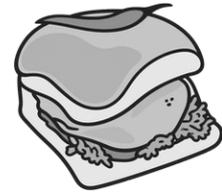


**LUCKY  
LYCHEE**  
AT THE GREEN MAN



## **BOMBAY STREET FOOD SUPPER CLUB**

**LED BY OUR TALENTED SOUS CHEF RALSTON, THIS WEEKEND'S BRUNCH MENU IS BASED ON PAV (PRONOUNCED AS PAO), SOFT & PILLOWY INDIAN MILK BREAD ROLLS, MADE FROM SCRATCH.**

### **PAV SPECIALS**

#### **PAV BHAJI (V) ~ 10**

*A healthy and hearty vegetable mash served with toasted, buttered buns. Potatoes, carrots, cauliflower, tomatoes and petits pois cooked with Ralston's pav bhaji masala (cumin, fennel, coriander & cardamom) topped with a dollop of butter!*



#### **VADA PAV (V) ~ 7 (1 PIECE)/ 14 (2 PIECES)**

*A crispy spiced potato fritter (vada) sandwiched in a soft bun (pav), served with homemade chutneys: tangy tamarind, garlic coconut & herbaceous green. It's packed with flavour with a satisfying balance of crispy and soft textures! Fried finger chilli on the side for an extra kick.*

#### **PAV WITH CHICKEN & FINGERLING POTATO CURRY ~ 13**

*Our Malaysian classic chicken red curry served with 2 toasted, buttered milk buns.*

#### **FULL BREAKFAST ~ 17.5**

*Smoked fennel & black pepper bacon, curry/ traditional sausages from Uptons, crispy sunny side up egg from Vale Farm, spiced beans, hash browns, tomato sambal & buttered, 2 homemade buns.*

#### **BREAKFAST PAV**

*Two buttered, toasted buns filled with high quality Upton's sausages and house smoked bacon made with free range Hampshire pork and Vale Farm free range eggs, with tamarind and mint chutneys.*

#### **BACON ~ 11.5**

#### **TRADITIONAL SAUSAGES/ PORK CURRY SAUSAGES ~ 12.5**

#### **BACON & TRADITIONAL SAUSAGES/ CURRY SAUSAGES ~ 14.5**

#### **BUN MASKA & CHAI/ MILO (V) ~ 6**

*A toasted bun with salted honey butter, to dip in our homemade hot spiced chai made with single origin Assam tea, or classic Malaysian hot chocolate!*

#### **HOUSE MASALA CHAI ~ 4.8**

*Spiced tea made with single origin Assam, with the perfect balance of spices, ginger and sweetness.*

## **SMALLER**

**PRAWN CRACKERS ~ 4.5**

**CASHEWS & PEANUTS WITH LIME LEAF & DRIED CHILLI ~ 4.5**

**SESAME PRAWN TOAST BAO WITH HERB MAYO ~ 7 (EACH)**

**CRISPY VEGETABLE SPRING ROLLS ~ 8**

*English parsnips, hispi & purple cabbages, carrots & shiitake mushroom, sweet chilli sauce*

**MALAYSIAN CURRY PUFFS WITH ROOT VEGETABLES ~ 8**

*curried potato, sweet potato & petits pois, buttery shortcrust pastry, sweet chilli sauce/ mint chutney*

**LEMONGRASS SPICED FRIED CHICKEN, CURRY LEAVES, SWEET CHILLI SAUCE ~ 10.8**

*juicy boneless chicken thighs, lemongrass spice paste, plum powder & Malay curry dust*

**10-SPICE SAUSAGE STUFFED CHICKEN WINGS, SAMBAL BELACAN, COMPRESSED PINEAPPLE ~ 12**

*crispy, deboned chicken wings, stuffed with water chestnut & free-range Hampshire pork, nutmeg, clove & cardamom*

**BANANA BLOSSOM RENDANG THOUSAND LAYER PUFF, MINT CHUTNEY ~ 6 (EACH)**

*braised in coconut milk with 15 herbs & spices, roasted coconut, tamarind, turmeric leaf*

## **LARGER & SIDES**

**MALAY GREEN OPOR OF HEREFORD BEEF, FINGERLING POTATO, CRISPY SHALLOT ~ 20.8**

*herbaceous green curry with New Forest aged grass-fed brisket, coconut milk, lemongrass & galangal, toasted spices*

**DARK SOY BRAISED PORK, SHIITAKE MUSHROOM, RAMEN EGG ~ 18**

*slow-cooked pork belly in soy sauce with cinnamon, black cardamom, star anise, clove & black pepper*

**HONEY MARMITE FRIED CHICKEN/ MAPLE MARMITE TOFU ~ 16**

*savoury & sweet sauce with Marmite, oyster sauce & honey, toasted peanuts*

**TEMPEH & GREEN BEANS STIR-FRIED IN SWEET SOY ~ 16**

*crispy Melton Mowbray soybean cakes, shallot, lemongrass & galangal paste, bird's eye chilli & bay leaf*

**SWEET & SOUR CHICKEN/ TOFU WITH PINEAPPLE ~ 16**

*our sauce made with plums and fresh English apple juice, pomegranate*

**ROASTED CROWN PRINCE SQUASH & CAVOLO NERO COCONUT CURRY ~ 16.5**

*in a fragrant coconut gravy with fresh turmeric, lemongrass & galangal, spiced coconut floss*

**STEAMED HOM MALI JASMINE RICE ~ 4 (PER PORTION)**

**MANGO, CARROT & POMEGRANATE SALAD, PORK CRACKLING (VEGAN OPTION AVAILABLE) ~ 9.5**

*lime & fish sauce dressing, toasted coconut, pickled shallot, peanuts, herbs*

**CONDIMENTS ~ 1.5 EACH**

**SAUCES: MINT CHUTNEY/ BIRD'S EYE CHILLI, LIME & SOY DIP/ PEANUT SAUCE**

**PICKLES: RED CABBAGE**

**SPICED COCONUT FLOSS/ TOMATO SAMBAL**

**PLEASE TELL US ABOUT ANY DIETARY REQUIREMENTS, ALLERGEN MENU 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.**