



IMPORTANT ALLERGEN INFORMATION

Under the Food Information Regulation (in force since December 2014), food businesses must provide details of any of the 14 major allergens used as ingredients in the food they serve. This information is available on request or through menu descriptions.

For your safety, and in line with best practice guidance, the Food Standards Agency (FSA) advises:

"Customers with food allergies or intolerances are advised to inform the food business of their condition so that staff can take steps to help them make safe food choices."

Celery

This includes celery stalks, leaves, seeds and the root called celeriac. You canfind celery in celery salt, salads, some meat products, soups and stock cubes.



Cereals containing gluten

Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats isoften found in foods containing four, such as some types of baking powder batter, breadcrumbs, bread, cakes, couscous, meat products pasta, pastrysauces, soups and fried foods which are dusted with flour.



Crustaceans

Crabs, looster, prawns and scampi are crustaceans. Snrimp paste, offen used inThai and south-east Asiancurries or salads,is an ingredient to look out for.



Eggs

Eggs are often found in cakes, some meat products, mayonnaise moussespasta, quiche, sauces and pastries or foods brushed or glazed with egg.



Fish

You will find this in some fish sauces, pizzas, relishes, salad dressings,stock cubes and Worcestershire sauce.



Lupir

Yes, lupin is a fower, but it's also found in four! Lupin flour and seedscan be used in some types of bread, pastries and even in pasta.



Milk

Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It canalso be found in foods brushed or alazed with milk, and in powdered soups and sauces.



Molluscs

These include mussels, land snails, squid and whelks, but can also becommonly found in oyster sauce or as an ingredient in fish staws.



Mustard

Liquid mustard, mustard powder and mustard seeds tall into this category. I his ingredient can also be found in breads, curries, marinades, meat productssal ad dressings, sauces and soups.



Molluscs

Not to be mistaken with peanuts this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asiancurries) stiffried dishes ice cream marzinan nut oils and sauces.



Peanuts

Peanuts are actually a legume and grow underground, which is why itsx4. ometimes called a groundnut, Peanuts are often used as an ingredient inbiscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as ingroundnut oil and peanut four.



Sesame seeds

These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.



Soya

Often found in bean curd, edamame beans, miso paste, textured soya proteinsoya four or tofu, soya is a staple ingredient in oriental food, It can also be foundin desserts,ice cream, meat products, sauces and vegetarian products.



Sulphur dioxide

This is an ingredient ofen used in dried fruit such as raisins, dried apricots and prunes, You might also find it in meat products, soft drinks, vegetablessa well as in wine and beer. If you have asthma, you have a higher riskof developing a reaction to sulphur dioxide.



We operate a small, busy kitchen, and due to the nature of Asian cuisine, we cannot guarantee that dishes are free from allergen cross-contamination. If you have any allergies or intolerances, please inform our staff before ordering — we are happy to help you make safe and informed choices.

Some of our dishes may contain soya products, including ingredients derived from genetically modified (GM) soya beans. If this is a concern, please speak to our staff for more details.

Your safety is important to us — thank you for your understanding.

- ALL PRICE INCLUDES VAT
- 12% DISCRETIONARY GRATUITY WILL BE ADDED ONTO THE BILL
- WE ONLY ACCEPT CARDS WITH CHIP AND PIN, CHEQUES ARE NOT ACCEPTED.
- THE MANAGEMENT RESERVES THE RIGHT TO REFUSE ADMISSION.

完計目味 FIERY FLAVORS 新派湘菜

Xiang Cuisine, also known as Hunan Cuisine, is one of the eight great culinary traditions of China, with a history dating back to the Han Dynasty. Its flavors are defined by freshness, spiciness, and aromatic richness, with cooking techniques that include braising, stewing, curing, steaming, stir-frying, and more.

With its mellow sour of pickled vegetables, fresh and spicy chillies and traditionally smoked cured meats, every dish at 主 衛 (Fiery Flavors) tells a story of a thousand years of culinary heritage. Our expert chefs use traditional techniques such as stir-frying, steaming, and braising to transform locally sourced, authentic ingredients into mouthwatering dishes.

From Hunan-Style Steamed Sea Bass with Fresh Chopped Chilli, Spicy Water-Boiled Beef with Silken Tofu, to Stir-Fried Dried Radish with Cured Meat, 烹油は (Fiery Flavors) brings the unique flavors of Hunan cuisine to London, inviting you to embark on a vibrant culinary journey through Xiang Cuisine!

