



**LUCKY
LYCHEE**
AT THE GREEN MAN

Our menu features seasonal dishes, inspired by culinary-rich Malaysia. We make all our curry pastes and sauces in house using traditional techniques and family recipes. Uptons of Basset supplies our high welfare meat, fish comes from Brixham Fish Market. All eggs are free range from Vale Farm, less than 3 miles from our kitchen. We recommend sharing for the best dining experience! If you order individually, dishes may take longer to arrive.

SNACKS

PRAWN CRACKERS (gf) ~ 3.8

HOUSE SPICED NUTS (ve) (gf) ~ 3.8

Cashews & peanuts roasted with lime leaf, spices & dried chilli

SMALLER

SESAME PRAWN TOAST ~ 8.8

*Our best-selling snack of all time, with lime leaf & coriander.
sweet chilli sauce/ spicy orange chilli sauce*

GRILLED CHICKEN/ PANEER (v) SATAY WITH PEANUT SAUCE (gf) ~ 8.8

Marinated with fresh lemongrass & turmeric, grilled on binchotan coals. Finished with cumin & fennel salt.

CRISPY VEGETABLE SPRING ROLLS (v) ~ 7.8

Filled with English parsnips, hispi & purple cabbages, carrots & shiitake mushroom.

MALAYSIAN CURRY PUFFS WITH ROOT VEGETABLES (v/ ve) ~ 7.8

*Inspired by Cornish pasties & samosas, we fill ours with curried potato, sweet potato & petits pois.
sweet chilli sauce (ve)/ mint chutney (v)*

NIGHT MARKET FRIED CHICKEN ~ 8.8

*Juicy boneless thighs marinated in soy, oyster sauce, ginger, rice wine, then deep-fried till crispy. Tossed in our chilli & plum powder coating.
lime mayo/ spicy lime mayo*

LOR BAK (PENANG CRISPY PORK ROLL) WITH PINEAPPLE PICKLE ~ 8.8

*Free range Hampshire pork marinated in a blend of 10 spices including nutmeg, cinnamon, clove, cardamom & white pepper, wrapped in a beancurd sheet with water chestnuts, then deep fried till crispy.
sweet chilli sauce/ spicy orange chilli sauce*

HANDMADE BAO: FRIED CHICKEN/ PANEER SATAY/ CHICKEN SATAY (2) ~ 12

*Soft handmade steamed milk buns filled with house sauce & pickles. Soy milk bao (ve) ~ +50p
lime mayo (v)/ spicy lime mayo (v)/ vegan mayo (ve)/ vegan spicy mayo (ve)/ peanut sauce (ve)*

GRILLED BEEF SKEWERS WITH SWEET SOY BUTTER & PEANUT SAUCE ~ 10

Deeply flavoured Hampshire bavette steak marinated in lemongrass, galangal, ginger & tamarind, grilled over charcoal until medium rare. Basted with kecap manis butter and finished with our fennel & cumin salt.

WEEKEND BRUNCH IS BACK 11AM - 2.30PM

Start the morning after the night before with a freshly made Malaysian flaky flatbread, roti canai, served with traditional lentil dhal or non-traditional sausage, bacon and eggs. Add an iced lime tea or Milo to breakfast like a true Malaysian. A smaller lunch menu is also available.

LARGER

BEEF RENDANG WITH RED CABBAGE PICKLE (gf) (s) ~ 18.5

Hampshire beef slow cooked in coconut milk with our spice paste made with 15 different herbs & spices, toasted coconut and tamarind until flavourful and tender.

DARK SOY BRAISED PORK WITH SHIITAKE MUSHROOM & RAMEN EGG ~ 16.5

Free-range Hampshire pork belly slow-cooked in soy sauce with cinnamon, black cardamom, star anise, clove, mandarin peel, fennel & black peppercorns. Served with pickled red cabbage & orange chilli sauce.

GRILLED SAMBAL SEA BREAM IN BANANA LEAF WITH PINK RHUBARB (gf) (s) ~ 17.5

Fresh fish from Brixham market wrapped in banana leaves with spice paste made with red chillies, belacan, tamarind, galangal, lemongrass & lime leaf, then grilled over charcoal. Served with pickled Yorkshire rhubarb & shallot.

HONEY MARMITE CHICKEN/ MAPLE MARMITE TOFU (ve) ~ 15

A popular Malaysian Chinese dish, crispy chicken thighs/ tofu are coated in a 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 & GREEN BEANS STIR-FRIED IN SWEET SOY (ve) (gf option) (s) ~ 14.5

Crispy organic soybean cakes from Melton Mowbray tossed with Indonesian kecap manis, lemongrass, galangal, bird's eye chilli and bay leaf. Can remove chillies. Tempeh can be replaced with tofu.

SWEET & SOUR CHICKEN/ TOFU WITH PINEAPPLE (ve) ~ 14.5

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

CHARCOAL GRILLED WINTER SQUASH & CRISPY GREENS COCONUT CURRY WITH SPICED COCONUT FLOSS & SWEET POTATO FRIES (ve) (gf) (s) ~ 14.5

A fragrant & creamy coconut curry with turmeric, lemongrass & galangal. A nourishing family recipe common among Malaysian Chinese households.

SIDES

STEAMED HOM MALI JASMINE RICE (ve) (gf) ~ 3.8 (per portion)

HANDMADE PLAIN MILK BAO (2) (v/ve option) ~ 3.5 Soy milk ~ +50p

CAVOLO NERO STIR-FRIED WITH GARLIC CONFIT & SHALLOT SAUCE (ve) (gf option) ~ 8.5

BLOOD ORANGE, BEET-CURED SALMON & DAIKON SALAD (gf option) ~ 11/ 8.5 (ve option without salmon)

Topped with pomegranate, sweet potato shoestring fries, crispy wonton strips, crushed peanuts & sesame seeds, and served with our plum sesame dressing. Nut-free option available.

CONDIMENTS ~ ALL 1.5

BIRD'S EYE CHILLI, LIME & SOY DIP (ve) (gf option)

SPICED COCONUT FLOSS (ve) (gf)

SAUCES: MINT CHUTNEY (v) (gf)/ PEANUT SAUCE (ve) (gf)/ ORANGE CHILLI SAUCE (gf)

PICKLES: PINEAPPLE & CUCUMBER (ve) (gf)/ RED CABBAGE (ve) (gf)/ RHUBARB (ve) (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.

A discretionary 10% service charge will be added to your bill for groups of 8 or more.