

SHOYU

MODERN KOREAN FOOD

£45 BRUNCH MENU

90MIN UNLIMITED HOUSE WINE, BEER & SHOYU SIGNATURE GOCHUGARU MARGARITAS.
+10£ PP FOR UNLIMITED PROSECCO

Small Dishes

Panko Shrimp, Gochujang Aioli

Four pieces panko shrimp served with lime aioli

Vegetable Gyoza (VG)

Four veggie gyozas, chilli soy, mix cress



Shrimp Gyoza

Four shrimp gyozas, chilli soy, mix cress

Bang Bang Cauliflower (VG) 🌶️

Fried tempura cauliflower coated in homemade vegan gochujang "honey" garlic sauce

Bao Buns

Slow Cooked Beef Brisket, Korean Bbq

korean Fried Chicken, Kimchi Mayo

Panko shrimp, Gochujang Aioli

Crispy Tofu, sweet chilli (VG)



Large Dishes

Burgers

Korean Fried Chicken

Crispy fried chicken, asian slaw, lettuce, cheese, korean bbq

Soft Shell Crab, Kimchi Mayo

Soft shell crab tempura, asian slaw, lettuce, kimchi mayo

Salads

Bibim Guksu 🌶️

Shirataki cold noodles, sesame dressing, gochujang, kimchi, asian slaw (GF available)

Tofu (VG) or Chicken

Korean Fried Chicken

Korean Bbq Fried Chicken Bites

Boneless fried chicken coated in homemade korean bbq

Korean Fried Chicken & Waffle

Boneless fried chicken bites coated in homemade korean bbq, homemade belgium waffle, maple syrup

Dolsot Bibimbap



Steamed korean rice, homemade pickles, kimchi, asian slaw, fried egg, sesame gochujang sauce served in a hot plate.

Korean Fried Chicken

Slow Cooked Beef Brisket

Crispy Tofu (VG)

Gochujang Cauliflower (VG)

Stir Fry Noodles

Gochujang Stir Fry Udon Noodles 🌶️

Gochujang sesame sauce, udon noodles and mix vegetables

Tofu (VG) or Chicken

Soups & Stews



Korean Noodle Soup

Gochujang and soy broth, mix vegetables and shirataki noodles

Beef Brisket / Chicken / Seafood (GF) Tofu (VG)(GF)

Kimchi Jjigae 🌶️

Rich savoury and sour kimchi stew with mix vegetables and tofu

Beef Brisket / Chicken / Seafood / Tofu (VG)

Dessert

Fried Bao 5

Fried bao, vanilla ice cream, toffee sauce and crunchy peanuts

Banoffe Spring Rolls 5

Dulce de leche and banana wrapped in spring roll pastry served with vanilla ice cream

Iced Berries, Gochujang White Chocolate 5

Mix iced forest fruits, warm gochujang white chocolate sauce (GF)

Sides

Rosemary & Gochugaru Fries (vg) 4

Kimchi cabbage (vg) 4.5

kimchi cucumber (vg) 4

Steamed Rice (vg) 3



DO YOU HAVE ANY ALLERGIES? PLEASE LET US KNOW

TERMS & CONDITIONS

Selected drinks for bottomless brunch will be available for 90 minutes from your booking time. Large groups are welcome! Drinking to excess won't be permitted therefore only one drink per person at time and we reserve the right to refuse serving at any time. Participants are required to drink responsibly at all times.



WE USE HMC CERTIFIED CHICKEN & BEEF

A discretionary service charge of 12.5% will be added to the bill

VG = VEGAN FRIENDLY

GF = GLUTEN FREE