



**EAST ASIAN, MODERN BRITISH FOOD**

**DUMPLINGS / 5.75**

STEAMED

Pork, Leek & Ginger

Lamb, Fennel & Paprika

Butternut & Caramelised Onion **V**

FRIED

Field Mushroom & Dorset Red Cheddar **V**

Free-Range Chicken, Lime & 4 Pepper

Cornish Hake, Parsley-Sorrel Pesto\*\*

Naked Butternut Ball **VG**

**BUNS / 7**

**Hokkaido Buns Made In House**

**ORGANIC TEMPEH**, 7-Spice Onions, Cashew-Nori **V N**

**FREE-RANGE FRIED CHICKEN**, Dorshi Kimchi & Kimchi Mayo

**ORGANIC ROAST PORK**, Pickled cucumber, Soy-Mayo

**ORGANIC RED RUBY BEEF**, Smoky Red Cheddar Dressing

**SMALL PLATES / 7.5**

Organic Fried Tofu Block, Cavallo Nero, Radicchio, Chickpea, **VG GF**

Brussels Sprouts, Cimi Di Rapa, Lovage, Uchiki Kuri Squash **VG, GF**

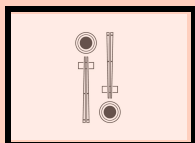
Cauliflower & Onion Popcorn, Kimchi & Dorset Honey **V GF**

Pork & Egg Comfort Pie, Bonito Flakes, Bbq Sauce **GF**

Crispy Calamari, Crab Mayo & Black Garlic Hoisin\*\* **GF N**

House Noodles, Kombu-Ginger Broth, Autumn Greens\* **V / VG**

\*\* subject to availability



**THE LUNCH SET / 10**

**ANY DUMPLING + HOUSE NOODLES + SOFT DRINK**

**ADD SML HOUSE WINE OR BEER / 2.5**

**BOWLS / 14**

**WEED ON THE BEACH VG GF**

Shiritaki Noodles, Cornish Seaweed, 7-Spice, Burnt Onion Puree, Pickled Shiitake, House Broth

**BIG BELLY FLOP\***

Spelt Noodle, Organic Roast Pork Belly, Pickled Cucumber, Pork-Kombu Broth

**BANG BANG BLACK BEAN\* V / VG**

Spelt Noodle, Fermented Black Bean, Garlic & Chilli Oil, Organic Tempeh & Shiitake Mince.

**ANGRY PIG, DANCING TUNA**

Spelt Noodle, Dry Chilli & Organic Pork Mince, Poached Egg & Bonito Flakes

**CRAB, CRACKLE & POP\***

Spelt Noodle, Crab Bone Broth, 7-Spice Onions, Crispy Fish Crackling & Salty Sea Scraps

**ALLEY'S KEBAB**

Spelt Noodle, Cumin Spiced Lamb, Kimchi-Tahini, Fennel & Onion Salad, Kombu Broth

ETC.

**KIMCHI / 3.5**

**POACHED EGG / 2.**

**VG - VEGAN**

**V - VEGETARIAN.**

**GF - GLUTEN FREE**

**N - NUTS**

**\*GLUTEN FREE OPTION AVAILABLE.**

# DESSERT & DIGESTIF

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## COFFEE 2.5 / 4.5

**Saigon Filter Coffee** with Condensed Milk

OR

with Condensed-Milk-Ice-Cream & Chocolate Sauce

## DESSERT / 5.5

Conker Gin, Mint & Edible Flower Jelly **GF**

Sticky Date Cake, Ginger-Coconut Ice-Cream, Miso Salted Toffee Sauce **VG**

Sesame Fudge Brownie, Black Sesame Ice-Cream, Salted Peanut Brittle **GF N**

## DIGESTIF / 6

Amaro Nonino Quintessentia

Pedro Ximenez Sherry

Nikka Malt Whisky

## AFTER DINNER COCKTAIL

Please ask our servers for a nightcap suggestion

Dorshi is a home-style East Asian inspired kitchen. Our menu takes inspiration from vibrant family recipes & beloved hawker eats as well as innovative, organic growers & farmers. Communal eating is very much encouraged and we recommend 4 or 5 dishes, across the menu, between 2 people.



eatdorshi