




House speciality!  
If you try one thing...  
try this!

## Small plates

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|---|---|
|  <b>Si Racha Prawns</b> £6.40        |  <b>Hot and Sour Soup</b> £3.80  |
| Tempura style prawns served with our signature spicy mayo.  | Our tangy soup infused with our signature red chilli ginger sauce   |
|  <b>Wasabi Prawns</b> £6.50          | shiitake mushrooms, carrots, mangetout, chicken, tofu and prawns.   |
| Tempura style crispy prawns tossed in a wasabi dressing topped with a refreshing mango salsa.                         |  <b>Pork Tom Yum</b> £3.80   |
|  <b>Vegetable Spring Rolls</b> £3.90 | Slow cooked shredded pork in a fragrant spicy Tom Yum broth, with lemongrass, tomatoes, chilli and coriander.   |
| Crispy hand-made vegetable spring rolls served with a coriander and sweet soy dipping sauce.                          |  <b>Asian Salad</b> £4.40  |
|  <b>Crispy Calamari</b> £5.40        | Mixed greens, mangetout, red onions, spring onions, coriander, baby corn, cashews and sesame seeds tossed in citrus sesame dressing, served with a crispy wonton. |
| Crispy fried calamari seasoned with sea salt and Szechuan pepper served with chilli dipping sauce.                    | <b>Chicken and Pork Siew Mai</b> £3.40  |
| <b>Chicken Satay</b> £4.30  | Steamed chicken and pork dumplings served with a hot chilli bean sauce.   |
| Chargrilled chicken thigh skewers served with a spicy peanut sauce.   | <b>Duck Dumplings</b> £4.20   |
|  <b>Spicy Wings</b> £5.10          | Hand-made pan-fried duck and chive dumplings served with a sesame soy dipping sauce.  |
| Grilled chicken wings marinated in a spicy Sambal chilli glaze.   |   |
| <b>Prawn Hacao</b> £3.90  |   |
| Steamed prawn dumplings served with a ginger soy dipping sauce.   |   |

A little parcel of deliciousness.

## Large plates

- |   |   |
|---|---|
| <b>Cantonese Roast Duck</b>   |  <b>Javanese Nasi Goreng</b> £8.70                                     |
| Slow-roasted aromatic duck, carved to order served with pancakes, julienne cucumber and leeks and a sweet hoi sin sauce.                  | Wok-fried rice with prawns, chilli, spring onions and Sambal Belachan, topped with a fried egg, served with two chicken satay skewers and prawn crackers. |
| <b>Quarter</b> £7.80  |  <b>Green Curry</b>  |
| <b>Half</b> £14.70  | Fragrant Thai coconut curry with aubergine, baby corn, long beans, ginger, lemongrass, Thai basil and coriander.  |
| <b>Whole</b> £29.00   | <b>Chicken</b> £9.10  |
| <b>Black Pepper Beef</b> £10.10   |  <b>Veggie</b> £7.90   |
| Tender strips of sirloin with peppers and onions in an aromatic black pepper and Kway Teow sauce.   | (cauliflower, courgette, broccoli)  |
|  <b>Butter Prawns</b> £11.20                           | <b>Sweet &amp; Sour</b>   |
| Chargrilled garlic marinated king prawns tossed in a chilli curry butter, topped with fried curry leaves and black vinegar.               | Our sweet & sour sauce with wok-fried peppers, onions and pineapple chunks.   |
|  <b>Malaysian Beef Rendang</b> £10.90                  |  <b>Veggie (tofu and broccoli)</b> £8.40                               |
| Slow-cooked beef in a coconut, peanut, lemongrass and ginger Rendang curry sauce, garnished with spring onions and fried banana shallots. | <b>Crispy fried chicken</b> £8.60   |
| <b>Asian Steamed Fish Parcel</b> £8.80  | <b>Crispy fried pork</b> £8.80  |
| Seasonal white fish steamed in a banana leaf parcel with a sesame, soy and coriander dressing.  |  <b>Thai Chicken</b> £9.20   |
|   | Chicken breast with cashews, spring onions, red onions, chilli, ginger and kaffir lime leaves, wok-fried in a tangy Thai chicken sauce.                   |

Some or all of our dishes may contain trace elements of nuts. Please inform your server if you have any food allergies.






