



**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 smaller dishes 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) ~ 3.8

HOUSE SPICED NUTS (ve) (gf) ~ 3.8

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

SMALLER

SESAME PRAWN TOAST ~ 8.8 *sweet chilli sauce/ spicy orange chilli sauce*

Our best-selling snack of all time, with lime leaf & coriander.



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 SPRING ROLLS WITH SEASONAL ENGLISH VEGETABLES (v) ~ 7.8

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



MALAYSIAN CURRY PUFFS (v/ ve) ~ 7.8 *sweet chilli sauce (ve)/ mint chutney (v)*

Inspired by Cornish pasties & samosas, we fill ours with curried potato, sweet potato, petits pois and onion.

Vegan & dairy-free option available upon request.

NIGHT MARKET FRIED CHICKEN ~ 8.8 *lime mayo/ spicy lime mayo*

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



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, cardamom, white pepper & clove, 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 (v)/ CHICKEN SATAY (2) ~ 11.5

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)

WEEKEND BRUNCH 10AM - 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.

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.

LARGER

GRILLED BAVETTE STEAK IN MALAY YELLOW CURRY WITH GREEN BEANS & SPICED COCONUT FLOSS (gf) (s) ~ 17.5

Deeply flavoured Hampshire bavette steak grilled over binchotan coals then 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.

ENGLISH RHUBARB SAMBAL KING PRAWNS SERVED WITH MIXED HERB BUTTERFLY PEA FLOWER RICE & PRAWN CRACKERS (gf option) (s) ~ 16.5

My mum's recipe of king prawns in a spicy & tangy sauce made with fresh red chilli, shallot, galangal, lemongrass and tamarind. Served with Malay herbed rice (nasi ulam) steamed with lemongrass & blue pea flower and topped with fine beans, pomegranate, lime leaf, mint, coriander, spiced coconut floss, peanuts & crispy shallot.

GOAN PORK VINDALOO WITH FINGERLING POTATOES (gf) (s) ~ 15.8

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

KUNG PAO CHICKEN/ TOFU WITH CELERY & PEANUTS (s) ~ 14.5

Malaysian Chinese version, crispy chicken thighs are coated in a spicy, savoury, umami-rich sauce made with oyster sauce, Worcestershire sauce, dried chillies, Chinkiang vinegar and Shaoxing wine. 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

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

ROASTED SWEET POTATO, CHICKPEA & CRISPY GREENS CURRY (ve) (gf option) ~ 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) ~ 3.5 (per portion)

BLUE BUTTERFLY PEA FLOWER RICE (ve) (gf) ~ 4.5 (per portion)

Steamed with lemongrass & butterfly pea flower prized for its Ayurvedic benefits, topped with our moreish crispy spiced coconut floss.

CHARRED HISPI CABBAGE WITH BURNT TOMATO SAMBAL (ve) (gf option) (s) ~ 7.5

Grilled on binchotan coals and topped with our tomato sambal made with grilled chillies & sweet peppers, caramelised tomatoes & onions and confit garlic. Smoky, savoury, sweet, sour and spicy!

MANGO, CUCUMBER & POMEGRANATE SALAD (ve option) (gf option) ~ 8.5

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

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

BIRD'S EYE CHILLI & SOY DIP (gf option) (ve) (s)/ MINT CHUTNEY (gf) (v)/

PEANUT SAUCE (ve) (gf)/ PINEAPPLE PICKLE (gf) (ve)/ ORANGE CHILLI SAUCE (gf)

CRISPY SPICED COCONUT FLOSS (gf) (ve) ~ 1