

# UGLY

DUMPLING

GLUTEN FREE MENU

# Brixton 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

### New Favourites

- Pork belly
- Aromatic duck
- Prawn & chive
- Satay chicken<sup>P</sup>
- Spinach & tofu<sup>VV</sup>

*Ask for  
gluten free  
specials!*

- Cheeseburger dumpling
- Curry paneer<sup>V</sup>
- 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
- Curried corn fritters, turmeric yoghurt<sup>V</sup> . . . . . £7.50

### 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

**Prosecco** 125ml bottle 8.5 35  
*Off-dry, fizzy and fruity*

### White Wine

**Sauvignon Blanc** 175ml bottle 7.5 29.5  
*Zesty, citrus, herbs*

**Pinot Grigio** 8.5 32  
*Dry and fresh*

**Riesling** 9 34  
*Off-dry, tropical fruit*

### Rosé Wine

**Cinsault** 175ml bottle 7.5 29.5  
*Dry and elegant*

### Red Wine

**Pinot Noir** 175ml bottle 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** 330ml glass bottle 4

**Water – still or sparkling** 330ml glass bottle 3

**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

**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*

**Gluten Free Beer (GF)** 6.75  
*Ask for options*

**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*