LUCKY LYCHEE
AT THE GREEN MAN

SNACKS

PEPPERY PRAWN CRACKERS ~ 4.5

HOUSE SPICED CASHEWS & PEANUTS ~ 4.5
lime leaf, curry powder, garam masala & dried chilli

SMALLER

SESAME PRAWN TOAST ~ 9.5
lime leaf & coriander prawn toast, herb salad, sweet chilli/ spicy orange chilli sauce

CHARCOAL GRILLED CHICKEN/ PANEER SATAY ~ 9.5
lemongrass & turmeric marinade, pickled shallot, fennel & cumin salt, roasted peanut sauce

MALAYSIAN CURRY PUFFS WITH ROOT VEGETABLES ~ 8
curried potato, sweet potato & petits pois, buttery shortcrust pastry, mint chutney

NIGHT MARKET FRIED CHICKEN ~ 9.5
soy, oyster sauce, ginger & rice wine brine, chilli & pomegranate powder coating, lime mayo

LOR BAK (CRISPY 10-SPICE PORK ROLL) WITH PINEAPPLE PICKLE ~ 9.5
water chestnut & Hampshire pork, nutmeg, clove & cardamom, beancurd sheet, sweet chilli/ spicy orange chilli sauce

CHARCOAL GRILLED BEEF SATAY WITH SWEET SOY CHILLI SALSA ~ 12
medium rare Hereford bavette steak marinated in galangal, ginger & tamarind, sweet soy butter, fennel & cumin salt

SOFT HANDMADE STEAMED MILK BAO (2) ~ 12
fried chicken with lime mayo/ paneer or chicken satay with peanut sauce

LARGER & SIDES

BEEF RENDANG WITH RED CABBAGE PICKLE ~ 18.5
Hereford beef braised in coconut milk with 15 herbs & spices, roasted coconut, dried tamarind skin, turmeric leaf

HAMPSHIRE VENISON SEMUR, ROASTED PARSNIP, GREEN SAMBAL ~ 17.8
Malay spiced stew with lemongrass, bay leaf, sweet soy sauce, spices, freshly grated nutmeg, crispy shallot

CHARCOAL GRILLED SAMBAL CHALKSTREAM TROUT IN BANANA LEAF ~ 17.8
spicy & tangy sauce with chillies, belacan, tamarind, galangal, lemongrass & lime leaf, Hampshire watercress & pear salad

GOLDEN FRAGRANT 'KAM HEONG' CHICKEN, CURRY LEAVES ~ 15.8
savoury, aromatic & spicy stir-fry with lemongrass, turmeric, curry powder, oyster sauce, dried shrimp & dark soy

TEMPEH & GREEN BEANS STIR-FRIED IN SWEET SOY ~ 15.8
crispy Melton Mowbray soybean cakes, shallot, lemongrass & galangal paste, bird's eye chilli & dried bay leaf

MAPLE MARMITE TOFU ~ 15.8
savoury & sweet sauce with Marmite, light soy sauce & maple syrup, toasted peanuts

SWEET & SOUR CHICKEN/ TOFU ~ 15.5
our sauce made with plums and fresh English apple juice, pineapple, pomegranate

ROASTED CROWN PRINCE SQUASH & CAVALO NERO COCONUT CURRY ~ 15.8
fragrant gravy with fresh turmeric, lemongrass & galangal, spiced coconut floss

STEAMED HOM MALI JASMINE RICE (PER PORTION) ~ 4

HANDMADE PLAIN MILK/ SOYMILK BAO (2) ~ 4

POMELO, CARROT & POMEGRANATE SALAD ~ 9.5
lime & fish sauce dressing, toasted coconut, crispy shallot, peanuts, herbs

CONDIMENTS ~ 1.5 EACH
Sauces: mint chutney/ peanut sauce/ orange chilli sauce/ bird's eye chilli, lime & soy dip/ tomato sambal/ green sambal
Pickles: pineapple & cucumber/ red cabbage | Spiced coconut floss

OUR MENU FEATURES SEASONAL MALAYSIAN DISHES. WE RECOMMEND SHARING FOR THE BEST DINING EXPERIENCE.
WE MAKE OUR CURRY PASTES & SAUCES USING TRADITIONAL TECHNIQUES & FAMILY RECIPES. UPTONS OF BASSET SUPPLIES OUR HIGH WELFARE MEAT, EGGS ARE FREE RANGE FROM VALE FARM.

PLEASE TELL US ABOUT ANY DIETARY REQUIREMENTS, ALLERGEN AND VEGAN MENUS AVAILABLE BY REQUEST.
ALL TIPS GO DIRECTLY TO STAFF. PLEASE NOTE WE ACCEPT ALL MAJOR CARDS, BUT NOT CASH.
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL FOR GROUPS OF 8 OR MORE.