



**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

sweet chilli sauce/ spicy orange chilli sauce

GRILLED CHICKEN SATAY WITH PEANUT SAUCE (gf) ~ 8.8

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

CRISPY SPRING ROLLS WITH SEASONAL ENGLISH VEGETABLES (v) ~ 7.8

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

CRISPY OYSTER MUSHROOM (v/ve) (gf) ~ 8.5

Inspired by the flavours of Malaysian spiced fried chicken. Marinated in soy sauce, ginger, garlic, turmeric, Malaysian curry powder & black pepper.

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

CURRY PUFFS (v/ ve) ~ 7.5

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

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

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

sweet chilli sauce/ spicy orange chilli sauce

THIS WEEK'S SPECIAL: ROTI FILLED WITH BEEF RENDANG (s) ~ 12.5

Malaysian crispy layered flatbread filled with flavourful & tender Hampshire beef slow cooked in coconut milk & 15 different herbs & spices, pickled onion & shredded cucumber.

HANDMADE BAO (2)

CHICKEN KARAAGE/ CRISPY OYSTER MUSHROOM/ CHICKEN SATAY ~ 11.5

Soft handmade buns filled with house sauce & pickles. Soy milk bao (ve) ~ +50p

lime aioli (v)/ spicy lime aioli (v)/ vegan mayo (ve)/ vegan spicy mayo (ve)/ peanut sauce (ve)

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.

PLATES

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

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

THIS WEEK'S SPECIAL: ENGLISH RHUBARB SAMBAL KING PRAWNS SERVED WITH MIXED HERB BUTTERFLY PEA FLOWER RICE & PRAWN CRACKERS (gf option) (s) ~ 16.5

My mum's recipe of king prawns in a spicy & tangy sauce made with fresh red chilli, shallot, galangal, lemongrass and tamarind. Served with Malay herbed rice (nasi ulam) steamed with lemongrass & blue pea flower and topped with fine beans, pomegranate, lime leaf, mint, coriander, spiced coconut floss, peanuts & crispy shallot.

CHAR SIU PORK WITH HONEY RHUBARB SAUCE & PAK CHOI ~ 15.8

Free range Hampshire pork shoulder marinated in our Cantonese BBQ sauce then grilled on binchotan coals, served with English pak choi & our orange chilli sauce.

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 SWEET SOY (ve) (gf option) (s) ~ 14.5

Crispy organic soybean cakes from Melton Mowbray tossed with Indonesian kecap manis, 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.

THIS WEEK'S SPECIAL: GRILLED AUBERGINE & ENGLISH BROAD BEAN MALAY YELLOW CURRY WITH CRISPY COCONUT FLOSS (ve) (gf) (s) ~ 14.5

Charcoal grilled aubergine served in a fragrant gravy made with fresh turmeric, coconut milk, lemongrass, galangal and bird's eye chillies. With acidity from asam fruit and herbaceous flavours from lime and turmeric leaf. Topped with finely shredded coconut slowly cooked with spices until crispy & flavourful.

SIDES

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

THIS WEEK'S SPECIAL: BLUE BUTTERFLY PEA FLOWER RICE (ve) (gf) ~ 4.5

Steamed with lemongrass & butterfly pea flower prized for its Ayurvedic benefits, topped with our moreish crispy spiced coconut floss.

WATERMELON, CUCUMBER & POMEGRANATE SALAD (ve option) (gf option) ~ 8.5

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

CHARRED HISPI CABBAGE WITH BURNT TOMATO SAMBAL (ve) (gf option) (s) ~ 7.5

Grilled on binchotan coals and topped with our tomato sambal made with grilled chillies & sweet peppers, caramelised tomatoes & onions and confit garlic. Smoky, savoury, sweet, sour and spicy!

HANDMADE GUA BAO (2) (v/ve option) ~ 3.5 Milk/ Soy milk ~ +50p

**BIRD'S EYE CHILLI & SOY DIP (gf option) (ve) (s)/ MINT CHUTNEY (gf) (v)/
PEANUT SAUCE (ve) (gf)/ PINEAPPLE PICKLE (gf) (ve)/ ORANGE CHILLI SAUCE (gf)
PICKLED RED CABBAGE/ CRISPY SPICED COCONUT FLOSS (gf) (ve) ~ 1**