

WHAT IS HANWOO?

The meaning of Hanwoo is 'native cattle raised in Korea'. However, Hanwoo in Hanwoo Village does not mean that.

Seventy years ago, during the Korean War, most Korean people were worried about their meals every day. At that time, cattle were a valuable livestock as Korea was an agricultural society. So, beef was a food eaten once a year during a big holiday, or when a very precious visitor comes.

That's why I named it Hanwoo Village, meaning that all the customers who come to Hanwoo Village are treated preciously. I want to give all the customers who come here a taste of the various senses of Korea.

As long as you are in Hanwoo Village, you deserve the best treatment.





HANWOO VILLAGE USES CHEONILYEOM, the world's best mineral content bay salt

The mineral content of Cheonilyeom, which is made by trapping seawater and evaporating moisture, varies depending on the environment and method of making it. Korean bay salt, Cheonilyeom boasts the world's best mineral content because it has a higher mineral content than French Guerande.

In particular, the magnesium content of 'Cheonilyeom' is about 1% on average, which is 2.5 times that of Guerland bay salt. As a result of comparing minerals by collecting tidal flat sea salt from all over the world, the mineral content of Cheonilyeom was the highest.



* We have vegan and vegetarian options available for certain dishes, please ask our staff when placing order.







LUNCH SPECIAL - £15.5

* Our lunch special menu is exclusive from MONDAY - FRIDAY, not available on weekends or bank holidays

1. DOLSOT BIBIMBAP + MISO SOUP

Rice topped with topping and vegetables in a hot stone bowl served with a side miso soup

Beef Bulgogi Pork Chicken کلال Tofu Kimchi Yukhwae *Beef Tartare Jy



+2 Dolsot Bibimbap with Beef Bulgogi

2. JJIGAE + RICE + KIMCHI SET

KIMCHI JJIGAE - Spicy kimchi stew SUNDUBU JJIGAE - Spicy stew with soft tofu and seafood كالحكال المحالة GALBITANG - Clear soup made with beef short ribs JVS

UGEOJI GALBITANG- Spicy beef short ribs and vegetable stew JVS

YUKGAEJANG - Spicy beef and vegetable stew JVS

J DAEGU MAEUNTANG - Spicy cod and vegetable stew Jy > 1





Sundubu Jjigae





Ugeoji Galbitang

Galbitang

3. BOKKEUM UDON + KIMCHI

Stir-fried noodle with a base of tofu and mixed vegetables, options for soy-based or spicy-based available

Beef Steak Chicken BBQ كالح Chicken Katsu Pork



Bokkeum Udon with Beef Steak

4. KOREAN RAMYUN + KIMCHI

Korean noodles in spicy soup

Beef Jy Chicken Katsu Seafood 🦈



Korean Ramyun with Seafood

For any allergies and intolerances, please inform our manager before placing an order. Prices include VAT and 13% service charge will be added to your bill.

STARTERS

DUMPLINGS Mandu	
Chicken から Prawn から Vegetable かん	7.5 8.2 7.5
KOREAN PANCAKES Jeon	
Haemool Pajeon with mixed seafood and vegetables かっつ	11.0
Kimchi Jeon with kimchi and vegetables	10.5
TOPOKKI JMS	9.5
Spicy Korean ricecake with fish cake, vegetable ar boiled egg	nd
*** Add Cheese and Seaweed Spring Roll	+3.5
*** Add Chicken Katsu	+3.5
K.F.C Korean Fried Chicken か	9.8
Soy Garlic/ Sweet Chilli/ Salt + Peppe	r
PUMPKIN KOROKE JM- V6	8.5
Deep fried pumpkin mousse with spicy mayo sau	се
SEAWEED SALAD MS	11.0
Seaweed salad with sweet and sour with prawn	
JAPCHAE	9.8
Beef JM→ Tofu V Chicken JM→ Mushrooms V +2	
KALAMARI July 9	9.8
Battered and deep-fried squid	

CHEF'S SPECIAL

YUKHWAE JM	17.5
Beef tartare with quail egg, pear yuza flying fish r	oe
ROAST BEEF 🖖	17.5
Roast loin with soy mustard sauce	
OCTOPUS SUKHWAE June 9	15.5
Boiled octopus with soy wasabi sauce	
GALBIJJIM Ma	22.0
Traditional Korean beef rib stew	
BOSSAM	18.5
Steamed pork served with pickled radish	
TTEOK GALBI 🖖	16.5
Grilled short rib patties	
OJINGEO BOKKEUM 🌶 🤊	16.5
Spicy stir-fried squid	
SEABASS GUI 🤊	22.5

