All dishes will be served to your table as soon as they are ready. Please inform our staff if you wish your food to be served in courses.

#### Side dishes

94. <b>Gim:</b> toasted salted laver seaweed	Ł3.00
95. <b>Kimchee</b> : Spicy, fiery, Chinese leaf pickle. Traditionally sa an accompaniment to the main course	served Ł3.50
95-1. <b>Kakdugi</b> : spicy cubed mooli pickle	Ł3.20
96. <b>Korean Salad</b> :An assortment of seasoned salad	
vegeables: bean sprouts, cucumber, spinach and radish. (V)	Ł5.90
96-1. Assorted pickles: A wider selection of different pic	
side dishes to accompany the main course	Ł9.50
99. <b>Sticky Rice</b> (Korean short grain)	Ł2.20
100. Fried Potatoes	Ł3.00
101. wok fried egg noodles	Ł3.00

#### Sharers

Smaller dishes to share

2.Yangyum daknalge: Deep-fried chicken wings in thick crunchy batter, coated in a glossy and sticky sweet and spicy sauce £6.00

3. <b>Gochi gui:</b> Skewers of marinated Chicken and vegetables smothered in a fruity soy based sauce	Ł6.00
4. <b>Prawn</b> :Prawn spring rolls crisply deep fried.	Ł6.40
5. <b>Kun Mandoo</b> : Pan fried Pork and chive dumplings	£6.00

- 6. Spicy Spare ribs: Pork spare ribs marinated in a soy ginge sesame chilli sauce, then grilled to perfection. Takes time, but worth the wait Ł6.40 7. RiceCake Dokbeoki :Ricesticks in sweet very spicy sauce with
- veg, fishcake & mushroom (+cheese £1.00)
- 8. Potato pancake :Korean pancake made with potatoes(v)Ł6.40
- 9. **Beef tartar**: Fresh tender raw strips of marinated beef with a delicate sesame flavored sauce. Ł8.50
- 10. Kimchi pancake: Pancake made with kimchi Ł7.10
- 11. **Seafood pancake**: Korean pancake made with spring onion Ł7.10 and seafood (or V)
- 12. Fish: Cod fillet & chunks of courgettes shallow fried in a light egg batter.
- 13. **Assorted Veg**:Bundles of julienne vegetables deep fried in a tasty batter smothered withsweet & spicy sauce(V)Ł6.50
- 14. **Dubu jurn**: Shallow fried **Tofu** with light egg batter garnished with sweet peppers served with our special soy dip Ł6.50
- **15. Vegetarian dumplings**: 8 crispy veg dumplings Ł6.00

#### **MAIN DISHES**

#### **BULGOGI**

This is a classic Korean recipe for meats. First, we marinade the meat in our special combination of soy sauce, garlic, sesame, ginger, spring onions and pear. Next we thinly slice the meat and flame grill it for you Served with lettuce

26. <b>Belly pork</b>	aves and chilli sauce	for a lettuce wrap.	Ł11.50
Hotplate grilled wit	th hint of ginger a	and sesame dip	
27. <b>Spicy squid a</b> r	nd pork bulgogi		Ł12.40
28. Beef Galbi: Bo	oneless flat rib of	beef	Ł12.90
29. Duck Bulgogi	: Duck breast		Ł13.90
30. Beef Bulgogi	:Beef		Ł11.50
31. Chicken Bulgo	<b>gi</b> :Chicken		Ł10.50
32. Beef rib Galb	i: Flat rib of Beef	-with bones	Ł11.90
33. Seafood Bulg	<b>ogi</b> Cod,prawns,r	nussel,squid	Ł14.50
34. Pork Bulgogi	:Spicy pork	//	Ł11.90

A Korean specialty of rice, seasoned vegetables and your choice of marinated meat, topped with egg and served in a traditional heated stoneware pot. Stir contents thoroughly and add chilli to taste.

