

UGLY

DUMPLING

GLUTEN FREE MENU

GLUTEN FREE MEAL DEAL

Sundays and Mondays all day
at Fitzrovia restaurant only

Five GF Dumplings

Choose any two flavours

Plus Any Side

£15

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^P
Spinach & tofu^{VV}



New Favourites

Cheeseburger dumpling
Curry paneer^V
Mushroom & truffle^V
Halloumi & courgette^V

GF DUMPLINGS PLATTER £19

Choose 4 available flavours
(8 pieces in total)

GF SIDES

Tempura aubergine, golden syrup dressing, peanuts^{VV, P*} . £8.50
Ugly noodles with veggies^{VV} £7.50
Cucumber salad, soy & sesame dressing^{VV} £6.50
Ping's laksa soup^N £8

GF SWEET

Nutella dumplings, mixed nuts, peanuts (4 pcs)^{V,N,P} £9.75
Pecan pie dumplings (4 pcs)^{V,N} £9.75
Apple pie dumplings (4 pcs)^{VV} £9.75
Dessert platter (two of each flavour, 6 pcs)^V £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 125ml bottle

Prosecco 8.5 35
Off-dry, fizzy and fruity

White Wine 175ml bottle

Sauvignon Blanc 7.5 29.5
Zesty, citrus, herbs

Pinot Grigio 8.5 32
Dry and fresh

Riesling 9 34
Off-dry, tropical fruit

Rosé Wine 175ml bottle

Cinsault 7.5 29.5
Dry and elegant

Red Wine 175ml bottle

Pinot Noir 7.5 29.5
Juicy, light, berry-led

Merlot 8.5 32
Light, simple, delicate

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

Soft Drinks

Coke, Diet Coke, Coke Zero Sugar 4
330ml glass bottle

Water – still or sparkling 3
330ml glass bottle

Ginger Beer 4
Franklin & Sons (275ml)

Original Lemonade 3.5
Franklin & Sons (200ml)



Cocktails & Mocktails

Aperol Spritz 10.5
Prosecco, Aperol, Soda

Cuba Libre 10.5
Rum, Lime, Coke

Negroni 10.5
Gin, Vermouth, Campari

Margarita 10.5
Tequila, Lime, Cointreau

Espresso Martini 10.5
Vodka, Kahlua, Espresso

Crodino 1965 Aperitivo (Non-Alcoholic) 6
Sparkling and refreshing, citrus/bittersweet

Hand-crafted Mocktails (ask staff) 7.25
Subject to availability

Beer & Cider

Draft Beer – Pint 7
Asahi (5.2%)

Blue Moon - bottle 6.25
Craft beer- USA – 330ml

Tiger - bottle 6
A bold lager from Singapore – 330ml

Asahi - bottle 6
Premium Japanese lager – 330ml

Cider - bottle 7.25
Orchard Pig Reveller – 500ml

Bellfield Bohemian Pilsner (GF) 6.75
Gluten Free Czech pilsner – 330ml can

Asahi Zero 5
0.0% abv Japanese lager – 330ml

Teas and Coffees

Chiswick Tea Co Selection 3
English Breakfast, Early Grey,

*Green, Jasmine, Peppermint,
 Lemon & Ginger, Chamomile*

Coffee 3
Espresso

Latte, Cappuccino, Americano Black/White 4

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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

Curry Paneer

Cubes of paneer with onions and a medley of Indian spices with heat from the chillies in do pyaza style, garnished with turmeric yoghurt

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