



**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** <—

PRAWN CRACKERS (gf) ~ 3.5

SESAME PRAWN TOAST ~ 8

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

GRILLED CHICKEN/ PANEER (v) SATAY WITH PEANUT SAUCE (gf) ~ 8

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

Add 2 handmade milk bao ~ 3

PARSNIP, SWEET POTATO & LEEK FRITTERS (ve)(gf) ~ 6.5

Packed with seasonal vegetable plus earthy spices - savoury, moreish and crispy!

CRISPY TOFU BAO (15 minutes) (v/ve option) ~ 9.5

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

lime aioli (v)/ spicy lime 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, lime aioli & pickles.

spicy/ non-spicy

CHICKEN KARAAGE ~ 8

Juicy thighs marinated in soy, ginger, rice wine, then deep-fried till crispy, served with lime aioli.

spicy/ non-spicy

MAINS

GOAN PORK VINDALOO WITH FINGERLING POTATOES (gf option) (s) ~ 13.8

Chef Ralston's mum's recipe: free range Hampshire pork slowly braised in an unashamedly spicy, intense, rich & sharp paste made with Kashmiri chillies, ginger, garlic, spices & cane vinegar.

GRILLED TAMARIND BLACK TIGER PRAWNS (5 skewers) ~ 13.5

Glazed with a moreish sauce made with tamarind, Indonesian sweet soy sauce, and Worcestershire sauce, grilled over binchotan coals and served with our orange & chilli sauce.

TEMPEH STIR-FRIED IN SWEET SOY SAUCE (ve) (gf option) (s) ~ 11.5

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

MANDARIN ORANGE CHICKEN/ TOFU (ve) ~ 11.8

Inspired by the American version of sweet & sour, we coat crispy chicken/ tofu in our own sauce made with fresh orange juice, mandarin zest, dried tangerine peel, our 5-spice blend, Shaoxing wine and brown sugar.

HONEY MARMITE CHICKEN/ MAPLE MARMITE TOFU (ve) ~ 11.8

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

ROASTED CROWN PRINCE SQUASH & CRISPY CAVOLO NERO CURRY (ve) (gf option) ~ 9.8

In a spicy turmeric coconut kombu broth, topped with sunflower seeds. Warm and nourishing.

SIDES & SALADS

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

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

Milk/ Soy milk ~ +50p

GRANNY SMITH, CELERY & CARROT SALAD (gf option) (ve option) ~ 7.5

Tossed in a lime & fish sauce dressing, topped with crispy shallots, peanuts, bird's eye chillies and fresh herbs. Can remove chillies/ peanuts and replace fish sauce.

PEANUT SAUCE (gf) (ve)/ ORANGE & CHILLI SAUCE (gf) ~ 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