

SMALL PLATES

1. CRISPY VEG SPRING ROLLS (V)(F)(3 PIECES) £4.8

Sweetheart & purple cabbage, carrots & shiitake.

Allergens: eggs, gluten, milk, sesame, soybeans

2. THAI-STYLE SESAME PRAWN TOAST (F)(4 PIECES) £7.2

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

Allergens: crustaceans, eggs, fish, gluten, sesame

3. CHICKEN SATAY WITH PEANUT SAUCE (GF) £7.5

Chicken thigh marinated with fresh lemongrass, turmeric & spices, grilled and served with our own peanut sauce.

Allergens: peanuts, soybeans

4. TOFU SATAY WITH PEANUT SAUCE (VE)(GF)(F) £6.8

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

Allergens: peanuts, soybeans

5. HAMPSHIRE SWEETCORN SALAD (GF)(VE OPTION) £6.5

Tossed with crunchy veg in a savoury lime dressing and topped with crispy shallots, peanuts, toasted coconut flakes & fresh herbs.

Allergens: fish, peanuts

Can replace fish sauce and/or remove peanuts

6. CHICKEN KARAAGE (F) £7.2

Juicy chicken thighs marinated in soy sauce then deep-fried until crispy.

Allergens: eggs, gluten, molluscs, peanuts, soybeans

Can remove peanuts and/or eggs

BAOS & DUMPLINGS

7. FRIED CHICKEN BAO (2 PIECES)(F)

£ 9.5

Handmade Taiwanese steamed buns filled with crispy chicken karaage, served with our own sriracha or lime aioli & pickles.

Allergens: eggs, gluten, milk, peanuts, sesame, soybeans

Can remove peanuts, sesame and/or milk

8. CRISPY TOFU BAO (2 PIECES)(F)

£ 8

Crispy tofu in fluffy handmade Taiwanese steamed buns, served with our own sauces & Silk Road spice blend.

Allergens in milk bao: gluten, milk

Allergens in soymilk bao: gluten, soybeans

Allergens in sauces: eggs (aioli), peanuts (peanut sauce), soybeans (peanut sauce)

Allergens in spice mix: peanuts, sesame

Can remove peanuts and sesame

9. CHINESE MEAT PIES (3 PIECES)

£ 8

Hand-wrapped and filled with aged Hampshire beef, chicken stock, soybean paste, Sichuan pepper, cumin & fennel seeds.

Allergens: eggs, gluten, molluscs, sesame, soybeans

MAIN DISHES

10. 8-HOUR BEEF CHEEK RENDANG (GF) £14.5

Braised in coconut milk with our spice paste, lemongrass, tamarind, lime leaves until deeply flavourful and tender.

Allergens: no known allergens

11. MALAYSIAN CHICKEN & POTATO CURRY £11.5

Chicken thigh marinated in soy sauce and spices before slow cook in our own curry paste, lime leaves, coconut milk & chicken stock.

Allergens: gluten, soybeans

12. TEMPEH KECAP MANIS (VE)(F)(GF OPTION) £9.5

Crispy soybean cakes tossed in a coating of sticky sauce made with Indonesian sweet soy sauce, lemongrass, galangal, chilli & bay leaf.

Allergens: gluten, soybeans

13. SWEET & SOUR CHICKEN WITH PINEAPPLE (F) £10.5

Crispy marinated chicken thighs coated in our own sauce made with plums and fresh English apple juice.

Allergens: eggs, gluten, soybeans

14. SWEET & SOUR TOFU WITH PINEAPPLE (VE)(F) £9

Crispy tofu coated in our own sauce.

Allergens: gluten, soybeans

15. CRISPY TOFU SALAD (VE)(F)(GF OPTION) £8

Served in our tangy peanut sauce made with tamarind, kecap manis, dried chillies, galangal and lemongrass.

Allergens: gluten, peanuts, soybeans

16. BUTTERNUT SQUASH & SPINACH CURRY (VE)(GF) £8

Roasted squash & spinach cooked in a spicy turmeric coconut broth.

Allergens: soybeans

SIDES

17. STEAMED THAI HOM MALI JASMINE RICE (VE)(GF) £2.8

Allergens: no known allergens

18. THAI PRAWN CRACKERS (F) £3

Allergens: crustaceans

19. HANDMADE GUA BAO (V/VE OPTION)(2 PIECES) £3

Allergens in milk bao: gluten, milk

Allergens in soymilk bao: gluten, soybeans

20. JUDE'S VERY VANILLA ICE CREAM 100ML (V)(GF) £3.5

Allergens: eggs, milk

21. BANANA SPRING ROLLS WITH VANILLA ICE CREAM (V)(F) £6.5

Allergens: eggs, gluten, milk

V = vegetarian, VE = vegan, GF = gluten-free

(F) means that the dish is fried in oil that may also be used to fry other dishes that may contain traces of allergens including gluten, milk, soybean, sesame, fish, mollusc, crustacean and egg

All tips go directly to staff