湖菜,作为中国历史悠久的汉族八大菜系之一,早在汉朝时期便已形成。其口味以鲜、辣、酸、香为主要特色。烹饪方法包括煨、炖、腊、蒸、炒等多种技法。

醇厚柔和的泡菜之酸,剁椒的鲜辣,以及古法重制腊肉的馥郁香味,融合成烹淘味 (Fiery Flavors) 为您呈现的每一道菜肴。我们的厨师团队凭借专业技艺,利用爆炒、蒸煮、炖制等传统技法,将来自原产地直供的地道食材,化身为一道道盖味佳肴,讲述着传承千年的故事。

剁椒垄鲈鱼,水煮豆花嫩牛肉,萝卜干炒腊肉,烹湘味 (Fiery Flavors) 将湖南菜的独特风味带到伦敦,邀您一同开启一段湘菜的美食之旅!

辣香四溢 湘味之心

SPICE FILLS THE AIR, CAPTURING THE HEART OF HUNAN FLAVOR

系列 Appetizers A flavor-packed start to your fiery journey. 唤醒味蕾的前奏,火辣湘味自此开启! 06

Awaken your palate with refreshing flavors. Don't miss our signature dishes: Salted Duck and Pounded Fresh Chilli with Preserved Duck Eggs.

01. | Cloud Ear Fungus Mushroom Salad with Fragrant Vinegar £7.8

爽口凉菜,鲜香麻辣。 盐水鸭和擂辣椒皮蛋的特色 风味,值得一试,



02. Smashed Cucumber Salad £7.8 拍拍小青瓜

老醋拌木耳

03. Sliced Beef Tripe in Chilli Sauce £9.8 红油脆毛肚



06. | Signature Salted Duck £11.8 烹湘味盐水鸭 07. Sliced Spicy Pig Ears £9.8

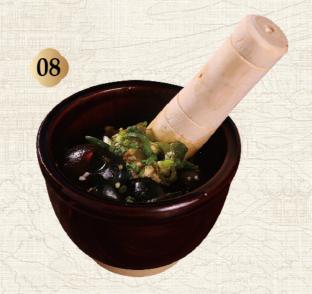
Pounded Fresh Chilli with Preserved 08. Duck Eggs £15.8 擂辣椒皮蛋

香辣顺风耳

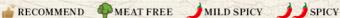


04. | Sliced Five-Spice Beef £10.8 五香牛肉

Sliced Beef and Ox Tongue in Chilli Oil £10.8 夫妻肺片











Warm Starters

Crispy, crunchy, and packed with savoury salt and pepper flavor — dare to try our "Devil" **Chicken Wings?**

A surprisingly delicious twist awaits!

酥酥脆脆、融合椒盐的咸香, 敢不敢试试"魔鬼"鸡翅?味道有惊喜!

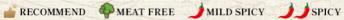


09.	Crispy Vegetarian Spring Rolls 香酥斋春卷	£ 8.5
	香酥斋春卷	£8.5
10.	Typhoon Shelter-style Fried Sweet Corn 避风塘玉米	£8.8
	避风塘玉米 ▲ ◆	£8.8
11.	Crispy Duck Rolls 酥炸鸭卷	f 8.8
	酥炸鸭卷	£8.8
12.	Pan-Fried Chicken Dumplings 香煎鸡肉锅贴	£ 6.8
	香煎鸡肉锅贴	2010
13.	"Devil" Chicken Wings 魔鬼鸡翅 🎳 🌙	£ 8.8
	魔鬼鸡翅 🎳 🔰	

14.	Salt and Pepper Tofu 椒盐豆腐	£7.8
	椒盐豆腐	£7.8
15.	Salt and Pepper Soft-Shell Crab 灯笼酥炸软壳蟹	£10.8
	灯笼酥炸软壳蟹	210.0
16.	Salt and Pepper Prawns 椒盐大虾	£11.8
	椒盐大虾	£11.8
17.	Salt and Pepper Squid 椒盐鱿鱼	£ 11.8
	椒盐鱿鱼	£11.8



	Salt and Pepper Popcorn Chicken	£8.8	
	椒盐鸡米花		
19.	Salt and Pepper Spare Ribs	£9.8	
	椒盐排骨	20.0	



Cantonese BBQ Selections

Expertly marinated and slow-roasted to achieve crispy skin and tender, juicy meat. Infused with aromatic spices and rich in deep, savoury flavors, our BBQ selections deliver satisfaction in every bite.

