

# **JOO at BUN HOUSE**

## **by Cálong**

Lightly cured grey mullet, sesame paste, chilli, plum soy  
£ 9.8

Heritage Tomatoes, perilla oil dressing, buffalo mozzarella, candied ginger  
£ 8

Kimchi risotto, organic egg, cheddar, sesame  
£ 10.5

Vegetable & tofu mandu, mushroom broth, gamtae seaweed  
£ 9.5

"JFC" Joo's fried chicken thigh, sweet chilli sauce, cashew nut, coriander  
£ 10

Pan seared pollock, chili tofu, chrysanthemum, sancho pepper  
£ 15

Battered hake, baked onion, hispi, beef heart tomato, soy gastric  
£ 17

Stir fried spicy Iberico pork belly, crispy skin, perilla, steam bun  
£ 16

Beef featherblade boulgogi, ssamjang, holy basil, cabbage salad  
£ 14.5

Slow cooked Lamb breast "Jjim", steamed mixed grains  
£ 15

70% chocolate cremeux, yuza compote, hoji tea & toasted grain cream  
£ 7

Summer berries, meringue, vanilla mascarpone cream, sable  
£ 7.5

\*Please inform a member of staff if you have any allergies or dietary requirements.

\*A discretionary 12.5% service charge will be added to your bill.