

GLUTEN FREE MEAL DEAL

Sundays and Mondays all day in Carnaby and Fitzrovia <u>AND at all</u> times in Brixton

Five GF Dumplings

Choose any <u>two flavours</u>
<u>Plus</u> Any Side

£15

We use separate tools, fryers, and pans for gluten-free items, but due to high wheat flour use in our kitchen, we cannot guarantee a 100% gluten-free environment. All gluten-free food is served on <u>BLACK</u> crockery. If your order arrives on a different colour, please double-check with staff.

HANDMADE DUMPLINGS

(three of the same flavour for £8.35)

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
Spring roll dumpling^{VV}

GF DUMPLINGS PLATTER £20

Choose 4 available flavours (8 pieces in total)

GF SIDES

Tempura aubergine, golden syrup dressing, peanuts $^{VV,\ P^*}$.	£9
Ugly noodles with veggies VV	£8
Cucumber salad, soy & sesame dressing VV	£7
Ping's laksa soup N $\pounds 8$.	.50
GF SWEET	
Nutella dumplings, mixed nuts, peanuts (4 pcs) V,N,P \mathfrak{L} 10.	.25
Pecan pie dumplings (4 pcs) V,N£10	.25
Apple pie dumplings (4 pcs) VV £10.	.25
Dessert platter (two of each flavour, 6 pcs) V	£15

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.



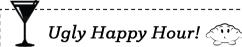
GF DRINKS LIST

Sparkling Wine	125ml	bottle
Prosecco Off-dry, fizzy and fruity	9	37
White Wine	175ml	bottle
Sauvignon Blanc Zesty, citrus, herbs	8	31
Pinot Grigio Dry and fresh	9	34
Riesling Off-dry, tropical fruit	10.50	36
Rosé Wine	175ml	bottle
Cinsault Dry and elegant	8	31
Red Wine	175ml	bottle
Pinot Noir Juicy, light, berry-led	8	31
Merlot Light, simple, delicate	9	34
Small (125ml) and Large (250ml) glo	asses are availa	ble

Soft Drinks

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Coke, Diet Coke, Coke Zero Sugar	
330ml glass bottle	4
Water - still or sparkling 330ml glass bottle	3
Original Lemonade Franklin & Sons (200ml)	3.5
Daymer Bay Juices Orange or Apple (250ml)	4.5





Two-for-one cocktails & mocktails

Weekdays (excl. bank holidays)

Carnaby 3 – 5 pm Fitzrovia 3 – 6 pm

Cocktails & Mocktails

Aperol Spritz	11	
Prosecco, Aperol, Soda	11	
Cuba Libre	11	
Rum, Lime, Coke	11	
Negroni	11	
Gin*, Vermouth, Campari	11	
Margarita	11	
Tequila, Lime, Cointreau	11	
Espresso Martini	11	
Vodka*, Kahlua, Espresso	11	
Crodino 1965 Aperitivo (Non-Alcoholic)	6	
Sparkling and refreshing, citrus/bittersweet		
Hand-crafted Mocktails (ask staff)		
Subject to availability	7.75	

Beer & Cider

Cider - bottle	7.50
Orchard Pig Reveller — 500ml	7.50
Gluten Free Beer (GF)	7
Ask for options	/

Teas and Coffees

Chiswick Tea Co Selection

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English Breakfast, Early Grey,	3
Green, Jasmine, Peppermint,	
Lemon & Ginger, Chamomile	
Coffee	
Espresso	3
Latte, Cappuccino, Americano Black/White	4

*Distilled vodka or gin are considered gluten free as distillation process removes gluten.



OUR DUMPLINGS

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

Spring Roll Dumpling

A vegan dumpling that is not pretending to be anything else - bok choy, savoy cabbage, spring onion, chestnut mushrooms, chillies, coriander, edamame - more than your five a day in one dumpling.