> 精心腌制,慢火烘烤,外皮酥脆,肉质鲜嫩多汁。 融合香料的独特香气与浓郁咸香,每一口都让人回味无穷。

20.	Peking Duck - Sliced
	北古山山崎

|北京片片鸭 £24.8 □Half £45.8 □ Whole 整只

Crispy Duck 21.

香酥鸭		
□Quarter	4/1	£14.8
□Half	半只	£23.8
□Whole	整只	£42.8

22. **Roast Duck**

烧鸭		
□Quarter	4/1	£12.4
□Half	半只	£24.8
□Whole	整只	£43.8

Roast Meat Combo 23.

(Roast Duck and Crispy Pork)

£14.8

烧腊双拼 (烧鸭和烧肉)

RECOMMEND MEAT FREE MILD SPICY SPICY







本菜单所用图片仅供参考 实际出品请以实物为准 The images in this menu are for reference only. Please refer to the actual dishes served.



Dim Sum Selections

Carefully chosen bites, especially our five-in-one platter – one dish, five flavors!

款款精选,

尤其五合一的点心拼盘,一个菜,五种美味!

系列

24.	Signature Dim Sum Platter 招牌点心拼盘	£11.8	29.	Salted Egg Lava Buns - 3pc £ 6.8
	(One each of Crystal Prawn Dumpling, Barbecue Seafood Dumpling, Mixed Mushroom Dumpling, Pork Siu Mai, Salted Egg Lava Bun)	Sauce		甘笋蛋黄流沙包 💣 🗣
	(水晶虾饺,燒汁海鲜饺,田园什菌饺,猪肉烧卖 甘笋蛋黄流沙包各一个)		30.	Shanghai Xiao Long Bao - 3pc 上海小笼包
25.	Crystal Prawn Dumplings - 3pc	£6.8	31.	Black Pepper Crab Meat & Prawn
	水晶虾饺		OI.	Dumplings - 3pc £ 6.8 黑椒蟹肉饺
26.	Barbecue Sauce Seafood			
20.	Dumplings - 3pc 烧汁海鲜饺	£6.8	32.	L 0.0
				鲜虾菠菜饺
27.		£6.8	33.	Pan-Fried Vegetable and
	田园什菌饺 💣 🌳			Pork Buns - 3pc 生煎菜肉包 £ 6.8
28.	Prawn, Fish Roe and Pork			
	Siu Mai - 3pc 猪肉烧卖	£6.8	34.	
				港式叉烧包
	24 26		27	31 32
			ikar /	
			2	

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The rich aroma rises, the spiciness builds — all in one pot, a burst of ultimate flavor. Have you tried the Velvet Mushroom, a Hunan signature?

> 香气腾腾,辣意翻滚,一锅端出人间至味。 湖南特色的鹿茸菇,你试过吗?



Spicy and Aromatic Stir-Fry Pot

40. Dry Pot Velvet Mushroom £16.8 干锅鹿茸菇 Dry Pot Duck £19.8 干锅啤酒鸭 42. Dry Pot Pork Intestines with Chinese Pickle £19.8 干锅酸菜肥肠 Dry Pot Bamboo Shoot with **Cured Pork** £18.8 干锅腊肉脆笋

44. Vegeterian Mala Dry Pot £24.8 素什锦香锅

> (Lotus Root Slices, Potato Slices, Cloud Ear Fungus Mushrooms, Cucumber Strips, and Tofu Skin)

(藕片、土豆片、黑木耳、青瓜条、腐竹)

45. Deluxe Mala Dry Pot

£34.8

豪华香锅

(Beef Tripe, Beef Aorta, Prawns, Fish Balls, Mussels, Beef Rolls, Luncheon Meat, Lotus Root Slices, Potato Slices, Cloud Ear Fungus Mushroom, Cucumber Strips, and Tofu Skin)

(毛肚、黄喉、大虾、鱼丸、青口、肥牛卷、午餐肉、 藕片、土豆片、黑木耳、青瓜条、腐竹)

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A generous portion of Hunan-style grilled fish with bold flavors and custom toppings to make it your own

