

# East Asian Night Menu

6 course tasting

£65

Exclusively served on Wednesday 1st May.

*Let us whisk your taste buds away on a culinary journey around East Asia. This specially curated menu celebrates authentic, rich and delicious Asian flavours that you won't be able to resist.*

*To get things started*

## **KIMCHI MILK BUN**

Gochujang butter



## *Courses*

### **DIM SUM**

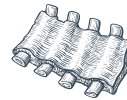
Pork yuk sung, shredded cabbage, squid ink tapioca, & prawn sesame toast

### **SOY MARINATED EGG**

Cured tuna, coriander & lime emulsion, potato nest

### **PORK & OCTOPUS YAKITORI STICK**

Soy sauce gel, cucumber, micro leaves



### **KOREAN BBQ SHORT RIB**

Fermented red cabbage, pak choi, black garlic purée



### **MISO CARAMEL**

Yuzu gel, black sesame sorbet

All dishes are prepared in a kitchen where all 14 allergens are present. We can adapt dishes to suit allergies, however cannot guarantee traces of allergens will not be present.

Please note some of our vegetarian (V) dishes can be adapted for a vegan (VE) diet. Some dishes can also be adapted to suit a gluten free (GF) diet. Please ask a staff member for details.



# LARDER

EAST ASIAN NIGHT