THE POUR HOUSE

FOOD SELECTION | V12

MADE FOR SHARING

Menu V12 at The Pour House focuses on pan-Asian inspired flavours, with some dishes more generous than you might expect – all made to share. Pair our Larger Dishes with a few Small Plates, add Sides for a little extra, and let the whole table dig in. Everything's made for the middle of the table, so order a mix and share.

SCAN

LARGER DISHES

THAI KING PRAWN CURRY — 18
GF

Juicy king prawns in a rich, fragrant coconut red curry, served over silky glass noodles and finished with spring onion, fresh red chilli and micro coriander.

BAO BUNS — 17
VE AVAILABLE

Soft steamed bao buns, tangy pickled cabbage, cucumber and spring onion with your choice of:

Hoisin duck with orange gel · Honey gochujang chicken · Sliced pork belly & apple gel · Grilled teriyaki tofu

BANH MI — 17
VE AVAILABLE

Freshly baked baguette, cucumber, carrot ribbons, pickled cabbage & coriander served open with your choice of:

Honey gochujang chicken · Hoisin duck · Sliced pork belly · Grilled teriyaki tofu

TERIYAKI STREET TACOS — 17
GF | VE AVAILABLE

Soft corn tortillas loaded with teriyaki prawns, tofu or pork belly, lettuce, tangy pickled cabbage, mango & coriander.

STIR FRY MUSHROOM RAMEN — 16
V | VE AVAILABLE | GF AVAILABLE

Ramen noodles wok-tossed with enoki and button mushrooms, spring onion and garlic in a rich, savoury soy and hoisin sauce. Add pork or prawns for £5.

HONEY & SOY CHICKEN SALAD — 15
VE AVAILABLE WITH TOFU

Our signature chicken in a honey and soy glaze, tossed with shredded baby gem lettuce, pickled cabbage, coriander, carrots and bean sprouts, then topped with crispy egg noodles.

ALLERGENS If you have a dietary requirement, please inform your server when ordering. Some items are available as an option.

V Vegetarian VE Vegan GF Gluten free

THE POUR HOUSE

FOOD SELECTION | V12

SMALL PLATES

CLASSIC SALT & PEPPER VE AVAILABLE WITH QUORN BITES	Crispy, punchy and properly seasoned with salt and pepper. Choose chicken, prawns or pork belly.	13
BULGOGI BEEF GF	Slow-cooked pulled brisket in a sweet, savoury Korean bulgogi sauce with onion and bell peppers, finished with fresh chilli and spring onion.	14
KOREAN GLAZED CHICKEN WINGS GF	Wings lacquered in a sticky ginger and honey glaze.	12
ASIAN MEATBALLS GF	Tender beef and pork meatballs rolled in a sticky soy and honey glaze.	13
CHINESE ROASTED PORK BELLY GF	Oven-roasted pork belly, meltingly tender, in a sweet Char Siu-style marinade.	13
CHIVE & BASIL PRAWN BALLS GF	Golden fried balls of prawn and smoked haddock, lifted with chive & basil and a zingy sweet chilli and lime sauce.	13
VIETNAMESE SPRING ROLLS GF | VE AVAILABLE	Made in-house with your choice of duck, pork or veggie filling, served with our mango and passionfruit chutney.	14
PINEAPPLE & CHILLI KING PRAWNS GF	King prawns sautéed in a sweet, tangy pineapple reduction with fresh chilli and garlic chives.	13

SIDES

SALT & PEPPER FRIES GF VE — 9

SEASONED FRIES GF VE — 7

SMACKED CUCUMBER SALAD GF VE — 7
Crushed cucumber chunks seasoned with rice vinegar, salt, pepper and garlic.

KOREAN CORN SALAD GF — 8
Sweet corn mixed with Kewpie mayo, topped with mozzarella cheese and grilled.

BLISTERED PADRÓN PEPPERS GF VE — 8
Blistered peppers seasoned with Maldon salt.

GARLIC EDAMAME GF V — 8
Fresh steamed edamame tossed in garlic butter, salt & pepper.

SAUTÉED VEG GF VE — 8
Sautéed onions, mixed bell peppers & mushrooms.

PRAWN CRACKERS GF — 6

CHIVE & MOZZARELLA GARLIC BREAD V — 8

DIPS — 1
Garlic mayo, honey & soy, passionfruit & mango chutney, honey mustard, sweet chilli & lime, mayonnaise, tomato sauce.