

ANISE GALLERY  
Street food menus  
Forest Hill, London  
Saturday 5<sup>th</sup> October 2019



Goat and pea samosa, tamarind chutney  
Pork char siu bao buns, black vinegar, anise and date molasses  
Loaded hot dogs, diced white onion and heritage tomatoes, dirty mayo<sup>†</sup>  
Chicken gado gado, bean sprouts, sweet soy, fresh omelette  
Jiang bing wraps, cumin roasted lamb, fermented black beans, house pickles<sup>†</sup>



Classic British fish cakes, fresh tartare sauce\*  
Grenedan Oil Down with white fish, celery, nutmeg, coconut oil\*  
Scottish prawn autumn rolls, pickled carrot and cucumber, herbs and nuoc cham  
Teriyaki salmon bento, rice, house pickles, charred broccoli, popcorn togarashi



Autumn squash and spring onion gyoza, squash pureé, pickled mooli\*  
Masala dhal vadai, lemon pickle mayo, toasted coconut<sup>†</sup>  
Chicory and roasted tomato supli, lemon and foraged elderberry caper mayo<sup>†</sup>  
Charred sweetcorn fritters, pickled baby leeks, umami chilli butter<sup>†</sup>  
Jackfruit brioche sliders, fried guindilla, chilli de arbol hot sauce  
Falafel, garlic coconut yoghurt, ezme, parsley  
Gateaux piments, chilli, mint and coconut chutney

\*Some ingredients are subject to market availability and we may substitute according to the seasons

<sup>†</sup>Many of our garnishes and sauces are made from foraged or repurposed food. For example, all unused citrus fruit from our bar service goes into a delicious Keralan-style lemon pickle, and our 'umami chilli butter' is made from roasted and powdered vegetable trimmings, steeped in melted butter. If you have any questions about how we are working to reduce food waste, please drop us a line.