

# ACCOMPANIMENTS

**A2 Pickled Daikon Radish** V VG GF  
 단무지 韩式大根 £1.00  
 Dan-Mu-Ji it's a crispy, tangy,  
 refreshing side dish

**A3 Sukju Namul** V VG GF  
 숙주나물 拌豆芽 £2.00  
 Mildly seasoned bean

**A4 Kimchee** V I VG GF  
 김치 韩式泡菜 £2.80  
 Fermented korean pickled cabbage  
 made with chilli and garlic

**A5 Oi-muchim** V I VG GF  
 오이무침 拌辣黄瓜 £2.80  
 Spicy pickled cucumber

**A6 Spinach Namul** V VG GF  
 시금치나물 拌菠菜 £2.80  
 Mainly reliant on salt, garlic and  
 sesame oil as a seasoning

**A7 Kim Gui** V VG GF  
 김 海苔片 £1.90  
 Thin layers of salted seasoned  
 crispy seaweed

**A8 Chuka Wakame** V VG GF  
 미역 日式海草 £3.00  
 Crunchy seaweed, rich in minerals.

**A9 Edamame Soya Beans** V VG GF  
 에다마메 毛豆 £3.50  
 Steamed soya beans in pod, lightly  
 salted, the perfect complement with  
 beers and wines

**A10 Egg Drop Soup** GF V  
 계란탕 蛋花汤 £3.00

**A11 Kimchi Soybean Sprouts Soup** V I VG GF  
 김치 콩나물국 泡菜豆芽汤 £3.00

**A12 Miso Soup** V VG  
 미소시루 味噌汤 £2.60

**A13 Seaweed Soup** GF V  
 미역국 海带汤 £3.50



**C7 Mul Naengmyeon** NEW! V  
 (Cold Noodles) 물냉면 韩式冷面 £11.50  
 Cold thin, chewy blackwheat noodles in soup,  
 served with egg, cucumber, pickled radish &  
 roasted sesame seeds.

**C8 Spicy mixed seafood udon noodle soup**  
 짬뽕 海鲜乌冬汤面 NEW! I £11.50  
 Jjamppong udon noodle in spicy shio-based soup,  
 topped with mixed seafood, kimchi, fresh chillis,  
 boiled egg, seasonal vegetables and spring onions