以湖南特色调料烹饪的湘式烤鱼,味道丰盛浓烈; 自选配菜,超大一份,尽显湘式豪情! 烹湘味

46

Fiery Flavors Roast Sea Bass

46. | Fiery Flavors Roast Sea Bass

£34.8

烹湘味烤鱼

All of the below can be added separately to Roast Sea Bass / 烤鱼配料,可单独添加

	□Prawns	大虾	£8.8	□ Lotus Root Slices	藕片	£8.8
	□Mussels	青口	£5.8	□Potato Slices	土豆片	£5.8
	□Fish Balls	鱼丸	£4.8	□Winter Melon	冬瓜	£4.8
	□ Duck Blood	鸭血	£4.2	□ Chinese Cabbage	大白菜	£4.2
	□ Sliced Beef Rolls	牛肉卷	£5.8	□Could Ear Fungus	东北黑木耳	£5.8
4	□Beef Aorta	爽脆黄喉	£5.8	□ Dried Beancurd Sticks	腐竹	£5.8
	□ Beef Tripe	脆毛肚	£5.8	□Tofu	嫩豆腐	£5.8
	□Luncheon Meat	午餐肉	£5.8	□Vermicelli	粉丝	£5.8
	□Thin Sliced Pork	鲜五花肉	£5.2	□Patato Glass Noodles	红薯粉	£ 5.2
	□Braised Pork Intestines	卤水肥肠	£5.8	□Rice Cake	年糕	£5.8

RECOMMEND MEAT FREE

MILD SPICY SPICY



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Steamed Scallop with Chopped Chilli (each)

£8.5

蒸带子 (个)

Choose Flavor:

选择口味:

owith Garlic / 蒜蓉

○with Chopped Chilli / 剁椒 🌙

58. Deep Fried Tiger Prawns with Breadcrumbs (with Shell)

£19.8

金沙焗老虎大虾 (带壳)

59. | Kung Pao Prawns

£18.8

灯盏宫保大虾

60. Lobster

£68.8

龙虾

☐ Add Handmade Noodles

£2.5

加面条

Choose Flavor:

选择口味:

- ○Ginger and Spring Onion / 葱姜
- ◎ Spicy / 香辣 🌶

Brown Crab 61.

£22.8

面包蟹

☐ Add Handmade Noodles

加面条

£2.5

Choose Flavor:

选择口味:

- ⊙Ginger and Spring Onion / 葱萋
- ○Stir-Fried with Rice Cake / 年糕炒
- ○Typhoon Shelter Style / 避风塘
- ○Curry / 咖喱 🌙
- ○Spicy / 香辣 🌙

Steamed Sea Bass

£26.8

蒸鲈鱼

☐ Add Handmade Noodles

加面条

£2.5

Choose Flavor:

选择口味:

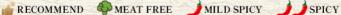
- ●Ginger & Spring Onion / 清蒸
- ◎Fresh Chopped Chilli / 剁椒 🌙

Sea Bass with Tofu and Pickled Vegetables Soup (with Bones)

