



장Jang

THREE-COURSE SET MENU (B) | £95 PER PERSON

STARTER

Poached Lobster & Scallop

Cucumber, carrot, yuzu and bone broth and dill oil

Venison Carpaccio

Hazelnut, shaved fennel and cranberry gel

Grilled Winter Vegetables

Jerusalem artichoke, maitake mushroom, beetroot and miso sesame puree

MAIN COURSE

Beef Wellington

Roasted chestnut, potato, brussels sprouts, carrot and beef jus

Turbot

Parsnip puree, seaweed, sea purslane, yuzu soy sauce and green oil

Vegetable Pithivier

Delicia pumpkin, chestnut, shiitake in doenjang sauce, roasted potato, carrots, brussels sprouts and gravy

DESSERT

Pecan & Chocolate Brownie

Pecan praline and salted caramel ice cream

Berries and Lime Eton Mess

Lime chantilly and meringue

Selection of Ice Cream and Sorbet

Pear lime sorbet, mandarin sorbet and miso ice cream





장Jang

THREE-COURSE SET MENU (A) | £75 PER PERSON

STARTER

Red Bream Mulhoe

Ponzu dressing, spring onion and crispy shallots

Korean Fried Turkey

Korean fried turkey, cranberry-gochujang sauce and ssammu

Korean Fried Cauliflower

Korean fried cauliflower, cranberry-gochujang sauce and ssammu

MAIN COURSE

All served with roasted potatoes, brussels sprouts, carrots and shiitake slices

Beef Short Ribs

Braised in gochujang-pear sauce

Pan Fried Salmon

In yuzu soy sauce

Roasted Celeriac

In Doenjang and sesame glaze

DESSERT

Miso Crème Brulee

With sesame tuile

Yuzu Posset

With cranberry gel

Selection of Ice Cream and Sorbet

Pear lime sorbet, mandarin sorbet and Miso ice cream

