

## Starter

<b>A1. Tofu Salad</b> 두부샐러드(v)	£6.50
Deep fried tofu served over green salad and sweet mustard dressing. with tartar sauce.	
<b>A2. Scallion Seafood Pancake</b> 파전	£8.50
Savoury pancake, cooked with seafood and scallions, served with light soy dipping sauce.	
<b>A3. Kimchi Pancake</b> 김치전(v)	£8.50
Classic Korean kimchi pancake served with light soy dipping.	
<b>A4. Stir-Fry Glass Noodles</b> 잡채	£8.00
Delicious sautéed glass noodles stir-fried with beef and seasonal vegetables and sweet soy *Vegetarian option available	
<b>A5. Pan-fried Dumplings</b> 군만두(v)	£6.50
Chicken or Vegetable dumplings served with citrus & soy dipping	
<b>A6. Steam Dumplings</b> 찐만두(v)	£6.50
Chicken or Vegetables dumplings served with citrus & soy dipping	
<b>A7. Prawn Tempura</b> 새우튀김	£9.50
Deep-fried king prawns and vegetables Tempura served with sweet chili dipping	
<b>A8. Calamari Tempura</b> 오징어튀김	£8.50
Deep-fried Calamari lightly seasoned and served with sweet chili dipping sauce	
<b>A9. Sweet &amp; Chili Chicken</b> 간풍기(s)	£8.50
Lightly battered chicken pieces in sweet and chili garlic sauce	
<b>A10. Spicy Rice Cake</b> 떡볶기(s)	£8.50
Stir-fried rice cake and fish cakes in sweet and spicy sauce	
<b>A11. Takoyaki</b> 다코야끼	£6.50
Japanese deep-fried octopus balls made with wheat flour natter, topped with mayo and Takoyaki sauce	
<b>A12. Grilled Aubergine</b> 가지구이(v)	£7.50
Seasoned aubergine grilled and fried, drizzled in special sweet soy dressing	

## Chef Specials

Rice is not included

<b>C1. Stir-fry Calamari</b> 오징어 볶음(s)	£14.90
Stir-fried calamari, cooked with vegetables in spicy sauce	
<b>C2. Spicy Pork and Calamari</b> 오삼불고기(s)	£14.90
Stir-fried sliced pork belly and calamari, cooked with vegetables in spicy sauce	
<b>C3. Spicy Pork</b> 두루치기(s)	£13.50
Stir-fried sliced pork belly, cooked with vegetables in Korean spicy sauce	
<b>C4. Tofu &amp; Kimchi</b> 두부김치(s)	£12.90
Steamed tofu served with stir-fried kimchi & pork	
<b>C5. Sea Whelk Salad</b> 골뱅이무침(s)	£19.00
Spicy sea whelk salad bedded with fresh selection of vegetables, served with sweet and spicy sauce *Add noodles, £3.00	
<b>C6. Korean Fried Chicken wings</b> 양념닭날개	
Small	£14.50
Large	£21.50
<b>Sides</b>	
<b>S1. Kimchi</b> 김치(s)	£3.50
Fermented spicy Chinese cabbage	
<b>S2. Radish Kimchi</b> 깍두기(s)	£3.50
Fermented spicy white radish	
<b>S3. Assorted Side Dish</b> 나물(v)	£6.50
Selection of sautéed and seasoned vegetables	
<b>S4. Dried Seaweed</b> 김(v)	£2.00
Korean dried seaweed	
<b>S5. Steamed Rice</b> 공기밥	£2.50
<b>S6. Egg Fried Rice</b> 계란밥	£4.00
<b>S7. Chips</b> 칩스	£4.50

