



LUNCH MENU

SAT 1.00pm - 3.45pm / SUN 1.30pm - 3.45pm

2 courses for £21.95pp

3 courses for £24.95pp

STARTER

Avocado Salad

with yuzu, lime & coriander dressing

Or

Kimchi Chicken Meatballs (S)

With mashed potatoes, kimchi vegetables & seaweed

(May contain cartilage)

MAIN

Meat Platter

Fresh chicken fillet (marinated), Irish ribeye, pork belly (spicy marinated) (S),
Taiwanese pork sausage & sliced lamb belly

Or

Seafood Platter

Ocean scallop, squid, sliced monkfish tail, New Zealand mussel
& ocean king prawn (shell off)
(with choice of boiled rice, egg fried rice or chips)

DESSERTS

Han Fruit Selection

A delicate selection of seasonal fruits

Prestige Double Scoop

Flavours: Vanilla, Pistachio, Black Sesame, Coconut (Vegan & Gluten Free)

(S) Spicy (V) Vegetarian



FINE CUTS

(Please ask your server)

Japanese Wagyu Beef Sirloin

35p per gram

British Wagyu Beef Sirloin

18p per gram

Japanese Wagyu beef is considered one of the most luxurious and highly prized types of beef in the world.

- **"Wagyu"** (和牛) means "Japanese cow" - it refers to several native Japanese cattle breeds.
- **Marbling (intramuscular fat):** Fine, even marbling that melts at low temperatures, giving it a rich, buttery flavour.
- **Texture:** Incredibly tender - it almost melts in your mouth.
- **Taste:** Umami-rich, subtly sweet, and savoury.

Iberico Pork

£19.80

Iberico pork (or Cerdo Ibérico) is a premium type of pork that comes from the Iberian pig, a breed native to the Iberian Peninsula (Spain and Portugal).

It's prized for its **rich marbling, deep flavour,** and **tender texture** - often compared to wagyu beef in terms of quality and luxury.

- **Breed:** Iberian pigs, often dark with black hooves ("pata negra").
- **Diet:** Top-grade pigs (used for jamón ibérico de bellota) are fed a natural diet of acorns during the montanera season.
- **Marbling:** Naturally high in **intramuscular fat**, which gives it a juicy, buttery texture.
- **Flavour:** Nutty, rich, and umami-packed.