

# UGLY

## DUMPLING

### GLUTEN FREE MENU

#### GLUTEN FREE MEAL DEAL

Sundays and Mondays all day  
in Carnaby and Fitzrovia AND at all  
times in Brixton

#### Five GF Dumplings

Choose any two flavours  
Plus 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 BLACK 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<sup>P</sup>  
Spinach & tofu<sup>VV</sup>



#### New Favourites

Cheeseburger dumpling  
Curry paneer<sup>V</sup>  
Mushroom & truffle<sup>V</sup>  
Halloumi & courgette<sup>V</sup>  
Spring roll dumpling<sup>VV</sup>

### GF DUMPLINGS PLATTER £20

Choose 4 available flavours  
(8 pieces in total)

#### GF SIDES

Tempura aubergine, golden syrup dressing, peanuts<sup>VV, P\*</sup> . £9  
Ugly noodles with veggies<sup>VV</sup> . . . . . £8  
Cucumber salad, soy & sesame dressing<sup>VV</sup> . . . . . £7  
Ping's laksa soup<sup>N</sup> . . . . . £8.50

#### GF SWEET

Nutella dumplings, mixed nuts, peanuts (4 pcs)<sup>V,N,P</sup> . . . . £10.25  
Pecan pie dumplings (4 pcs)<sup>V,N</sup> . . . . . £10.25  
Apple pie dumplings (4 pcs)<sup>VV</sup> . . . . . £10.25  
Dessert platter (two of each flavour, 6 pcs)<sup>V</sup> . . . . . £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.


@ugly.dumpling.uk

# UGLY

D U M P L I N G

## GF DRINKS LIST



**Ugly Happy Hour!** 

Two-for-one cocktails & mocktails

Weekdays (excl. bank holidays)

Carnaby 3 – 5 pm    Fitzrovia 3 – 6 pm

### Sparkling Wine

<b>Prosecco</b>	125ml	bottle
<i>Off-dry, fizzy and fruity</i>	9	37

### White Wine

<b>Sauvignon Blanc</b>	175ml	bottle
<i>Zesty, citrus, herbs</i>	8	31
<b>Pinot Grigio</b>		
<i>Dry and fresh</i>	9	34
<b>Riesling</b>		
<i>Off-dry, tropical fruit</i>	10.50	36

### Rosé Wine

<b>Cinsault</b>	175ml	bottle
<i>Dry and elegant</i>	8	31

### Red Wine

<b>Pinot Noir</b>	175ml	bottle
<i>Juicy, light, berry-led</i>	8	31
<b>Merlot</b>		
<i>Light, simple, delicate</i>	9	34

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

### Soft Drinks

<b>Coke, Diet Coke, Coke Zero Sugar</b>		
<i>330ml glass bottle</i>	4	
<b>Water – still or sparkling</b>		
<i>330ml glass bottle</i>	3	
<b>Original Lemonade</b>		
<i>Franklin &amp; Sons (200ml)</i>	3.5	
<b>Daymer Bay Juices</b>		
<i>Orange or Apple (250ml)</i>	4.5	



### Cocktails & Mocktails

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

### Beer & Cider

<b>Cider - bottle</b>		
<i>Orchard Pig Reveller – 500ml</i>		7.50
<b>Gluten Free Beer (GF)</b>		
<i>Ask for options</i>		7

### Teas and Coffees

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

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

*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*



# 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.*