## BBQ Meats

Minimum order – 2 portions

<b>Q1. LA Ribs LA 갈비</b>	£12.50
Beef- ribs marinated on bone	
<b>Q2. Sliced Beef Rib Fillet</b> 갈비살	£12.50
Freshly sliced beef fillet	
<b>Q3. Rib-eye</b> 소등심	£14.00
Freshly sliced rib-eye	
<b>Q4. Marinated Rib-eye</b> 양념등심	£14.50
Freshly sliced rib-eye, marinated in garlic & sesame oil	
<b>Q5. Bulgogi</b> 소불고기	£10.50
Thinly sliced beef slices with traditional marinated bulgogi	
<b>Q6. Pork Belly</b> 삼겹살	£9.50
Sliced pork belly	
<b>Q7. Spicy Pork Belly</b> 돼지불고기	£10.00
Sliced spicy marinated pork belly	
<b>Q8. Marinated Chicken</b> 닭불고기	£9.00
Fillet of marinated chicken	

## BBQ Sets

Tofu Salad and Kimch are included with;

<b>Set 1. Bulgogi, Marinated Chicken, Spicy Pork Belly</b>	£29.00
<b>Set 2. Rib Fillet, Marinated Chicken, Pork Belly</b>	£35.00
<b>Set 3. LA Ribs, Spicy Pork, Marinated Chicken</b>	£35.00
<b>Set 4. Rib-eye, Sliced Beef Ribs Fillet, Pork Belly</b>	£42.00
<b>Set 5. Seafood set: King Prawns, Calamari, Mussels, Mix Clams</b>	£35.00

## With BBQ

<b>W1. Lettuce</b> 상추	£2.50
<b>W2. Spring Onion Salad</b> 파절이	£3.00
<b>W3. Chili &amp; Garlic</b> 고추& 마늘	£2.50
<b>W4. Pickled Radish Slices</b> 절임쌈무	£3.50

## With Rice

<b>R1. Beef Rib Soup 갈비탕</b>	£8.50
Mild soup with slow cooked short beef ribs and seasonal vegetable and glass noodles	
<b>R2. Cabbage Rib Soup 우거지 갈비탕</b>	£9.00
Lightly spiced soy paste base soup with slow cooked short beef ribs and sun dried cabbage leaves	
<b>R3. Brisket Soup 육계장(s)</b>	£9.00
Spicy beef broth soup with shredded brisket, vegetable and glass noodles	
<b>R4. Hot Stone Bowl Bulgogi 뚝불고기</b>	£9.50
Beef slices marinated in bulgogi sauce, then cooked in savoury beef broth with glass noodles, seasonal vegetable and rice cake	
<b>R5. Soybean Stew 된장찌개</b>	£8.50
Traditional fermented soy paste stew cooked with mix seafood, tofu and seasonal vegetables	
<b>R6. Soft Tofu Stew 순두부(s)</b>	£8.50
Spicy soft tofu stew cooked with mix seafood and vegetables	
<b>R7. Kimchi Stew 김치찌개(s)</b>	£8.50
Spicy Kimchi stew cooked with pork and tofu	
<b>R8. Chicken Katsu 치킨까스</b>	£9.00
Breaded and deep-fried port cutlet served with salad and special katsu sauce	
<b>R9. Pork Katsu 돈까스</b>	£9.00
Breaded and deep-fried pork cutlet served with salad and special katsu sauce	
<b>R10. Chicken Katsu Curry 치킨까스커리</b>	£9.00
Breaded and deep-fried chicken cutlet served Japanese curry	
<b>R11. Budae Stew 부대찌개(s)</b>	£9.50
Spicy stew containing kimchi, spam, sausages, baked bean, noodles, scallion, tofu and rice cakes	
<b>R12. Deep-fried Cod Fillet 생선까스</b>	£12.00
Battered and deep-fried cod fillet served with tartar sauce and side salad	
<b>R13. Bulgogi Rice 불고기덮밥</b>	£9.50
Korean styled beef marinated in sweet soy base sauce, stir-fried with assorted vegetables	

