

LUNCH

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.

5-SPICE SOY BRAISED PORK, WOOD EAR FUNGUS, SHIITAKE MUSHROOM WITH SOY-MARINATED VALE FARM EGG ~ 15.5

Free-range Hampshire pork braised in a broth with cinnamon, black cardamom, star anise, clove, mandarin peel, fennel & black peppercorns. Served with pickled red cabbage and orange chilli sauce.

KUNG PAO CHICKEN/ TOFU WITH CELERY & PEANUTS (s) ~ 14.5

Malaysian Chinese version, crispy chicken thighs are coated in a spicy, savoury, umami-rich sauce made with oyster sauce, Worcestershire sauce, dried chillies, Chinkiang vinegar and Shaoxing wine. Can remove peanuts.

SWEET & SOUR CHICKEN/ TOFU (ve) ~ 14

Crispy chicken/ tofu coated in our sauce made with plums and fresh English apple juice.

GRILLED AUBERGINE, TOFU PUFF & GREEN BEAN MALAYSIAN RED CURRY (ve)(gf)(s) ~ 14.5

Seasonal vegetables in a deeply flavoured curry made with lemongrass, galangal, coconut milk & 13 spices.

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SIDES

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

PLAIN ROTI (v/ve) ~ 4 butter roti (v)/vegan roti (ve)

ENGLISH APPLE & CELERY SALAD WITH PEANUTS, TOASTED COCONUT & CRISPY PORK CRACKLING (ve/gf option)(s) ~ 8

Tossed in a herby lime, lacto-fermented plum & fish sauce dressing, topped with crispy shallots, peanuts, mint & bird's eye chillies. Can remove chillies, pork crackling & peanuts. Vegan dressing available.

CAVOLO NERO STIR-FRIED IN DUCK FAT GARLIC CONFIT (ve/gf option) ~ 8

Vegetarian/vegan and/or gluten-free options available without duck fat garlic confit.

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

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