



# UGLY



## DUMPLING

### GLUTEN FREE MENU

*Please note that while all efforts are made to avoid cross-contamination, our kitchen uses high amounts of wheat flour which means we cannot guarantee a 100% gluten-free environment*

#### HANDMADE DUMPLINGS

*(three of the same flavour for £8)*

##### Classics

- pork belly
- aromatic duck
- prawn & chive
- satay chicken<sup>P</sup>
- spinach & tofu<sup>VV</sup>

##### New Favourites

- cheeseburger dumpling
- lamb & harissa
- mushroom & truffle<sup>V</sup>
- halloumi & courgette<sup>V</sup>

#### GF DUMPLINGS PLATTER £19

*Choose 4 available flavours  
(8 pieces in total)*

##### GF SIDES

- tempura aubergine, golden syrup dressing, peanuts<sup>VV, P\*</sup> . £8.50
- ugly noodles with veggies<sup>VV</sup> . . . . . £7.50
- cucumber salad, soy & sesame dressing<sup>VV</sup>. . . . . £6.50
- Ping's laksa soup<sup>N</sup>. . . . . £8

##### GF SWEET

- nutella dumplings, mixed nuts, peanuts (4 pcs)<sup>V,N,P</sup>. . . . . £9.75
- pecan pie dumplings (4 pcs)<sup>V,N</sup>. . . . . £9.75
- apple pie dumplings (4 pcs)<sup>VV</sup> . . . . . £9.75
- dessert platter (two of each flavour, 6 pcs)<sup>V</sup> . . . . . £14.50

*V - Vegetarian*

*VV - Vegan*

*N - contains nuts, Nt - traces of nuts*

*P - contains peanuts, P\* - can remove peanuts*

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. Please speak to a member of staff for information regarding ingredients and allergens.

@ugly.dumpling.uk

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# DRINKS LIST

### Sparkling Wine

<b>Prosecco</b>	125ml	bottle	8.5	35
<i>Off-dry, fizzy and fruity</i>				

### White Wine

<b>Sauvignon Blanc</b>	175ml	bottle	7.5	29.5
<i>Zesty, citrus, herbs</i>				
<b>Pinot Grigio</b>			8.5	32
<i>Dry and fresh</i>				
<b>Riesling</b>			9	34
<i>Off-dry, tropical fruit</i>				

### Rosé Wine

<b>Cinsault</b>	175ml	bottle	7.5	29.5
<i>Dry and elegant</i>				

### Red Wine

<b>Pinot Noir</b>	175ml	bottle	7.5	29.5
<i>Juicy, light, berry-led</i>				
<b>Merlot</b>			8.5	32
<i>Light, simple, delicate</i>				
<b>Grenache</b>			8.5	32
<i>Light, refreshing, hint of spice</i>				

*Small (125ml) and Large (250ml) glasses are available*

### Soft Drinks

<b>Coke, Diet Coke, Coke Zero Sugar</b>			4	
<i>330ml glass bottle</i>				
<b>Water – still or sparkling</b>			3	
<i>330ml glass bottle</i>				
<b>Ginger Beer</b>			4	
<i>Franklin &amp; Sons (275ml)</i>				
<b>Original Lemonade</b>			3.5	
<i>Franklin &amp; Sons (200ml)</i>				



### Cocktails & Mocktails

<b>Aperol Spritz</b>				10.5
<i>Prosecco, Aperol, Soda</i>				
<b>Cuba Libre</b>				10.5
<i>Rum, Lime, Coke</i>				
<b>Negroni</b>				10.5
<i>Gin, Vermouth, Campari</i>				
<b>Margarita</b>				10.5
<i>Tequila, Lime, Cointreau</i>				
<b>Espresso Martini</b>				10.5
<i>Vodka, Kahlua, Espresso</i>				
<b>Crodino 1965 Aperitivo (Non-Alcoholic)</b>				6
<i>Sparkling and refreshing, citrus/bittersweet</i>				
<b>Hand-crafted Mocktails (ask staff)</b>				7.25
<i>Subject to availability</i>				

### Beer & Cider

<b>Draft Beer – Pint</b>				7
<i>Asahi (5.2%)</i>				
<b>Blue Moon - bottle</b>				6.25
<i>Craft beer- USA – 330ml</i>				
<b>Tiger - bottle</b>				6
<i>A bold lager from Singapore – 330ml</i>				
<b>Asahi - bottle</b>				6
<i>Premium Japanese lager – 330ml</i>				
<b>Cider - bottle</b>				7.25
<i>Orchard Pig Reveller – 500ml</i>				
<b>Bellfield Bohemian Pilsner (GF)</b>				6.75
<i>Gluten Free Czech pilsner – 330ml can</i>				
<b>Asahi Zero</b>				5
<i>0.0% abv Japanese lager – 330ml</i>				

### Teas and Coffees

<b>Chiswick Tea Co Selection</b>				3
<i>English Breakfast, Early Grey, Green, Jasmine, Peppermint, Lemon &amp; Ginger, Chamomile</i>				
<b>Coffee</b>				3
<i>Espresso</i>				
<i>Latte, Cappuccino, Americano Black/White</i>				
				4

*A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT. Some drinks may contain allergens. Please note that drinks choices may vary depending on availability. Please speak to a member of staff if you require any information*

### ***Pork Belly***

*Our take on Shanghai-style pork belly – slow-cooked outdoor reared pork belly with onions and dark soy, topped with spring onions and chilies*

### ***Aromatic Duck***

*A dumpling take on Peking duck – roast duck with hoisin sauce and spring onions, all inside a dumpling, topped with spring onions and chilies*

### ***Prawn & Chive***

*A traditional dumpling recipe with our own twist – prawns with Kow Choi (Chinese chive), topped with spring onions and chilies*

### ***Satay Chicken***

*Our take on South-East Asian classic - tender free-range satay chicken thigh inside a dumpling, topped generously with peanut sauce*

### ***Spinach & Tofu***

*A plant-based Ugly Dumpling classic - spinach and fried tofu with carrots, Poku mushrooms and sesame oil, topped with sweet teriyaki vegan mayo*

### ***Cheeseburger***

*Scottish beef mince with two types of cheese, onions, gherkins and American mustard inside a dumpling, topped with shoestring fries and our burger sauce*

### ***Lamb & Harissa***

*Slow-cooked lamb shoulder with harissa, served with yoghurt and mint, Off Menu Podcast's James Acaster's favourite*

### ***Mushroom & Truffle***

*Our unique recipe – a mix of mushrooms and Italian hard cheese, topped with more cheese and truffle oil*

### ***Halloumi & Courgette***

*A Mediterranean dumpling – Cypriot halloumi and courgette topped with yoghurt and mint*

### ***Sichuan Vegan 'Pork'***

*A vegan take on a classic from Central China, a dumpling with plant-based mince and a blend of Sichuan spices, topped with our chilli oil*