<b>R14. Spicy Calamari Rice 오징어덮밥(s)</b>	£9.50
Stir-fried calamari, cooked with vegetables in sweet and spicy sauce	

## Bibimbap 비빔밥

Traditional hot stone rice bowl served with mix Sautéed and seasoned vegetables, served with side of Korean chili paste

<b>B1. Tofu 두부</b>	£8.50
<b>B2. Beef 소고기</b> (Topped with a fried egg)	£8.90
<b>B3. Chicken 치킨</b> £8.90 (Topped with a fried egg)	
<b>B4. Seafood 해물</b> (prawn, mussels, octopus)	£10.50

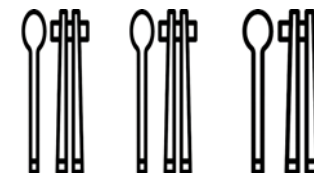
## Noodles

<b>N1. Spicy Seafood Noodle Soup 짬뽕(s)</b>	£11.50
Chinese style spicy noodle soup cooked with king prawns, calamari, mussels and a selection of vegetables	
<b>N2. Stir-fry Udon 볶음우동</b>	£9.50
*Chicken katsu/ Seafood/ Tofu Stir-fry thick udon noodles cooked with sweet soy based sauce and vegetables	
<b>N3. Han Special Udon Soup 한우동</b>	£10.50
Japanese styled udon noodles cooked with king prawns, calamari and scallion	
<b>N4. Cold Noodle Soup 냉면</b>	£9.50
Buckwheat noodles served in cold beef broth with sliced cucumber, boiled egg, pear and beef	
<b>N5. Cold Sweet and Spicy Noodles 비빔냉면(s)</b>	£9.50
Buckwheat noodles served cold with sliced cucumber, boiled egg, pear and beef, dressed in sweet and spicy sauce	

## GO Large

Casserole Sharers

<b>G1. Kimchi Dumpling Casserole 김치전골</b>	£27.00
With kimchi, pork, tofu, dumplings, scallion, seasonal, vegetables and udon noodles *Vegetarian option available	
<b>G2. Budae (Army) Casserole 부대전골</b>	£29.90
Spicy stew containing kimchi, spam, sausages, baked bean, noodles, scallion, tofu and rice cakes	
<b>G3. Bulgogi Beef &amp; Mushroom 불고기 버섯 전골</b>	£29.90
With bulgogi, mix mushroom, onion, scallion, glass noodles, rice cakes and spinach	
<b>G4. Spicy Braised Seafood 해물찜</b>	£38.00
Slow braised stew with mussels, king prawns, calamari, octopus, tofu, crabs, clams and vegetable	



\*25.00 party menu per head for reservation upto 10 people to contact staff

\*Before placing an order, please inform your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. (V) Vegetarian (S) Spicy  
\*A discretionary 10% service charge will be added to your bill

## Han Drinks List

### White Wine

- 1. Farinelli, Bianco, Italy** £22.00  
Fresh and crisp with zesty lime flavours made from organically grown vines.
- 2. Campanula Pinot Grigio, Hungary** £23.50  
A tongue-tingling, aromatic wine with gentle aromas of lemony and gooseberry fruit.
- 3. Vina Tarapacá Sauvignon Blanc, Chile** £24.50  
Aromatic with rich citrus intensity, suits spicy fish or crispy chicken cuisine.
- 4. Il Papavero Pinot Grigio, Italy** £26.50  
Mouth-watering with pear and citrus flavours with mineral finesse.
- 5. Picpoul de Pinet, France** £28.00  
Light, clean and fresh with fantastic fruit flavours. Enjoy this popular favourite from the South of France.
- 6. Split Rock Nelson Sauvignon Blanc, New Zealand** £29.50  
This Sauvignon is awash with gooseberry, lime and capsicum, super with seafood.
- 7. Los Vascos Chardonnay, Chile** £35.50  
Tasty rounded rich stunner. Mouth-filling roundness with creamy apple and peachy fruits
- 8. Domaine de Viviers, Chablis, France** £49.50  
Rich and mineral-edged, with fabulous steely citrus notes balancing against intense apricot.

