

TO THURSDAY 27 JUNE

旅行

Ryokō

PAN ASIAN PLATES

Bao and soup combo (served weekdays 12-3)

Bao bun w/ soy glazed cod, spiced tenderstem, salted peanuts and Miso soup 7

Bao bun w/ crispy king oyster mushroom, grilled pak choi, chilli, pickled shitake and Miso soup 7

Subject to change – please ask for today's combo or see specials board

Sake (Rice Wine) 6

Small plates and sides

Chili and Sesame Spiced Beans 4 (VF) (GF)

Gochujang Korean Chicken Wings 6

Chinese Jiaozi Duck Dumplings w/ pak choi, ginger, spring onions 7

Vietnamese Summer Roll w/ fresh seasonal veg, mint, satay sauce (VF) (GF) 6

Wild Rice Salad w/ miso and sesame dressing (VF) 5

Spiced Bean Salad w/ yuzu citrus dressing (VF) (GF) 5

Asian Spiced Triple Cooked Chips (VF) (GF) 4

Sweet Satay Sauce 2

Homemade Korean Ketchup 1

Large plates

Japanese Burger w/ spiced pork patty, glazed prawn jam, herb salad, kimchi 12

Vietnamese Mushroom Pho w/ crispy king oyster and pickled shitake mushrooms, fresh herbs, rice noodles (VF) (GF) 13

Glazed Beef Rib w/ - veg a la plancha, fresh chilli and herbs, honey and mirin glaze 14

Afters

Matcha Panna Cotta w/ coconut. pineapple salsa (VF) 6

Cheeseboard (to share) Barber's 1833 vintage cheddar, Lancashire Blue, Cheshire Crabtree, Cornish Brie (*selection subject to change*) w/ Miller's Toast, Bracken Hill chutney, grapes 13

Japanese Matcha Tea 3

See board for specials

VF – Veggie/Vegan Friendly

Please order at the kitchen hatch or the bar. Please notify staff of any allergies.