KIMCHEE

Group Dining

Two Courses £34.95 | Three Courses £42.95

A glass of Prosecco or an alcohol-free drink on arrival
Ask your server to guide you through the menu

Starter

Chicken Katsu Fingers
Tender strips of succulent chicken, coated in crispy panko breadcrumbs with a homemade katsu sauce

Mandu
Beef & Pork / Pork & Kimchee / Chicken / Mushroom & Truffle V
Homemade steamed or pan-fried dumplings

Jeon
Kimchee / Kimchee & Pork / Nogdu Ve
Savoury Korean pancakes

Bun
Chicken Katsu / Spicy Pork / Mushroom Ve
Fluffy steamed bun served with your choice of filling

Japchae
Beef / Veg Ve
Stir-fried Korean glass noodles

Main

Chargrilled Meat
Chicken Bulgogi (Spicy / Mild) / Pork Belly / Doeji Pork Galbi / Pork Bulgogi
Choice of grilled Korean BBQ meat served with lettuce wraps and ssamjang chilli sauce

Gui
Teriyaki Salmon / Miso Mackerel
Choice of grilled fish served with sweet potato basket, spinach and broccoli

Gangnam Style Jjajangmyeon
Korean noodles in black bean sauce with pork and fresh shredded cucumber

Udon
Chicken Katsu / Seafood / Tofu Ve
Thick stir-fried noodles and vegetables, served in a rich sweet soy sauce

Bibimbap
Beef / Chicken / Tofu V
A hearty mixture of rice, vegetables, egg, red chilli paste and sesame oil served sizzling hot in a stone pot

Dwenjang Jjigae Ve
Korean soybean paste stew with vegetables and tofu

Galbitang
Slow-simmered beef rib soup with egg, radish and glass noodles

Kimchee Jjigae
Spicy kimchee soup with pork, mushrooms and tofu

Side

Traditional side dishes, served with your main

Kimchee
Korean traditional cabbage pickle

Cucumber Muchim Ve
Cucumber salad with Korean chilli sauce, garlic and sesame oil for a spicy twist

Modum Namul Ve
Bean sprouts, spinach, radish and cucumber seasoned with sesame oil

Chargrilled Broccoli Ve
Chargrilled broccoli served with homemade ssamjang mayo

Dessert

Ice Cream – 3 Scoops
Almond / Black Sesame / Green Tea / Red Bean / Golden Sweet Chestnut / Vanilla
100% dairy ice cream

Chocolate Chapsal Tteok
Traditional soft rice cake filled with chocolate and a light dusting of cocoa powder

vegan Ve vegetarian V medium hot very hot

FOOD ALLERGIES & INTOLERANCES:
Before ordering, please inform our staff of any allergies, intolerances or dietary requirements. Speak to a member of staff if you have any questions.

TERMS & CONDITIONS: The Group Set Menu is for parties of 6 or more guests. Advance booking is required, and all guests in the party must order from the Group Set Menu. Menu items are subject to availability and may vary. This offer cannot be combined with any other promotion or discount. All prices include VAT, and a discretionary 12.5% service charge, which includes a 3.5% eat-in charge, will be added to your bill.