

brown spicy shrimp crackers (gf) made with fresh shrimp and garlic	3.8	grilled chicken skewers garlic, ginger, mirin with soy mayo	7.2
peanut + shallot rice paper rolls (v)(gf)(n) with peanut dip + nuoc cham	6.7	steamed pork + onion dumplings with ginger soy vinegar + chilli oil	7.2
shiitake mushroom fried rolls (v) with sriracha + nuoc cham	6.7	ginger fried chicken (gf) garlic, lime + chilli oil	8.9
caramelised aubergine (v)(gf)(n) chilli, fresh herbs, crushed peanut	7.2	chilli salted squid (gf) crispy shallots, seven spice, onion, chilli mayo	8.9

STEAMED BAO BUNS* (pick any two. for takeaway orders - please state total number of bao buns) 11.9

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

NOODLES

fried mi noodles in peanut hoisin (n) onion, carrot, beansprouts, herbs prawn chicken or tofu (v)	13.4	shaking beef bo luc lac 8oz ribeye cubed, chilli, black pepper pickled onion, cherry tomato and watercress	16.9
fried flat rice noodles in tamarind (gf)(n) red pepper, carrot, beansprouts, herbs prawn chicken or tofu (v)	13.4	slow cooked khau nhuc pork belly dark soya, citrus peel, cucumber pickles and cress	14.9

CURRIES

coconut katsu curry turmeric, cumin, coriander seeds, edamame beans butterflied panko prawn fried chicken	13.4	red chilli + lemongrass coconut curry (gf) kaffir lime, galangal, courgette, herbs prawn chicken or tofu (v)	12.4
beef massaman (gf) cinnamon, star anise, bay leaf, edamame beans	16.5	kalabasa in coconut milk (gf)(v) asian squash, green beans, garlic, ginger, onion	12.4

SIDES

nom vietnamese crunch (v)(gf)(n) lightly pickled kolrahbi and carrot salad with herbs	6.7	jasmine rice (v)(gf) with crispy shallots	3.2
tenderstem broccoli with sesame miso (v)(gf) ginger and toasted sesame, served room temp	6.7	kids' rice: chicken or tofu (v) cucumber, carrot, house sweet soya sauce	6
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

enquire via whatsapp
07714 707 986



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

Adaras Lluvia Blanco, Sauvignon Blanc/Verdejo, Venta La Vega, Almansa Spain 25
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 8
Beefeater, Fevertree Tonic, Pink Grapefruit

Negroni 8
Beefeater, Campari, Sweet Vermouth, Orange

Lychee Martini 9
Vodka, Lychee, Lemon

Passion Fruit Martini 9
Vanilla Vodka, Passoa Liqueur, Passion Fruit Puree

Beer 4.5
Singha (330ml) / Heineken 0.0 (330ml)

Soft Drinks 2.9
Sanpellegrino Aranciata Orange, Sparkling Water, Coke, Diet Coke, Green Tea

BYO Alcohol 3.5
Corkage per Person