



**LUCKY  
LYCHEE**  
AT THE GREEN MAN

Our food menu features seasonal dishes, inspired by our childhood in culinary-rich Malaysia. We use high-welfare, local produce and quality Southeast Asian spices to make vibrant dishes from scratch, using family recipes and traditional cooking techniques.

Food is meant to be shared family-style. We will bring your dishes as they are ready, with snacks coming out before mains and sides. Please let us know if you would like the food in a different order, or any other preferences.

—❦—      **SNACKS**      ❦—

**SESAME PRAWN TOAST ~ 8**

*Our take on a classic with makrut lime leaves and coriander.*

**PRAWN CRACKERS (gf) ~ 3.5**

**CHICKEN SATAY WITH PEANUT SAUCE (gf) ~ 8.8**

*Juicy thighs marinated with fresh lemongrass, turmeric and spices, grilled on binchotan coals and served with our own peanut sauce.*

*Add 2 handmade milk bao ~ 3*

**TOFU SATAY WITH PEANUT SAUCE (ve)(gf) ~ 7.8**

*Tofu marinated with fresh lemongrass, turmeric and spices, served with our own peanut sauce.*

*Add 2 handmade milk bao ~ 3/ soy milk bao ~ 3.5*

**LATE SUMMER COURGETTE FRITTERS (ve)(gf) ~ 6.5**

*Packed with English courgettes, carrots plus earthy cumin with zingy freshness from coriander - savoury, moreish and very crispy!*

**CRISPY TOFU BAO (15 minutes)(v/ve option) ~ 8.5**

*Soft handmade steamed buns filled with crispy tofu, Taiwanese spice blend & house sauce & pickles.*

*lime aioli (v)/ sriracha aioli (v)/ peanut sauce (ve)*

*soy milk bao +50p*

**CHICKEN KARAAGE BAO (15 minutes) ~ 10**

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

*lime aioli/ sriracha aioli/ peanut sauce*

**CHICKEN KARAAGE ~ 8**

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

*sriracha aioli/ lime aioli/ sweet chilli sauce*

**SALT & PEPPER CORN RIBS (v/ve)(gf) ~ 7.5**

*sriracha aioli (v)/ lime aioli (v)/ sweet chilli sauce (ve)*

## MAINS

### **8-HOUR BEEF RENDANG (gf option) (s) ~ 16.5**

*Grass-fed Hampshire beef cheeks braised in coconut milk with our spice paste, lemongrass, toasted coconut and tamarind until flavourful and tender.*

### **CHAR SIU PORK WITH HONEY & WILD STRAWBERRY GLAZE ~ 12.80**

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

### **PINEAPPLE KING PRAWN CURRY (gf option) (s) ~ 14.8**

*Packed with flavour from Kashmiri chillies, lemongrass, galangal, turmeric, belacan & lime leaves, with brightness from tamarind and charred pineapple. Drizzled with lemongrass shrimp oil.*

### **TEMPEH KECAP MANIS (ve) (gf option) (s) ~ 10.5**

*Crispy organic soybean cakes tossed in a sticky sauce made with Indonesian sweet soy sauce, lemongrass, galangal, chilli and bay leaf. Can remove chillies.*

### **SWEET & SOUR CHICKEN/ TOFU WITH PINEAPPLE (ve) ~ 11.8/ 9.8**

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

### **HONEY MARMITE CHICKEN/ TOFU (v) ~ 11.8/ 9.8**

*Popular in Malaysian Chinese households, crispy chicken thighs are coated in a deep, savoury, umami-rich sauce made with Marmite and oyster sauce (omitted for tofu), with honey for sweetness.*

### **VEGAN 'FISH FRAGRANT' AUBERGINE WITH SHIITAKE (ve) (s) ~ 9.8**

*Whole aubergine grilled on binchotan coals until meltingly soft, then dressed with our sauce made from garlic, chillies, shiitake mushrooms, fermented Sichuan broad bean paste, Chinkiang vinegar, light soy sauce and drizzled with spring onion & ginger oil. Smoky, savoury, sweet, sour and spicy!*

## SIDES & SALADS

### **STEAMED HOM MALI JASMINE RICE (ve) (gf) ~ 3**

### **HANDMADE GUA BAO (2) (v/ve option) ~ 3**

*Milk/ Soy milk ~ +50p*

### **GRILLED SWEETCORN & CUCUMBER SALAD (gf option) (ve option) ~ 7.5**

*Tossed in a savoury lime dressing and topped with crispy shallots, peanuts, chillies and fresh herbs.*

### **PEANUT SAUCE (gf) (ve)/ ORANGE & CHILLI SAUCE (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