

# M E N U

# KONTÖ

## SNACKS

- Gochujang focaccia, chilli crack butter (v) £4.50  
Smoked beef short rib croquette, katsu curry ketchup £3 each  
Prawn crackers, Singapore chilli mayo £3

## SMALL PLATES

- Loch Duart salmon crudo, yuzu ponzu, wasabi ranch, salmon skin furikake £8  
Thinly sliced braised pork belly with soy, honey & ginger dressing £7  
Korean fried chicken, Korean green sauce £9  
Wood fired crapaudine beetroot, ponzu & burrata (v) £8  
Korean fried cauliflower, Korean green sauce (v) (vg) £7

## BIGGER PLATES

- Flame grilled aged beef rump cap, black bean sauce, Madeira, soy pickled enoki £22  
Maitake mushroom satay (v) (vg) £14

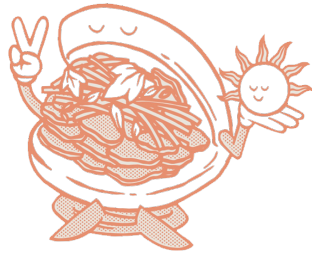
## SIDES

- Fried, fermented salt & pepper potatoes (v) (vg) £4  
Truffle & parmesan hash browns with shiitake mushroom ketchup £7  
Seasonal house kimchi £4.50  
Thai slaw – lightly pickled cabbage, carrot & mango with Thai sweet chilli dressing (v) (vg) £4.50  
Crispy duck hoisin hash browns, yuzu pickled cucumbers £7  
Sticky Japanese rice & furikake (v) (vg) £4.50

## DESSERT

- Yuzu meringue pie (v) £8  
Warm dark miso cookie, milk ice cream & salted caramel sauce (v) £8.50





# BAO

AVAILABLE UNTIL 6.30PM

Crispy duck hoisin, yuzu pickled cucumber	£7
Mushroom hoisin, yuzu pickled cucumber (v) (vg)	£6
Fried chicken bao, ranch dressing, chilli crunch	£7

## SET MENU



### SET MENU 1 - £40 p/p

to be taken by the whole table

Gochujang bread, butter & kimchi relish, Korean fried chicken, Thinly sliced braised pork belly with soy, honey & ginger dressing, jalapeño hot sauce & lime, aged beef rump cap, black bean sauce, fried & fermented potatoes, Thai slaw with Thai sweet chilli dressing, warm miso cookie & ice cream.

### SET MENU 2 - £25 p/p

to be taken by the whole table

Gochujang bread, butter & kimchi relish, Korean fried cauliflower, maitake mushroom satay, fried & fermented potatoes, Thai slaw with Thai sweet chilli dressing, & sticky rice, yuzu meringue pie. (v) (vg)