	69. Kimchi bibimbab	(V)		Ł10.20
1000	70. Beef Bibim Bab			Ł9.90
	71. Chicken Bibim Bab			Ł9.90
ø	72. Spicy Prawn Bibim Bab,	1 1	D	Ł9.20
m	73. <b>Vegetarian Bibim Bab</b>	(V)	1	Ł9.90

#### **GUK/CHI-GAE/TANG**

Casserole pot dishes

77. <b>MandooGuk</b> Big bowl of meat dumpling soup with sliced		
ricestick	Ł10.50	
78. <b>Dakgaejang</b> Spicy Chicken soup with scallions	Ł10.50	
79. <b>Sollongtang</b> Casserole: made with beef rib, vermicelli	Ł11.50	

- 80. Kimchee casserole :Traditional favorite. Hot chili casserole with Kimchee & other vegetable, pork(default) or beef, transparent noodles and tofu served in piping hot dish
- 81.Seafood casserole :Assorted seafood casserole with cod, prawn, squid, mussels and seasonal vegetables, served in a hot stoneware pot. spicy (or not spicy if requested ) Ł12.90
- 82.**Soyabean casserole**: Rich thick casserole made from dark fermented soyabean paste, vegetables and strips of beef (or V)

84. Soft Tofu casserole: Tofu in a spicy casserole with pork £10.90

## JUNGOL

Large sharing Stews (for 2+ persons)

#### Budae Chigae 부대찌개 韓式部隊鍋 £29.00

Army base stew originated during and after the Korean War. Probably one of the first Korean fusion foods, utilising ingredients that were commonly found at army camps such as spam and frankfurters along with kimchi, ramen and spices from Korea

#### Haemool Jungol 해물전골 韓式辣海鮮鍋 £31.00 Assorted seafood, prawns, squid, crab, mussels, cod, clams in a

spicy stew, with mushrooms and other vegetables

## 88.Dokbeoki Jungol 역복기전골 辣年糕火锅

Spicy stew with rice sticks, fishcake, ramen noodles and other yea £27.00

EXTRAS for Jungol	The state of the s
Extra ramen noodle	3.00
Extra unseasoned beef	8.00
Extra marinated spicy pork	7.00
Extra Soup	2.00
Extra rice stick	4.00

## TTUKBAEGI BULGOGI

Individual bulgogi Stews

89. Ttukbaegi bulgogi stew 뚝배기 소불고기 £10.50 vegetables, enoki mushrooms cooked in hot stone pot. Beef with glass noodles&rice or udon noodles

90. Ttukbaegi bulgogi stew 뚝배기 닭불고기 £10.50 vegetables, enoki mushrooms cooked in hot stone pot. Spicy chicken with glass noodles&rice or udon noodles

### **OTHER MAINS**

- 75. Spicy Chicken: Pieces of Chicken smothered in a spicy marinade £11.20
- 76. **Spicy Prawn**: Black tiger Prawns smothered in a spicy marinade £13.20
- 35. Chicken Gang Jung: Crispy Chicken & potato pieces in a delicious sweet/spicy gang jung sauce Ł10.90
- 39. Mushroom Gang Jung: Button mushrooms, potato chunks, and vegetables sautéed in a sweet spicy sauce
- 42. **Pork Bokum** : A spicy dish of <u>pork</u>, mushroom, peppers and pineapple. Another Koreana Favorite. Ł10.90
- 43. **Seafood Bokum**: Flash fried spicy prawns/squid/mussels with assorted vegetables Ł11.90
- 44. **Squid Bokum**: Sweet and spicy squid flash-fried with crispy vegetables Ł11.90
- 48. **Duruchighi**: Stirfried Kimchi, vermicelli, pork, and tofu Ł12.90
- 55. **Beef**: Tender pieces of beef and potatoes and carrots cooked slowly in a rich delicious sweet-soy based sauce. Ł10.90

#### OTHER MAINS

56. <b>Cod</b> : Fillets of cod - cooked in a rice wine & soy-garlic	sauce. Ł11.50
60. <b>King prawn</b> : <u>King Prawns</u> ,(4) crisply deep fried and with our special dipping sauce.	
85.a <b>Beef Japchae</b> : Soft vermicelli noodles, Beef & mixed veg	Ł9.90
85b. <b>Chicken Japchae</b> : Soft vermicelli noodles Chicken & mixed veg	Ł9.90
85d. <b>Seafood Japchae</b> : Soft vermicelli noodles Seafood & mixed veg	Ł11.20
85e. <b>Vegetarian Japchae</b> : Soft vermicelli noodles with mixed vegetable	Ł9.50

## Homemade Sweets, Ice Cream & Sorbets

Ginger Ice cream Made with fresh and stem ginger	£3.90
Green Tea Ice cream Made with matcha tea powder	£3.90
Dark Chocolate Ice cream Made with finest organic Trinitario chocolate	£3.90
Sweet Mango ice cream Made using fresh mango	£3.90
Coconut Ice cream With lime syrup	£3.90
KOREAN RICE CAKE: 약밥 Traditional sweet, made from rice, walnuts, f	£3.90 figs.

