

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	7
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) **11.5**

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*

NOODLES

fried mi noodles in peanut hoisin (n) onion, carrot, beansprouts, herbs prawn chicken or tofu (v)	13 12
fried flat rice noodles in tamarind (gf)(n) red pepper, carrot, beansprouts, herbs prawn chicken or tofu (v)	13 12

SIGNATURE

shaking beef bo luc lac 8oz ribeye cubed, chilli, black pepper pickled onion, cherry tomato and watercress	16
slow cooked khau nhuc pork belly dark soya, citrus peel, cucumber pickles and cress	14

CURRIES

coconut katsu curry turmeric, cumin, coriander seeds, edamame beans butterflied panko prawn fried chicken	13	red chilli + lemongrass coconut curry (gf) kaffir lime, galangal, courgette, herbs prawn chicken or tofu (v)	12 11
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SIDES

tenderstem broccoli with sesame miso (v)(gf) with garlic, ginger and toasted sesame	6.5
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	6.5
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

SPARKLING

MO Masia d'Or Brut Nature, Penedes Spain 29
*Green & red apples, soft brioche with creamy bubbles
Clean aperitif & deliciously quaffable. Vegan*

WHITE

Ke Bonta, Cortese, Alraiddica, Gavi Italy 7 / 24
*Apple and pears with hint of peach
Zingy and fresh. Vegan*

Akemi, Viura, Bodegas Ontañón & Felix Jimenez, Rioja Spain 28
*Apple and yellow flowers
Rich and creamy*

RED

Kimera, Garnacha, Torres, Navarra Spain 9 / 32
*Dark ripe berries, violets and velvety
Expressive, medium to full bodied. Vegan*

ORANGE / SKIN CONTACT

Pinot Grigio Ramato, Perusini, Friuli Italy 32
*Tangerine, ginger, cherry blossom, subtle nutmeg & cinnamon
Warming & intriguing. Vegan*

Gin & Tonic 7.5
Beefeater, Fevertree Tonic, Pink Grapefruit

Negroni 8
Beefeater, Campari, Sweet Vermouth, Orange

Lychee Martini 8.5
Vodka, Lychee, Lemon

Passion Fruit Martini 8.5
Vanilla Vodka, Passoa Liqueur, Passion Fruit Puree

Beer 4
Singha (330ml)

Soft Drinks 2.5
Sanpellegrino Blood Orange, Sparkling Water, Coke, Diet Coke, Green Tea

BYO Drinks 3.5
Corkage per Person