£28.8

酸菜鲈鱼豆腐汤

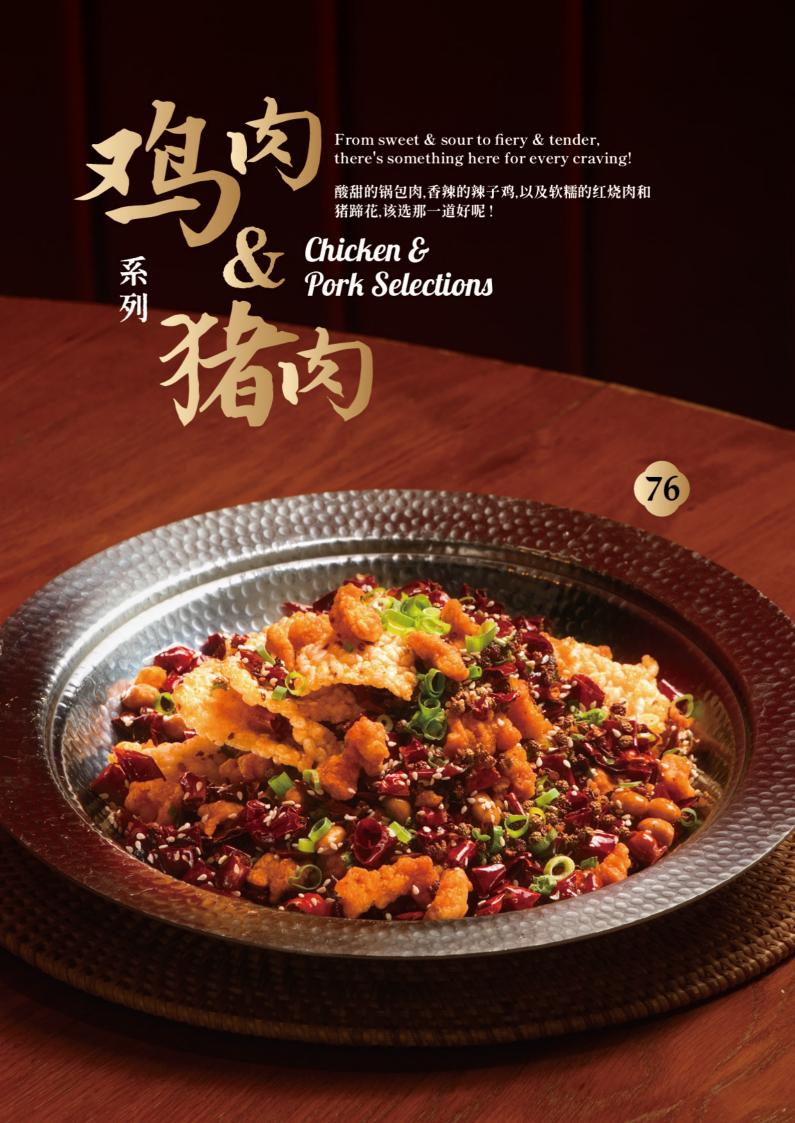












75.	Garlic Flavored Chicken Feet with Preserved Vegetables	£18.8			
	蒜香梅干菜鸡爪 ▲ →	210.0			
76.	Stir-Fried Spicy Chicken with Crispy Rice Cake	£19.8			
	锅巴辣子鸡 ・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・・			75	2
77.	Stir-Fried Chicken Offal with Pickled Chilli	£14.8			
	泡椒爆鸡杂 👛 🜙	21110			
70	Siggling Black Boan Donnor Chickon		82.	Hunan-Style Stir-Fried Pork	£15.8
78.	Sizzling Black Bean Pepper Chicken 铁板豉椒鸡肉	£15.8		湖南小炒肉	
			83.	Crispy Sweet and Sour Pork	040.0
79.	Kung Pao Chicken	£14.8	00.	汽泡锅包肉	£18.8
	官保鸡丁				
80.	Pineapple Sweet and Sour Chicken	041.0	84.	Sour Pickled long Beans with Minced Pork	C10.0
00.	菠萝古老鸡	£14.8		酸豆角肉末	£12.8
81.	Stir-Fried Chicken	C1). O	85.	Stir-Fried Sun-Dried Radish with	
01.	炒鸡肉	£14.8		Cured Pork	£16.8
	Choose Ravor:			萝卜干腊肉	
	选择口味: Oyster Sauce / 蚝油 Black Bean Sauce	ce / 豆豉	86.	Braised Pork Trotters with Preserved	
	●Ginger & Spring Onions / 姜葱 ●Mushrooms / 蘑菇			Wegetables (contains small bones) 梅干菜烧猪蹄花(拆骨) (Partially deboned for easy eating — contains small bones)	£18.8
	79		87.	Mao-style Braised Pork Belly	£15.8
	The second secon			毛氏红烧肉 🎳 🌙	210.0
			88.	Stir-Fried Mixed Vegetables with Diced Cured Pork	£11.8
				下饭一碗香 (含萝卜干、梅干菜、腊肉丁等)	211.0
			4		
	83			De la companya della companya della companya de la companya della	
	THE PROPERTY OF THE PROPERTY O		Thank.		
	*RECOMMEND **PA	MEAT FREE	J MILD	SPICY JJ SPICY	



