



**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) ~ 3.5

CASHEWS & PEANUTS WITH LIME LEAF & DRIED CHILLI (ve)(gf) ~ 3.5

SESAME PRAWN TOAST ~ 8.5

GRILLED CHICKEN SATAY WITH PEANUT SAUCE (gf) ~ 8.5

Marinated with fresh lemongrass, turmeric and spices, grilled on binchotan coals.

Add 2 handmade milk bao ~ 3.5/ soy milk bao ~ 4 (15 minutes)

SWEETCORN & COURGETTE FRITTERS (v/ve) ~ 7.5

A beloved roadside snack in Malaysia, we packed ours with seasonal vegetables plus aromatic freshly ground spices and fragrant herbs - savoury, moreish and crispy!

sweet chilli sauce (ve)/ mint chutney (v)

CRISPY VEGETABLE SPRING ROLLS (v) ~ 7.5

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

CHICKEN KARAAGE ~ 8

Juicy thighs marinated in soy, oyster sauce, ginger, rice wine, then deep-fried till crispy.

lime aioli/ spicy lime aioli

CHICKEN KARAAGE BAO ~ 11

Soft handmade buns filled with crispy chicken thighs, spice blend, house sauce & pickles. 15 minutes.

Soy milk bao (ve) ~ +50p

lime aioli (v)/ spicy lime aioli (v)

SWEETCORN & COURGETTE FRITTER BAO (v/ve) ~ 9

Soft handmade buns filled with crispy corn fritters, spice blend, house sauce & pickles. 15 minutes.

Soy milk bao (ve) ~ +50p

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

THIS WEEK'S SPECIAL: PINK TURNIP CAKE (ve)(gf option) ~ 7

Our version of the Cantonese pan-fried radish rice cake, with scarlet radishes, caramelised shallots, preserved mooli & shiitake mushroom.

sweet chilli sauce (gf)/ house chilli oil

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

LARGE PLATES

SMOKED BRISKET & WYE VALLEY GREEN BEANS IN A TURMERIC COCONUT GRAVY (gf option) (s) ~ 16.8

Tender charcoal smoked beef served in a flavourful gravy made with fresh turmeric, coconut milk, lemongrass, galangal and pounded bird's eye chillies. With acidity from asam fruit and herbaceous flavours from lime and turmeric leaf.

THIS WEEK'S SPECIAL: DUCK CONFIT IN SPICED TOMATO GRAVY (gf) (s) ~ 16.8/ CRISPY TOFU & TEMPEH IN SPICED TOMATO GRAVY (ve) (gf) (s) ~ 14

A quintessential Malay wedding celebration dish, the sauce is sweet, sour, savoury & spicy with tomatoes, lemongrass, ginger & Kashmiri chillies. Clove, cinnamon, cardamom and star anise add aromatic complexity.

TAMARIND BLACK TIGER PRAWNS WITH GREEN SEAFOOD DIPPING SAUCE ~ 14.8

Glazed with a moreish sauce made with tamarind, Indonesian sweet soy sauce, and Worcestershire sauce, grilled over binchotan coals and served with a green chilli, lacto-fermented peach, garlic & lime sauce.

HONEY MARMITE CHICKEN/ MAPLE MARMITE TOFU (ve) ~ 14

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 & WYE VALLEY GREEN BEANS STIR-FRIED IN SWEET SOY SAUCE (ve) (gf option) (s) ~ 12.5

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 (ve) ~ 13

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

GRILLED AUBERGINE, WYE VALLEY GREEN BEANS & CRISPY TEMPEH IN A TURMERIC COCONUT GRAVY (ve) (gf option) (s) ~ 14

Charcoal grilled aubergine served in a flavourful gravy made with fresh turmeric, coconut milk, lemongrass, galangal and pounded bird's eye chillies. With acidity from asam fruit and herbaceous flavours from lime and turmeric leaf. Steamed tempeh is available for GF option.

SIDES

STEAMED HOM MALI JASMINE RICE (ve) (gf) ~ 3 (per portion)

THIS WEEK'S SPECIAL: DUCK FAT TURMERIC RICE (gf option) ~ 4.5

Made fragrant with caramelised shallot, star anise, clove and cinnamon.

HANDMADE GUA BAO (2) (v/ve option) (15 minutes) ~ 3.5

Milk/ Soy milk ~ +50p

GRILLED ENGLISH SWEETCORN & CUCUMBER SALAD (ve/gf option) (s) ~ 8

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

PEANUT SAUCE (gf) (ve)/ BIRD'S EYE CHILLI & SOY DIP (gf option) (ve) (s)/ CHILLI OIL (ve) (s)/ MINT CHUTNEY (gf) (v) ~ 1