

The logo features a green square with a red lychee fruit and stem on the left. To the right, the words "LUCKY LYCHEE" are written in a bold, yellow, sans-serif font, stacked vertically. Below this, "AT THE GREEN MAN" is written in a smaller, green, sans-serif font.

**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 our cumin & fennel salt and served with our flavourful roasted peanut sauce.

CRISPY SPRING ROLLS WITH SEASONAL VEGETABLES (v/ve) ~ 7.8

Filled with English parsnips, 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, a blend of 10 spices & black pepper.

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

CURRY PUFFS (v/ ve) ~ 7.5

A popular Malaysian snack 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

HANDMADE BAO (2): CHICKEN KARAAGE/ OYSTER MUSHROOM (ve) ~ 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)

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

Free range Hampshire pork marinated in 10-spice powder 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: CRISPY WINGS WITH VINDALOO HOT SAUCE & MINT YOGHURT (s) ~ 9

Buffalo style wings with bold Indian flavours, served with a creamy mint yoghurt dip.

PLATES

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

Hampshire feather blade beef braised 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: TOM YUM FRIED RICE WITH KING PRAWNS, VALE FARM EGG & PINEAPPLE PICKLE (gf) (s) ~ 16.5

Malaysian nasi goreng made with our tom yum paste, carrots & green beans, served with a crispy free range egg, prawn crackers and orange chilli sauce.

CHAR SIU PORK WITH HONEY RHUBARB GLAZE ~ 15.8

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

GUINNESS CHICKEN/ TOFU WITH LYCHEE ~ 14.5

Malaysian Chinese version, crispy chicken thighs/ tofu are coated in a roasted, malty, umami-rich sauce made with Guinness stout, oyster sauce and dark soy sauce with fragrance and sweetness from lychees.

TEMPEH & GREEN BEANS STIR-FRIED IN KECAP MANIS (ve) (gf option) (s) ~ 14.5

Crispy organic soybean cakes from Melton Mowbray tossed with Indonesian sweet soy sauce, 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.

ROASTED SWEET POTATO, CHICKPEA & CRISPY GREENS CURRY (ve) (gf) ~ 14.5

A fragrant & creamy coconut curry with turmeric, lemongrass & galangal. A nourishing family recipe common among Malaysian Chinese households.

SIDES

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

WATERMELON, CUCUMBER & POMEGRANATE SALAD WITH CRISPY PORK CRACKLING (ve option) (gf) ~ 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/ pork crackling.

CHARRED AUBERGINE WITH BURNT TOMATO SAMBAL (ve) (gf) (s) ~ 8

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

HANDMADE GUA BAO (2) (v/ve option) (15 minutes) ~ 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) SPICY GREEN CHILLI SAUCE (gf) (ve) (s)/ PICKLED RED CABBAGE ~ 1

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.