



**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 smaller dishes 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

HOUSE SPICED NUTS (ve) (gf) ~ 3.8

Cashews & peanuts roasted with lime leaf, spices & dried chilli

SMALLER

SESAME PRAWN TOAST ~ 8.8

Our best-selling snack of all time, with lime leaf & coriander. sweet chilli sauce/ spicy orange chilli sauce

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

Marinated with fresh lemongrass & turmeric, grilled on binchotan coals. Finished with cumin & fennel salt.

CRISPY VEGETABLE SPRING ROLLS (v) ~ 7.8

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

 **MALAYSIAN CURRY PUFFS (v/ ve) ~ 7.8**

Inspired by Cornish pasties & samosas, we fill ours with curried potato, sweet potato & petits pois. sweet chilli sauce (ve)/ mint chutney (v)

NIGHT MARKET FRIED CHICKEN ~ 8.8

Juicy boneless thighs marinated in soy, oyster sauce, ginger, rice wine, then deep-fried till crispy. Tossed in our chilli & plum powder coating. lime mayo/ spicy lime mayo

 **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, clove cardamom & white pepper, wrapped in a beancurd sheet with water chestnuts, then deep fried till crispy. sweet chilli sauce/ spicy orange chilli sauce

HANDMADE BAO: FRIED CHICKEN/ PANEER SATAY/ CHICKEN SATAY (2) ~ 12

*Soft handmade steamed milk buns filled with house sauce & pickles. Soy milk bao (ve) ~ +50p
lime mayo (v)/ spicy lime mayo (v)/ vegan mayo (ve)/ vegan spicy mayo (ve)/ peanut sauce (ve)*

THIS WEEK'S SPECIAL: 'YEE SANG' PROSPERITY TOSS SALAD TO SHARE (ve option) ~ 13

A Lunar New Year salad believed to bring good fortune when everyone on the table mixes it together. Our version has beet cured salmon, blood orange, mooli, apple, pomegranate & pickled shallot. Topped with sweet potato shoestring fries, crispy wonton strips, crushed peanuts & sesame seeds, and served with our plum sesame dressing.

Vegan/ nut-free options available

WEEKEND BRUNCH IS BACK 11AM - 2.30PM

Start the morning after the night before with a freshly made Malaysian flaky flatbread, roti canai, served with traditional lentil dhal or non-traditional sausage, bacon and eggs. Add an iced lime tea or Milo to breakfast like a true Malaysian. A smaller lunch menu is also available.

LARGER

BEEF RENDANG WITH RED CABBAGE PICKLE (gf)(s) ~ 18.5

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.

DARK SOY BRAISED PORK WITH SHIITAKE MUSHROOM & RAMEN EGG ~ 15.8

Free-range Hampshire pork belly slow-cooked in soy sauce with cinnamon, black cardamom, star anise, clove, mandarin peel, fennel & black peppercorns. Served with pickled red cabbage & orange chilli sauce.

NYONYA PINEAPPLE KING PRAWN CURRY (gf option)(s) ~ 16.5

Packed with flavour from Kashmiri chillies, lemongrass, galangal, turmeric, belacan, coconut milk, mint & lime leaves, with brightness from tamarind and charred pineapple.

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

A popular Malaysian Chinese dish, crispy chicken thighs/ tofu are coated in a 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.

MALAY YELLOW CURRY WITH CHARCOAL GRILLED AUBERGINE, GREEN BEAN & SPICED COCONUT FLOSS (ve)(gf)(s) ~ 14.5

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 leaves.

SIDES

STEAMED HOM MALI JASMINE RICE (ve)(gf) ~ 3.8 (per portion)

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

CAVOLO NERO STIR-FRIED WITH GARLIC CONFIT & CAMELISED SHALLOT SAUCE (ve)(gf option) ~ 8.5

CONDIMENTS ~ ALL 1.5

BIRD'S EYE CHILLI, LIME & SOY DIP (ve)(gf option)

SPICED COCONUT FLOSS (ve)(gf)

SAUCES: MINT CHUTNEY (v)(gf)/ PEANUT SAUCE (ve)(gf)/ ORANGE CHILLI SAUCE (gf)

HOUSE PICKLES: PINEAPPLE & CUCUMBER (ve)(gf)/ RED CABBAGE (ve)(gf)

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.

A discretionary 10% service charge will be added to your bill for groups of 8 or more.