

brown spicy shrimp crackers (gf) made with fresh shrimp and garlic <i>recommended to have with nom vietnamese crunch</i>	3.5	nom vietnamese crunch (v)(gf)(n) lightly pickled kolrahbi and carrot salad with herbs chilli, lime, crushed peanut and sesame	6
peanut + shallot rice paper rolls (v)(gf)(n) with peanut dip + nuoc cham	6	steamed pork + onion dumplings with ginger soy vinegar + chilli oil	6.5
shiitake mushroom fried rolls (v) with sriracha + nuoc cham	6	ginger fried chicken (gf) garlic, lime + chilli oil	8
caramelised aubergine (v)(gf)(n) chilli, fresh herbs, crushed peanut	7	chilli salted squid (gf) crispy shallots, seven spice, onion, chilli mayo	8.5

STEAMED BAO BUNS* (pick any two. for takeaway orders - please state total number of bao buns) **11**

cauliflower (ve) carrot pickle, soybean mayo, fresh herbs	slow cooked pork (n) pickled cucumber and crushed peanut
aubergine (v) red onion pickle, green onion, hot hoisin	fried chicken carrot pickle, chilli mayo, fresh herbs
portobello mushroom (ve) pickled cucumber, miso mayo, crispy shallots	butterflied prawn daikon pickle, soybean mayo and bbq

*we recommend sharing one order for starters or between courses. atleast two or more baos for mains

red chilli + lemongrass coconut curry (gf) kaffir lime, galangal, courgette, herbs prawn chicken or tofu (v)	12 11	shaking beef bo luc lac 8oz ribeye cubed, chilli, black pepper pickled onion, cherry tomato and watercress	15.5
fried mi noodles in peanut hoisin (n) onion, carrot, beansprouts, herbs prawn chicken or tofu (v)	13.5 12.5	slow cooked khau nhuc pork belly dark soya, citrus peel, cucumber pickles and cress	13.5
fried flat rice noodles in tamarind (gf)(n) red pepper, carrot, beansprouts, herbs prawn chicken or tofu (v)	13.5 12.5	coconut hot & sour soup (gf) kaffir lime, galangal, chilli, pak choi, beansprouts, herbs prawn or tofu & mushroom (v)	13

SIDES

tenderstem broccoli with sesame miso (v)(gf) with garlic, ginger and toasted sesame	7.5
jasmine rice (v)(gf) with crispy shallots	3
kids' rice: chicken or tofu (v) cucumber, carrot, house sweet soya sauce	6

DESSERT

salted caramel banana fritters (ve)(n) with dairy free coconut ice cream and nuts	7.5
coconut ice cream (ve)(gf)(n) dairy free with mango puree, honey roasted nuts	5

DRINKS

We have collaborated with the Found Hope Store in Hither Green. Together we have selected wines to match the food served here at Four Bowls

All the wines are from sustainable producers, using organic farming practises and minimum intervention in the winemaking

	DINE IN	T/A
SPARKLING		
MO Masia d'Or Brut Chardonnay, Penedes Spain <i>Green & red apples, soft brioche with creamy bubbles</i> <i>Clean aperitif & deliciously quaffable</i>	30	20
WHITE		
Adaras Lluvia Blanco, Sauvignon Blanc/Verdejo, Venta La Vega, Almansa Spain <i>Crisp tropical fruit & blossoms</i> <i>Zingy, vibrant & lively</i>	7 / 24	14
No Lemon No Melon, Merlot (Blanc), Chateau Picoron, Bordeaux France <i>Yellow plums with a herb garden back bone,</i> <i>Rounded & structured</i>	30	20
RED		
Adaras Aldea Tinto, Garnacha Tintorera, Venta La Vega, Almansa Spain <i>Fresh brambles, herbs & a touch of green peppercorns</i> <i>Bright & refreshing</i>	7 / 24	14
Lo Petit Fantet d'Hippolyte, Carignan, Ollieux Romanis, Corbieres France <i>Rich dark cherry fruit & velvety juice</i> <i>Great texture & grip, long lasting</i>	27	17
SKIN CONTACT / ORANGE		
Pinot Grigio Ramato, Perusini, Friuli Italy <i>Tangerine, ginger, cherry blossom, subtle nutmeg & cinnamon</i> <i>Warming & intriguing</i>	32	22
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Gin & Tonic <i>Beefeater, Fevertree Tonic, Pink Grapefruit</i>	7.5	
Negroni <i>Beefeater, Campari, Sweet Vermouth, Orange</i>	7.5	
Lychee Martini <i>Vodka, Lychee, Lemon</i>	8.5	
Passion Fruit Martini <i>Vanilla Vodka, Passoa Liqueur, Passion Fruit Puree</i>	8.5	
Beer <i>Singha (330ml)</i>	4.5	4
Soft Drinks <i>Sanpellegrino Limonata, Sparkling Water, Coke, Diet Coke, Green Tea</i>	2.5	
BYO Alcohol <i>Corkage per Person</i>	3.5	