

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^P
Spinach & tofu^{VV}

Specials

Autumn Pumpkin
Dumplings^V
Pizza Margherita
Dumplings^V

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 £8.50

GF SWEET

Nutella dumplings, mixed nuts, peanuts (4 pcs)^{V,N,P} £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.

@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

Prosecco

Off-dry, fizzy and fruity

125ml bottle

9 37

White Wine

Sauvignon Blanc

Zesty, citrus, herbs

175ml bottle

8 31

Pinot Grigio

Dry and fresh

9 34

Riesling

Off-dry, tropical fruit

10.50 36

Rosé Wine

Cinsault

Dry and elegant

175ml bottle

8 31

Red Wine

Pinot Noir

Juicy, light, berry-led

175ml bottle

8 31

Merlot

Light, simple, delicate

9 34

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

Original Lemonade

Franklin & Sons (200ml)

4

Daymer Bay Juices

Orange or Apple (250ml)

4.50



Cocktails & Mocktails

Aperol Spritz

Prosecco, Aperol, Soda

11

Cuba Libre

Rum, Lime, Coke

11

Negroni

Gin, Vermouth, Campari*

11

Margarita

Tequila, Lime, Cointreau

11

Espresso Martini

Vodka, Kahlua, Espresso*

11

Crodino 1965 Aperitivo (Non-Alcoholic)

Sparkling and refreshing, citrus/bittersweet

6

Hand-crafted Mocktails (ask staff)

Subject to availability

7.75

Beer & Cider

Cider - bottle

Orchard Pig Reveller – 500ml

7.50

Gluten Free Beer (GF)

Ask for options

7

Teas and Coffees

Chiswick Tea Co Selection

English Breakfast, Early Grey, Green, Jasmine, Peppermint, Lemon & Ginger, Chamomile

3

Coffee

Espresso

3

Latte, Cappuccino, Americano Black/White

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.