Pan-fried seabass, marinated in soy wasabi sauce with salad





Galbijjim





Bossam

Roast Beef

SIDES

CABBAGE KIMCHI	3.5	RADISH KIMCHI	3.5
Baechu kimchi		Kkakdugi kimchi	
CUCUMBER KIMCHI 🆊 🤊	3.5	KIMCHI SET / ">	7.8
Oi kimchi		Cabbage kimchi + Radish kimchi + Cucumber kir	nchi
BEANSPROUTS NAMUL 🌾	3.5	RADISH PICKLE V6 €	3.5
Sukju namul		Spicy radish salad, Musaengchae	
SPINACH NAMUL 🄏	3.5	NAMUL SET √6	7.8
Sigumchi namul		Beansprouts + Spinach + Radish pickle namul	
RICE	3.5	YEONGYANG RICE	8.5
Steamed rice		Healthy mixed rice in hot pot	

STEWS

- Steam rice included -

KIMCHI JJIGAE 🌭 🌶 🤊 13.8

Spicy kimchi stew

SUNDUBU JJIGAE 🌭 🌶 🥄 14.0

Spicy stew with soft tofu and seafood

GALBITANG JA 14.0

Clear soup made with beef short ribs and glass noodles

UGEOJI GALBITANG 🌭 🌶 14.5

Spicy beef short ribs and vegetable stew

DAEGU MAEUNTANG July / 🥄 14.0

Spicy cod and vegetable stew

YUKGAEJANG May 14.0

Spicy beef and vegetable stew with glass noodles





Sundubu Jjigae

YukgaeJang





Ugeoji Galbitang

Galbitang

HOT POT

- Each hotpot recommended for 2 or 3 people -

BULGOGI JEONGOL Ma 36.5

With beef bulgogi, vegetables and mushrooms

36.5 BUDAE JJIGAE 🌶

Spicy stew with kimchi, ham, sausage, tofu and noodles

*** Extra Glass Noodles + 2.5

*** Extra Ramyun Noodles + 2.5





Bulgogi Jeongol

NOODLES

NAENG MYEON 🌭	12.9
Cold buckwheat noodle soup in beef broth	
BIBIM NAENG MYEON كالم	12.9
Spicy cold buckwheat noodle	
BOKKEUM UDON	15.5
Soy based/ Spicy based stir-fried thick noodles	
Reef Steak	+5

Pork KOREAN RAMYUN 🌶

ر حلال

Korean noodles in spicy soup

Chicken BBQ

Chicken Katsu المحادث

Beef Chicken Katsu المحادث Seafood





Naeng myeon

Bokkeum Udon with Beef Steak

RICE

KIMCHI BOKKEUMBAB 13.5

Kimchi fried rice with fish roe

DOLSOT BIBIMBAB 15.5

Rice topped with topping and vegetables in a hot stone bowl

Beef Bulgogi 此 Chicken JUS / Pork Tofu Kimchi

Yukhwae *Beef tartare Jya-

+2 *** Miso soup +2

Kimchi Bokkeumbab



Dolsot Bibimbap with Beef Bulgogi



FRESH BBQ



14.0

BEEF RIB EYE Ju

Kkot deungsim

Scottish Halal Rib Eye (150g) 19.5 Australian Halal Wagyu (120g) 35.5 Grade A5 Japanese Rib Eye (110g) 60.0

* The Japanese A5 Ribeye and boneless chuck ribs are from the Kagoshima region. The best of the best with amazing marbling and taste like butter.

BEEF SKIRT J

Anchangsal

Scottish Skirt (110g) 17.0 Australian Halal Wagyu Skirt (110g) 22.0

* Halal Jacks Creek Ribeye and skirt F1 Wagyu with great flavour from Australia.

BEEF SHORT RIBS \searrow 18.0

Saeng galbi (150g)

BEEF WAGYU CHUCK RIBS 🕪 55.0

Salchisal (100g)

BEEF WAGYU SET 🖖 80.0

Grade A5 Japanese rib eye + Wagyu chuck ribs (200g)

SLICED OX TONGUE JA 13.5

So hyeo (9 or 10 pieces)

MARINATED BBQ

L.A GALDI OJS 17	L.A	GALBI	حلال			17.5
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Cross cut soy marinated beef short ribs

BEEF BULGOGI 🌭 16.0

Soy marinated Korean style beef bulgogi

BEEF YANGNYEOM GALBI 🌭 17.5

Soy beef short ribs with bone

DAK BULGOGI 🖖 15.0

Soy chicken/ Spicy chicken

PORK YANGNYEOM GALBI 15.0

Soy pork/ Spicy pork 🌶

SPICY LAMB NECK FILLET >> 17.0

Yang mogsal 🌶

TOFU GU-I √ 11.0

Tofu (6 pieces with soy garlic sauce)





Beef Yangnyeom Galbi L.A Galbi

PORK BLADE SHOULDER

Pork mogsal

UK Blade Shoulder (160g) 14.0 Iberico Boneless Collar (160g) 22.0

PORK BELLY

Sam gyeob sal (9 or 10 pieces)