### Red Wine

- 1. Fainelli Rosso, Italy** £22.50  
Smooth juicy red with plenty of black fruit. A classic Italian stunner.
- 2. Chante Claire, France** £23.50  
Select old-wine Carignan, spicy Syrah and juicy Merlot. Great spice and depth.
- 3. Uvaris Rioja, Spain** £24.50  
Classic style of delicious drinking easily Rioja, oodles of berry fruit with hints of violets.
- 4. Black Stump Durif Shiraz, Australia** £26.50  
Irresistible Aussie Shiraz with juicy blackberries with hints of smoky spice.
- 5. Aruma (Lafite) Malbec, Argentina** £37.50  
A silky Malbec with violet and liquorice aromas and dense black fruit. Impressive concentration, length and balance.
- 6. Domaine Pardon Fleurie, France** £39.50  
Gorgeous, ripe, silky berry flavours from old Beaujolais vines.
- 7. Patronus Shiraz, Australia** £45.50  
Dark, rich, smooth and elegant with plenty of blackberry and blueberry flavours.
- 8. Châteauneuf-du-Pape Le Prince de Couthezon, France** £58.00  
Rich, elegant and well-structured with strawberry, cassis and vanilla scents, lavish oak and a firm structure.
- 9. Barolo Villa dei Ladri, Italy** £65.00  
This modern Barolo has smoky truffle, baked plum, rose and oak notes. Firm tannins are generously covered by silky opulent floral black fruit.
- 10. Gevrey Chambertin, France** £95.00  
One of the most prestigious and distinguished villages in Burgundy. Full bodied, rich, intense and powerful.

### Rosé Wine

- 1. Jack Rabbit White Zinfandel, California** £22.00  
Lively and fruity rose from California. Light and sweet flavours.
- 2. Opi Milbec Rosé, Argentina** £23.50  
Lush, refreshing pink bursting with summer fruits. Made by one of the Argentina's top wine makers- Opi Sadler.

### Champagne & Sparkling Wine

- 1. Alessandro Gallici Prosecco** £28.50  
Beautifully fresh, with aromas of pears, apples, hint of fresh bread. A luxuriously creamy taste with ripe apple and citrus flavours.
- 2. Roche Lacour, France** £37.50  
Delicious, fresh regional sparkler. Fine bubbles with an elegant finish from Limoux in the South of France.
- 3. Paul Goerg Brut Premier Cru NV Champagne, France** £55.00  
Paul Goerg is one of the leading independent Champagne growers, Rich and creamy with citrus fruit and a fine persistent mousse.
- 4. Laurent-Perrier Le Cuvee Champagne, France** £95.50  
The standard bearer for the 200-year-old Champagne house. Rich, elegant, toasty flavour and a fine mousse. Made from gently pressed, perfectly ripe Pinot grapes – a multi-winning zesty, pink champagne.

## House Cocktails

### Classics

Black Russian	£9.00
Blue Hawaii	£9.50
Cosmopolitan	£8.00
French Martini	£9.00
Jwoo's Love Potion	£9.90
Long Island Iced Tea	£9.50
Mojito	£9.50
Tequila Sunrise	£8.00
Woo Woo	£8.00

### Soju Cocktails

Iced Tea Soju	£6.00
Orange Sparkle	£5.00
Cranberry Soju	£5.50
Peach Delight	£6.00

### Virgin Cocktails

Apple Mojito	£5.50
Passionate Cooler	£5.50
Crapple	£5.00
St. Clements	£5.00

### Herbal Teas & Coffee

American Coffee	£3.00
Green Tea	£3.20
Ginseng Tea	£3.50
Flower Tea	£3.50
Royal Palace Han Tea	£4.00