89.	Sizzling Tamago Tofu	£14.8			C	00
	铁板玉子豆腐 ◆					
90.	Stir-Fried Cabbage with Salted Egg Yolk & Glass Noodles	£15.8				
	咸蛋黄包菜捞粉丝 ●					
91.	Mapo Tofu With Minced Pork	£11.8		(7.02)		
	麻婆豆腐	211.0				
92.	Stir-Fried Chive with Dried Tofu	£13.8			9	2
	韭菜炒香干	L10.0				
93.	Northeast-Style Braised Cabbage with Tofu	£13.8			2	
	东北白菜烧豆腐					
94.	Dry-Fried Green Beans with Minced Pork	£10.8				
	干煸四季豆	210.0				
95.	Spicy and Sour Shredded Potatoes	£10.8	97.	Stir-Fried Hand-Torn Cabbage		£11.8
	酸辣土豆丝			手撕包菜) (
96.	Stir-Fried Morning Glory with Garlic	£13.8	98.	Stir-Fried Aubergine and Green Beans		£11.8
	蒜蓉空心菜	210.0		茄角之恋	•	
		100	99.	Stir-Fried Baby Bok Choy		£11.8
				清炒小白菜	4	
			100.	Braised Baby Cabbage in Chicke Broth with Luncheon Meat	en	£12.8
/				上汤娃娃菜	100	
			101.	Stir-Fried Mixed Vegetables		£11.8
				什锦杂菜	•	



Rice,Noodle and Rice Noodle Selections



108.	House Special Fried R	ice or Nood	les £13.8	113.	Dumplings in Chilli Oil Sauce	£10.8
	招牌面或饭				红油水饺 🞳 🌙	210.0
	(Includes King Prawns, Fish Chicken, Beef)	Balls, Squid,			Choose Filling:	
	(含大虾、鱼丸、鱿鱼、鸡肉、	牛肉)			口味可选:	
	●Fried Rice / 炒饭 ●Fr	ied Noodles /)	沙面		○Vegetable / 素斋饺 ●○Pork with Chinese Cabbage / 猪肉白菜饺○Mixed / 什锦双拼	
109.	Stir-Fried Plain Nood	le .	070		· maca / imaxim	
10).	净炒面		£7.8	44.4	D. T. 10 CAL T	
	ТРИМ		T	114.		£12.8
110	Turiff a Tuind Pina				十一十二十二十二十二十二十二十二十二十二十二十二十二十二十二十二十二十二十二十	
110.			£16.8			
	黑松露炒饭		•	115.	Singapore-Style Fried Vermicelli	£11.8
					星洲炒米粉	~1110
111.	Stir-Fried Rice and N	oodles				
	经典炒面或饭			116.	Stir-Fried Rice with	
	Choose Your Base:			110.	Picked Vegetables (Portion for One)	f78
	选择主食:				酸菜炒饭 (例)	21.0
	○Chow Mein Noodles / 炒	面				
	○Crispy Fried Noodles / 腑 ○Fried Rice / 炒饭	t面 (加 £1 / Ad	d £1 Extra)	117.	Stir-Fried Rice with Fresh Chopped Chilli (Portion for One)	£7.8
	Choose your protein or veg 选择配料:	jetables:			剁椒炒饭 (例) ▲ →	21.0
	□Bean Sprouts	芽菜♠	£8.8	440		
	☐ Mixed Vegetables	杂菜♠	£9.8	118.		
	□ Chicken	鸡	£11.8	£11 Q —	Portion for One 黄金蛋炒饭 (例)	£4.8
	□Beef	4	£11.8			
	□King Prawn	大虾	£12.8		Choose Filling: □味可选:	
	□Yangzhou-Style	扬州	£11.8		⊙Original / 原味	
	(includes shrimp,	(含虾仁、午餐)	內、青豆、鸡丝等)		○Add Soy Sauce / 加酱油	
	Luncheon Meat, sliced chie		£19 0		○Add Chilli Oil / 加辣椒	
	□MIxed Seafood	海鲜	£12.8			
				119.	Thai Jasmine Rice (Portion for One)	£3.5
112.	Dumplings		£9.8		泰国香米(例)	20.0
	水饺	7/1/2				
	Choose Filling: 口味可选:					108
	○Vegetable / 素斋饺◆					
	OPork with Chinese Cabb	age / 猪肉白菜	饺	50%		
	◎ Mixed / 什锦双拼					
				Sec.		
					The second secon	
	4					
		RECOMMEND	MEAT FREE	MILE	SPICY JJSPICY	



120. Brown Sugar Rice Cake

£8.8

122. | Mango Pomelo Sago (Portion for One) £5.8

杨枝甘露

香甜红糖糍粑

121. Osmanthus Wine Glutinous Rice Balls (Portion for One)

£5.8

桂花酒酿丸子

120

**RECOMMEND **PMEAT FREE **JMILD SPICY **JJSPICY

本菜单所用图片仅供参考 实际出品请以实物为准 The images in this menu are for reference only. Please refer to the actual dishes served.













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