## Noodle plates

### Pad Thai

Rice noodles, beansprouts, eggs, peanuts, chilli and a tangy tamarind sauce.

**Prawn and Crispy Tofu** £8.80

 **Broccoli and Crispy Tofu** £7.80

### Singapore Noodles

Curry spiced vermicelli noodles with chicken, prawns, eggs, Chinese cabbage, pak choi and bean sprouts, garnished with spring onions, sesame seeds, fried banana shallots and curry leaves.

**Beef Char Kway Teow** £9.90

Flat rice noodles with tender strips of beef, bean sprouts, leeks, tenderstem broccoli, spring onions, garlic, chives and eggs.

## Soup noodles

**Curry Laksa** £7.10


La Mian noodles in a coconut and curry soup, with chicken, prawns, pak choi, crispy tofu, bean sprouts, peanuts and a boiled egg.

## Side plates

 **Wok Fried Garlic Long Beans** £2.80  
Wok-fried long beans with garlic and sesame seeds.


**Fried Jasmine Rice** £4.90

Wok-fried jasmine rice with chicken, prawns, bean sprouts, eggs, chilli and Thai basil.

 **Vegetable Fried Rice** £3.30  
Wok-fried jasmine rice with peas, sweet corn, carrots and mangetout.

 **Steamed Asian Greens** £3.80  
Steamed pak choi and tenderstem broccoli with soy, ginger and sesame.

## Salads

 **Tamarind Noodle Salad** £6.90  
Chilled egg noodles with bean sprouts, mangetout, Chinese cabbage, carrots, chillies, Thai basil and fresh mint, tossed in a tangy tamarind dressing.

## Kids plates

**Kids Bakmi Goreng** £4.20

Wok-fried egg noodles with chicken, egg, carrots, bean sprouts and cabbage tossed in our Char Kway Teow sauce.

 **Kids Vegetable Fried Rice** £4.20  
Wok-fried rice with sweet corn, mangetout, spring onions, carrots, shiitake mushrooms, egg and fried tofu.

**Kids Tempura Market Fish** £4.90

Succulent strips of fresh white fish tempura, served with steamed broccoli and our sweet & sour sauce for dipping.

**Vegetable Char Kway Teow** £7.70

Flat rice noodles with shiitake mushrooms, bean sprouts, leeks, tenderstem broccoli, spring onions, garlic and chives.


 **Bakmi Goreng** £8.60

Udon noodles with chicken, prawns, bean sprouts, cabbage, pak choi, eggs and a sweet chilli ginger sauce, garnished with spring onions and fried banana shallots.

 **Mee Goreng**

Udon noodles with pak choi, tomatoes, bean sprouts, chilli and a spicy tomato sauce.

**Prawn and Calamari** £9.90

 **Broccoli and Crispy Tofu** £8.60

**Roast Duck Wonton** £8.00

Egg noodles in an aromatic duck broth with duck dumplings, roast duck and pak choi.

**Soto Ayam** £6.20

Ban mein noodles in a fragrant Soto soup with marinated chicken thigh, bean sprouts, Chinese cabbage and a boiled egg.


**Broccoli** £3.80

Tenderstem broccoli with oyster sauce.

 **Roti Canai** £2.90

Warm Malaysian flatbread.

**Prawn Crackers** £1.20


 **Steamed Rice** £2.20  
**White or Brown**

 **Wok Tossed Chicken Salad** £7.90

Mixed greens tossed in a sesame citrus dressing, topped with warm, wok-fried chicken, red peppers, chilli, red onions, bean sprouts and spring onion, sprinkled with sesame seeds.

**Kids Chicken Satay Noodle** £4.30

Chicken satay and egg noodles wok-fried with red peppers, mangetout, bean sprouts, carrots, spring onion and egg tossed in our Char Kway Teow sauce.

 **Kids Tempura Vegetables** £4.10

Crispy fried tempura of red peppers, long beans, cauliflower and baby corn, served with steamed white rice and our sweet & sour sauce for dipping.

*Smaller portions without the chilli kick - but still amazing!*

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## Sweet plates

**Sweet Sharing Plate** £10.00

Try a sample of our lime and ginger cheesecake, mango coconut pudding and banana spring rolls. Great for sharing!