Served with cream or with vanilla ice cream.

and ginger syrup and a scoop of vanilla ice cream

Apple pieces in crispy batter, served with a orange, lemon

£3.80

APPLE FRITTER: 사과 튀김

## **LUNCH SET MENU** £13.50

Choose

2. Spicy chicken wings 4. Prawn spring rolls

5. meat dumpling 6. Spicy spare ribs

10. Kimchi pancake 13. Assorted veg

Choose

31 Chicken BBQ bulgogi 35. Chicken gang jung

42. Spicy pork bokum stirfry 43. Spicy seafood bokum

70-73 Dolsot bibimbab(beef/chicken/prawn or veg)

## **BUSINESS LUNCH MENU**

Starter :前食

Fresh Soup of the day or Fruit Juice (orange, apple,) or crispy veg dumplings

Main Courses:本食

1.Japtang Bab: 잡탕밥 Ł8.90

Oriental and seasonal vegetables sautéed Korean style with your choice of meat

served with boiled rice

a. Beef b Chicken c. Spicy pork d. Spicy prawn(£8.50)

e. Vea

2.Dolsot Bibim Bab: 돌솥 비빔밥 Ł9.90

A Koreana specialty of boiled rice, seasoned vegetables and your choice of marinated meat, topped with a fried egg and served in a traditional heated stoneware pot.

a. Beef b Chicken c. Spicy prawn d. Vegetarian

3.Bento LunchBox: 도시락

A selection box including oriental salad, steamed rice, tempura

Ł10.50

vegetables, and your choice of meat.

a. Beef b Chicken c. Spicy pork d. Prawn (Ł10.50)

4. Japtang gugsu:

Oriental and seasonal vegetables & Wok fried egg noodles with

a. Beef b Chicken c. Spicy pork d. Spicy prawn(£9.20)

e. Veg

## **SET MENU**(MON-THUR)

Sharer dishes:

3. Chicken: Skewers of marinated/grilled Chicken and Veg smothered in a spicy sauce

4. Prawns : Spring rolls stuffed with prawns and veg

5.Meat dumplings:Shallow fried dumplings-filled with pork & veg

6. Spare ribs: - marinated, then grilled to perfection.

**BIBIMBAB SET MENU** 

CHOICE OF DOLSOT BIBIMBAB+ ANY SHARER DISH FROM ABOVE Dolsot bibimbap is a Korean rice dish, served in a searingly hot stone

£15.90 **BBQ SET MENU** 

CHOICE OF KOREAN BBQ (BEEF/PORK/CHICKEN) + ANY SHARER **DISH FROM ABOVE (includes steamed rice)** 

The dish is served with a side of lettuce, which is used to wrap a slice of cooked meat, often along with rice and a dab of ssamjang, and then eaten together.

**FAVOURITES SET MENU** 

£14.50

Choice of Main + ANY SHARER DISH FROM ABOVE (includes steamed

35. Chicken Gang Jung : Chicken & potato pieces in a delicious sweet/spicy gang jung sauce

42. Pork Bokum :A spicy dish of pork, mushroom, peppers and pineapple. Another Koreana Favorite.

55. Beef :Tender pieces of beef and potatoes cooked slowly in a rich delicious sweet-soya based sauce

# SET BANQUET

@£23.90 per head (MINIMUM 2 PERSONS)

choice of

**Appetisers choice** 

5. Dumplings : Shallow fried pork & vegetables dumplings

6.Spare ribs : Pork spare ribs - marinated in a spicy sauce,

then grilled to perfection.

1a.Sa Jul Pan :Served in the ancient royal courts in Korea-

comprising of seafood, pork, chicken & beef

4. Prawn :Prawn spring rolls crisply deep fried. superb with our

special dipping sauce.

2<sup>rd</sup> Course choice

8.Potato cakes (v)

:A selection of miniature pancakes made from potato

or

12.Cod

:Cod fillet & chunks of courgettes shallow fried in a light

egg batter.

2.Chicken : spicy chicken wings

96.Korean Salad :An assortment of seasoned salad vegeables: bean sprouts, cucumber, spinach and radish.

**Main Course choice** 

: This is a classic Korean recipe for Beef BBO. 30.Beef Bulgogi

or

42. Pork : A spicy dish of pork, mushroom, peppers and

pineapple

or 35.Chicken : Chicken & potato pieces, crisply deep fried, and

sautéed with assorted vegetables in a delicious

60.King Prawn : King Prawns , crisply deep fried in light batter

**SWEETS:** Please see sweet menu