH PEANUT SAUCE (ve)(gf) ~ 7.5

Tofu marinated with fresh lemongrass, turmeric and spices, served with our own peanut sauce.

CHICKEN KARAAGE ~ 7.8

*Juicy thighs marinated in soy, ginger, rice wine, then deep-fried till crispy.
sriracha lime aioli (s)/ lime aioli/ peanut sauce*

SWEETCORN FRITTERS (v)(gf) ~ 6.5

Packed with freshly ground spices with zingy freshness from lime leaves and coriander.

CHICKEN KARAAGE BAO ~ 9.8

*Soft handmade steamed buns filled with crispy chicken thighs, homemade sauce and pickles.
sriracha lime aioli (s)/ lime aioli/ peanut sauce*

CRISPY TOFU BAO (v/ve option) ~ 8.5

*Soft handmade steamed buns filled with crispy tofu, homemade sauce and pickles.
sriracha lime aioli (s)/ lime aioli/ peanut sauce (ve)*

SWEETCORN FRITTER BAO (v/ve option) ~ 8

*Soft handmade steamed buns filled with crispy sweetcorn fritters, homemade sauce and pickles.
sriracha lime aioli (s)/ lime aioli/ peanut sauce (ve)*

PENANG 10-SPICE CRISPY PORK ROLL ~ 4.8

*Free range Hampshire pork marinated in our own freshly ground 10-spice powder including nutmeg, cinnamon, cardamom, white pepper, clove then wrapped in a beancurd sheet with water chestnuts.
Served with our own fermented orange & chilli sauce.*

MAINS

8-HOUR BEEF RENDANG (gf option) (s) ~ 16.5

Grass-fed Hampshire beef cheeks braised in coconut milk with our spice paste, lemongrass, toasted coconut and tamarind until flavourful and tender.

CAPTAIN'S CHICKEN CURRY (gf option) (s) ~ 12.8

Chicken thighs and Jersey Royal potatoes slow-cooked in fresh root spice paste and coconut milk, citrusy from makrut lime leaves and lime juice with a savoury depth from belacan (shrimp paste).

TEMPEH KECAP MANIS (ve) (gf option) (s) ~ 10.5

Crispy organic soybean cakes tossed in a sticky sauce made with Indonesian sweet soy sauce, lemongrass, galangal, chilli and bay leaf. Can remove chillies.

SWEET & SOUR CHICKEN/ TOFU (ve) ~ 11.8/ 9.8

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

HONEY MARMITE CHICKEN/ TOFU (ve) ~ 11.8/ 9.8

Popular in Malaysian Chinese households, crispy chicken thighs are coated in a deep, savoury, umami-rich sauce made with Marmite and oyster sauce (omitted for tofu), with honey for sweetness.

GADO-GADO SALAD (v/ve option) (gf option) ~ 7.5(side)/ 10.5(main)

Isle of Wight asparagus, Jersey Royal new potatoes, carrot, cucumber, tempeh, local free range egg from Vale Farm mixed in our fragrant peanut sauce, topped with crispy shallots and prawn crackers.

TOMATO SAMBAL AUBERGINE (ve) (gf option) (s) ~ 5.5(half)/ 9.8(whole)

Aubergine grilled on Japanese charcoal until meltingly soft and glazed with our spice paste made from chillies, shallots, tomatoes, red peppers and lime. Smoky, savoury, sweet, sour and spicy!

TOMATO SAMBAL TOFU & TEMPEH (ve) (gf option) (s) ~ 9.8

SIDES & SALADS

STEAMED HOM MALI JASMINE RICE (ve) (gf) ~ 3

HANDMADE GUA BAO (2) (v/ve option) ~ 3

MANGO & CUCUMBER KERABU SALAD (gf option) (ve option) ~ 7.2

Tossed in a savoury lime dressing and topped with crispy shallots, peanuts, chillies and fresh herbs.

SMASHED JERSEY ROYALS WITH TOMATO SAMBAL (gf) (ve) ~ 6

Crispy Jersey Royal new potatoes served with our tomato sambal and topped with sunflower seeds.

PEANUT SAUCE/ ORANGE & CHILLI SAUCE ~ 1

DESSERTS

MACARON (v) ~ 2.2 each

Chocolate & Passion Fruit or Pistachio or Raspberry & Lychee.

REAL FRUIT ICE CREAM (gf) (v) ~ 3.8

Toasted Coconut or Mango & Passionfruit.

BANANA SPRING ROLLS WITH ICE CREAM (v) ~ 7

Toasted Coconut or Mango & Passionfruit.

TOASTED COCONUT & CARDAMOM RICE PUDDING (gf) (ve) ~ 7.5

Topped with New Forest strawberries macerated in lime and palm sugar.

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