**Chocolate Fondant with  
Vanilla Ice Cream** £5.50

**Lime and Ginger Cheesecake** £5.50

**Mango Coconut Pudding** £4.80

**Hand rolled Banana Spring  
Rolls with Caramel Sauce  
and Vanilla Gelato** £4.20

**Gelato (2 scoops)** £3.00

**Citrus Ginger Tea**

**Chrysanthemum & Goji Berry Tea**

**Kiwi, Papaya & Mint  
Vanilla**

**Sorbets (2 scoops)** £3.00

**Fresh Mango**

**Tangy Lemon**

## Coffees

**Espresso** £1.60

**Double Espresso** £2.00

**Macchiato** £1.80

**Double Macchiato** £2.20

**Flat White** £2.40

**Latte** £2.50

**Cappuccino** £2.50

**Americano** £2.10

**Hot chocolate** £2.60

**Mocha** £2.60

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## Tea selection

the noodle house offer you a selection of teas from LuLin.

LuLin Teas specialise in hand-picked, single-estate, artisan produced teas ethically sourced directly from tea gardens across Asia.

All teas are served in 750ml portions

£2.80

### BLACK TEAS

#### "the noodle house" Classic Black

A luxury classic black tea made from a blend of Indian, Sri Lankan and Chinese Black teas.

#### Black Long Jing Single-Estate

This black tea is also known as "Red Plum" due to the redness of the brew and the deep fruity undertones experienced while drinking.

#### Lychee Single Estate Black Tea

Lychee fruit is added during the tea processing, naturally infusing the leaves with a light fruity flavour.

#### Posh Earl Grey

An amazing blend of Ceylon & Keemun teas, bergamot essence, orange flowers and cornflowers.

### OOLONG TEAS

#### Black Oolong Single-Estate

It brews a golden yellow and has a slightly smoky taste with a full bodied, sweet long lasting finish.

#### Ginseng Oolong Single-Estate

Whole oolong leaf coated in ginseng and liquorice, giving a sweet oolong taste with a hint of liquorice.

### GREEN & WHITE TEAS

#### "the noodle house" Lime Green

Long Jing green tea with kaffir lime leaves and lime pieces.

#### Huang Shan Mao Feng Single-Estate Green Tea

A clear liquid with a slightly peppery, sharp and fresh fragrance – easy on the palate and a very drinkable green tea.

#### Jasmine Pearls Single-Estate Green Tea

Green tea pearls that have been naturally scented with Jasmine flowers.

#### Gunpowder Green Tea with Mint

Earthy gunpowder green tea with the freshness of peppermint.

#### White Peony (Bai Mu Dan) Single-Estate White Tea

A well rounded white tea with a delicate aroma and a smooth finish.

### BLOOMING TEA

#### Butterfly Dance Single-Estate Blooming Tea

Jasmine, marigold and lily flowers sewn inside spring green tea.

### CAFFEINE-FREE TISANES

#### Citrus Ginger

Spicy ginger with the acidic coolness of citrus creating a fresh, balanced tisane.

#### Chrysanthemum & Goji Berry

The South Asian classic tisane of whole white chrysanthemum flowers and goji berries – a wonderful sweet, fruity & floral herbal tea.

#### Fruity Fresh Hibiscus

This infusion is made from a blend of Hibiscus, orange flowers, rosehip, sea buckthorn berries & lemon verbena. This dark pink brew is a sweet, fresh, hydrating blend of flowers and fruit.

#### Peppermint Infusion

Peppermint with invigorating liquorice and fennel, a wonderfully fresh and lively blend.

#### Damask Rose

Light pink Damask rosebuds infuse to an exceptionally rosy, floral and fragrant brew.

## Mocktails

#### Jasmine and Peach Iced Tea

£3.30

Sweet jasmine tea, white peach purée and lemon.

#### Coco Cooler

£3.30

Roasted coconut, Asian pear, apple and lime.

#### Dr Taja

£3.30

Aloe-Vera, ginger, lime, ginseng and oolong tea.

#### Fresh Mint Lemonade

£2.70

Freshly squeezed lemon juice and mint, blended into a refreshing cooler.

#### Citrus Ginger Crush

£2.70

Spiced ginger and citrus fruits blended into a refreshing cooler.

More drinks please...







