Appetisers & Side Dishes

traditional homemade kimchi (v)	2.65
the national dish of korea and is korea's most	ost
representative dish	

the world's hottest Kimchi made with the world's hottest chilli and probably the reaper kimchi (v)

gaji namul – aubergines (v) dressing pan seared auberines with garlic and sesame 4.55

crispy dumplings (4pcs)

kimchi kimchi mixed vegetable with a hint of spice from 4.85

pork pork and mixed veg with savoury broth inside 4.95

mixed vegetable with tofu

vegetables (ν)

with egg yolk spices and sauces on a bed of pear strips. served tender strips of raw beef seasoned with various korean style raw beef (tartare)

korean crispy pancakes

seafood fillings. served with soy dipping sauce crispy savoury pancake batter with various 5.95 mixed vegetables (v) 5.80

kimchi (v) 5.80

served with a fiery, savoury and sweet sauce spicy rice cake filled with mozzarella cheese spicy cheese rice cake - teokbokki (v) torched slice Cheese 50p 4.95

squid coated with korean chilli powder crispy spicy squid 4.95

crispy seaweed rolls - gimmari seaweed sheet filled with glass noodles 4.95

mixed salad with honey and soy dressing korean tofu salad (v) 4.85

4.85

light gluten free batter with Soy dip

king prawn 5.85 mixed vegetables (v) 4.95

crispy tender chicken pieces, coated with smoky korean chilli paste, toasted sesame seeds k.f.c – kimji fried chicken

Korean Noodle Dishes

soup noodles are cooked in a soy and miso broth. udon noodles are japanese starch and translucent when cooked, which is how they got their name "glass noodles". they are also gluten free and are wonderfully springy and light. our korean glass noodles (japchae). this type of noodles are made from sweet potato



noodles soup (ν)

Sizzling Korean Barbeque

traditional korean dipping sauce. house sweet and savoury marinade. made with soy sauce, sesame oil fruit puree, onions and garlic. served with steamed rice, lettuce and thin slices of meat or vegetables marinated in a delicious blend of in-

chicken bulgogi 9.65 9.95 mixed vegetables bulgogi (v) 8.75 pork bulgogi





Korean Rice In Sizling Earthen Stone Bow

the egg yolk when mixed and creates a crispy layer of rice seasoned vegetables, egg yolk and chilli paste. the heat from the bowl cooks rice served in a traditional heated stone bowl, topped with various sautéea dolsot bibimbap: the most well-known and beloved korean dish. steamed

bap	beef bibimbap	chicken bibimbap
9.75 b	9.65	9.65
bibimbap (ν)	mixed vegetables	seafood bibimbap
	8.75	9.95

Korean Soup And Stews Dishes

kimchi stew – kimchi jjigae

11.95

that pretty much everyone loves. served with steamed rice kimchi stew is one of the most-loved of all the stews in korean cuisines. It's a warm, hearty, spicy, savoury dish

korean traditional ginseng chicken soup

samgyetang – an extremely popular and nourishing dish in korea traditional korean glass noodles poussin chicken is stuffed with rice, garlic, ginseng and jujubes (red dates). chicken is served whole in a clear broth. Ideally with

White Wines

vdP - france	dry white	cuvee jean paul
	750ml	175ml
	13.96	3.95

deliciously fresh wine with an aromatic nose full of zesty citrus and hint of stonefruit. white nectarine, citrus and creamy characters, balance the refreshing lemony acidity

venezie – italv	pinot grigio	arcano
	750ml	175ml
	15.95	4.35

crisp, perfumed yet delicate with fresh citrus fruit flavours an underlying richness, concentration and a long finish. a nicely rounded easy-drinking style

central vallev – chile	sauvignon blanc	volandas
	750ml	175ml
	14.95	4.25

an enticing nose of ripe green fruit, crisp refreshing acidity and an integrated palate of citrus fruit and gooseberries all leading into a long pleasant finish

Rosé Wines

vdP – france	dry rosé	cuvee jean paul
	750ml	175ml
	13.95	3.95

aromas of crushed red berries, laced with an exotic twist. Instantly appealing soft berry flavours mingle with a smooth, yet textural finish to make this a rosé of real character

zinfendel rosé	simply yours – single serve 187ml
	4.55

alifonia

delicious ripe strawberry and raspberry notes from grapes grown in sunny californian vineyards, sweet and luscious

Red Wines

vdP –fFrance	dry rouge	cuvee jean paul
	750ml	175ml
	13.95	3.95

instant first impressions are of a classic rhone red, friendly and warming with sweet rich juicy fruit adorned with spice; lusciously textured plum and strawberry fruit rounds off the palate

mountbridge	175ml	4.55
shiraz	750ml	16.95
south eastern australia – australia	– australia	

a well crafted Shiraz with rich plumy fruit and hints of spice and cracked black pepper

central valley – chile	merlot	lomas carrera
	750ml	175ml
	14.95	4.25

a medium bodied Merlot with herbaceous, cherry and chocolate aromas; elegant and rounded with a concentrated full flavour combined with young, soft velvety tannins

Sparkling Wines

italy

simple fruity style, full of ripe, pineapple blended b eautifully with citrus creating a delicious, easy-drinking, full-flavoured, fruity wine



Bottled Beers & Cider

3.15	beck's blue non-alcoholic 275ml
4.30	rekorderlig cider – strawberry & lime 500ml 4.30
3.45	peroni 330ml
3.45	moon bear golden ale 330ml
3.45	asahi (japanese beer) 330ml
3.45	hite (korean beer) 330ml







Soft Drinks

2.50	green tea
2.50	honey citron tea
2.50	brown rice tea
1.80	still water / sparkling water
2.65	korean bongbong grape juice
2.95	aloe vera juice
1.20	tonic water
1.70	apple juice / orange juice
1.85	coke / diet coke / lemonade

Spirits

jameson 25ml	bacardi 25ml	gin (gordon's/pink) 25ml	vodka 25ml	soju 25ml / 300ml
2.75	2.35	3.20	2.35	2.85/9.00

any of the above including mixer 80p extra