## Korean Wines & Sake

Mak Geoli	£15.50
Ozeki Sake	Small £8.50 Large £13.90

### Korean Spirits

Soju	£9.50
Flavoured Soju	£10.50

### Beers & Ciders

#### Draft

Amstel 5%	£4.70
Birra Moretti 4.6 %	£5.10
Fosters Chilled 4%	£4.50
Guinness 4.1%	£4.90
Kronenbourg cold 5%	£4.90
San Miguel 5%	£4.90
Stella Artois 4.8%	£4.90

#### Bottled

Becks 4.8%	£4.00
Budweiser 4.8%	£4.20
Peroni 5.1%	£4.30
Heineken 4.5%	£4.10
Hite 4.3%	£4.10
Punk IPA 5%	£4.30
Corona 4%	£4.20
Desperado 5.9%	£4.50
Bulmers (Crushed Berries and Lime) 4%	£4.80
Rekorderling (Strawberry, wild berries & Mango) 4%	£4.80

### Alcoholic Beverages

Smirnoff Ice 4%	£4.20
WKD 4%	£4.20

## Soft Drinks

Pepsi, Diet Pepsi, Lemonade	£2.80
Soo Jeong Gwa (Cinnamon Punch)	£3.20
Shikye (Rice Punch)	£3.20
J20	£3.50
Fruit Juice (Apple, Pineapple, Orange, Cranberry)	£2.90
Red Bull	£2.50
Schweppies Ginger Ale/ Tonic	£3.50
Mineral Still Water Small/Large	£2.90
Mineral Sparkling Water Small/Large	£4.90



## Lunch Menu 점심메뉴

All dishes are served with rice (Except noodles dishes)

- L1. Cabbage Rib Soup 우거지 갈비탕** £8.50  
Lightly spiced soy paste base soup with slow cooked short beef ribs and sun dried cabbage leaves
- L2. Budaew Stew 부대찌개** £9.00  
Spicy stew containing kimchi, spam, sausages, baked bean, noodles, scallion, tofu and rice cakes
- L3. Beef Rib Soup 갈비탕** £8.00  
Mild soup with slow cooked short beef ribs and seasonal vegetables and glass noodles
- L4. Brisket Soup 육계장(s)** £8.50  
Spicy beef broth soup with shredded brisket, vegetables and glass noodles
- L5. Chicken Katsu 치킨까스** £8.50  
Breaded and deep-fried chicken cutlet served with special katsu sauce
- L6. Pork Katsu 돈까스** £8.50  
Breaded and deep-fried chicken cutlet served with a salad and special katsu sauce
- L7. Chicken Katsu Curry 치킨까스커리** £8.50  
Breaded and deep-fried chicken cutlet served with Japanese curry
- L8. Bulgogi Rice 불고기 덮밥** £9.00  
Korean Bulgogi beef, pan-fried with vegetables topped on a portion of rice
- L9. Chicken Katsu Stir-fry Udon 치킨까스 볶음우동** £9.00  
Udon noodles cooked with sweet soy base sauce with chicken katsu and mixed vegetables
- L10. Seafood Stir-fry Udon 해물볶음 우동** £9.00  
Udon noodles cooked with sweet spy base sauce with seafood and mixed vegetables

## Bibimbap 비빔밥

Traditional hot stone rice bowl served with mix Sautéed and seasoned vegetables, served with side of Korean chili paste

- B1. Tofu 두부 £8.00
- B2. Beef 소고기 £8.50
- B3. Chicken 치킨 £8.50
- B4. Seafood 해물 £9.50  
(Mixed seafoods: prawns, mussels, octopus)

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\*A discretionary 10% service charge will be added to your bill.*

**Date:**

**Time:**

**Under current government guidelines and regulations, please provide your full name and contact details**

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**Thank you for your time and co-operation**

**Date:**

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**Thank you for your time and co-operation**