## Cocktails

<b>Moonshadow</b> Vodka, Lillet Blanc, Chrysanthemum and Jasmine Tea Syrup.	<b>£7.00</b>
<b>Bayside Bellini</b> Kamm&Sons, spiced Asian pear, Orgeat and prosecco.	<b>£7.00</b>
<b>Singapore Slipper</b> Vodka, Choya plum wine, watermelon, lime and hibiscus Syrup.	<b>£7.00</b>
<b>Hit the Rojak</b> Tequila, Kamm&Sons, star fruit juice, pineapple juice, Rojak syrup and lime.	<b>£7.00</b>
<b>Lucky Sling</b> Kaffir Lime gin, star fruit juice, lime, fennel seed syrup and soda.	<b>£7.00</b>

<b>Spice Island Iced Tea</b> Gin, spiced tea gin, lemon, Abbots Bitters and ginger ale.	<b>£7.00</b>
<b>Dragonsmoke</b> Smokey rum, dry vermouth, sweet vermouth and Angostura/Orange Bitters.	<b>£7.90</b>
<b>Hot Boba Punch</b> Gin, dry Madeira, cloudy apple juice, Earl Grey Tea (strong), honey/rice syrup and lemon (sharing for 2 people).	<b>£10.00</b>
<b>Sour Plum Sour</b> Spiced whisky, plum wine, Fleur de Figue, tamarind syrup, lemon, egg white and Fee Brothers Plum Bitters.	<b>£7.00</b>
<b>Raja Colada</b> Golden rum, arrack, jackfruit juice, coconut cream and banana (Pisang Mas).	<b>£7.90</b>

## Beer

<b>Crate Cider 330ml</b>	<b>£5.40</b>
<b>Crate IPA 330ml</b>	<b>£5.40</b>
<b>Crate Lager 330ml</b>	<b>£5.40</b>

<b>Heineken Premium 330ml</b>	<b>£3.90</b>
<b>Tiger 330ml</b>	<b>£3.90</b>

## Wine

<b>ROSÉ</b>	125ml	175ml	Bottle
<b>Caze Rosé</b> Blanque Syrah – France.	<b>£3.50</b>	<b>£4.80</b>	<b>£20.00</b>
<b>Finca Rosé</b> Cerrada Tempranillo – Spain.	<b>£3.90</b>	<b>£5.20</b>	<b>£23.80</b>
<b>RED</b>	125ml	175ml	Bottle
<b>Shiraz 125ml</b> Woolloomooloo – Australia.	<b>£3.60</b>	<b>£4.90</b>	<b>£20.70</b>
<b>Tempranillo</b> Al Sur – Spain.	<b>£3.60</b>	<b>£4.90</b>	<b>£20.70</b>
<b>Merlot 125ml</b> Jean De Laroché – France.	<b>£4.20</b>	<b>£5.90</b>	<b>£24.00</b>

<b>WHITE</b>	125ml	175ml	Bottle
<b>Pinot Grigio</b> Woolloomooloo – Australia.	<b>£3.80</b>	<b>£5.05</b>	<b>£21.25</b>
<b>Grenache</b> St Hilaire D'Ozihan – France.	<b>£3.90</b>	<b>£5.35</b>	<b>£23.80</b>
<b>Sauvignon</b> Les Barbottes 125ml – France.	<b>£3.95</b>	<b>£5.35</b>	<b>£23.80</b>
<b>Pedroncelli</b> Sonoma County – USA.	<b>£4.60</b>	<b>£6.50</b>	<b>£27.50</b>

## SPARKLING

<b>Terra Serena Prosecco</b> Treviso DOC (Bottle).	<b>£28.00</b>
<b>Laurent Perrier Brut NV</b> (Bottle).	<b>£70.00</b>

## Soft Drinks

<b>Apple Juice</b>	<b>£2.50</b>
<b>Orange Juice</b>	<b>£2.50</b>
<b>Pineapple Juice</b>	<b>£2.50</b>
<b>Pink Grapefruit Juice</b>	<b>£2.50</b>
<b>Still Water</b>	<b>£2.00</b>
	<b>£3.90</b>
<b>Sparkling Water</b>	<b>£2.00</b>
	<b>£3.90</b>

<b>Coke 330ml</b>	<b>£2.40</b>
<b>Diet Coke 330ml</b>	<b>£2.40</b>
<b>Ginger Beer</b>	<b>£3.00</b>
<b>Lemonade Sparkling</b>	<b>£3.10</b>
<b>Sprite 330ml</b>	<b>£2.40</b>