PORK BBQ SET 33.0

Iberico boneless collar + Pork belly (300g)

LAMB NECK FILLET JM- 16.5

Yang mogsal (9 or 10 pieces)



Scottish Halal Beef Rib Eye



Grade A5 Japanese Rib Eye

SEAFOOD BBO

KING PRAWNS (5) 15.0
Saeu gu-i (4 pieces)

SCALLOPS \(\gamma\) 17.5

Gwanja gu-i (5 pieces)

ljukkumi (9/10 pieces)

Salt and pepper baby octopus
Spicy marinated baby octopus

SQUID 9 14.5

Ojing-eo gu-i

Salt and pepper squid Spicy marinated squid

BLACK COD \Im 28.0

Marinated in Korean barbecue sauce (120g)





King Prawns Black Cod



BBQ PLATTER



- Each platter recommended for 2 to 4 people -Ssam set, Namul set and Kimchi set included

VIP BBQ PLATTER

75.0

BEEF BBQ PLATTER

80.0

Rib eye, L.A galbi, Beef bulgogi, Pork galbi, Pork belly, Fresh lamb neck fillet, Spicy chicken

MARINATED BBQ PLATTER

75.0

L.A galbi, Beef bulgogi, Spicy pork, Spicy chicken, Spicy lamb neck fillet, Chicken galbi

HALAL BBQ PLATTER JM-

80.0

Rib eye, Fresh lamb neck fillet, Beef bulgogi, L.A galbi, Prawn, Spicy lamb neck fillet, Chicken galbi

Beef bulgogi, Rib eye, L.A galbi, Ox tongue, Saeng galbi, Yangnyeom galbi

WAGYU PLATTER

180.0

Wagyu rib eye, Wagyu skirt, Wagyu chuck ribs

SEAFOOD BBQ PLATTER 🤊

70.0

7.5

Baby octopus, Squid, Scallop, Prawn, Tofu, Aubergine, Pumpkin, Onion, Pepper, Mushroom







Halal BBQ Platter

Beef BBQ Platter

Wagyu Platter

SIDES

2	Λ	R I		2		
51	А	N	G	C.	н	u

3.8

7.5 **MUSHROOM SET**

Fresh lettuce

White Beech, Enoki, Oyster, Closed cup, King mushroom

PAMUCHIM / Spring onion salad

3.8

SANGCHU + PAMUCHIM SET /

Fresh lettuce + Spring onion salad

FRESH CHILLI + GARLIC 2.0



Mushroom Set



Pamuchim



Kimchi Set



Namul Set

DESSERTS - 9.5

HOTTEOK

Korean sweet pancakes filled with sugar syrup inside *Allergens: dairy, gluten, nut, egg

ICE CREAM (3 FLAVOURS)

Vanilla, Matcha and Sesame seed flavours *Allergens: dairy, nut, egg

PISTACHIO CHOCOLATE CAKE + ICE CREAM

*Allergens: dairy, gluten, nut, egg



Hotteok



Ice cream (3 flavours)



Pistachio Chocolate Cake with Ice Cream

WHITE WINE

	Glass	Bottle
PINOT GRIGIO SINGLE VINEYARD 12%	6.5	26.0
Neszmely, Hungary		
COLOMBARD-SAUVIGNON IGP CÔTES DE GASCOGNE 11.5%	7.5	29.5
South West France		
CHARDONNAY IGP COTEAUX DE BÉZIERS 13%	7.8	30.5
Languedoc, France		
DUCHÉ D'UZES BLANC AOP 13.5%	8.7	33.5
Rhône, France		
SANCERRE AOC TRADITION 12.5%	13.5	59.0

RED WINE

	Glass	Bottle
SANGIOVESE RUBICONE IGP 11.5%	6.5	26.0
Emilia Romagna, Italy		
MERLOT TERRE SICILIANE IGT 13%	7.0	27.5
Veneto, Italy		
RONCIER RESERVE VDP 13%	7.2	28.5
Burgundy, France		
MALBEC PRETTY 14%	8.2	33.5
Emilia Romagna, Italy		
CASTILLON CÔTES DE BORDEAUX AOC 13%	12.0	52.0
Languedoc France		

SPARKLING WINE

	Bottle
PROSECCO DOC EXTRA DRY 11%	30.5
Veneto, Italy	
CHAMPAGNE FRANÇOISE MONAY BRUT 12%	71.0
Champagne, France	

ROSE WINE

	Bottle
DUCHÉ D'UZES ROSE AOP 12.5%	39.0

Côtes du Rhône, France

KOREAN HIGHBALL

Flavours: Lemon/Lime/ Grapefruit/ Earl Grey (400ml)

HWAYO 25% **EVAN WILLIAMS** 43% 11.5 11.5

Tonic water + Choose 1 option + Ice cube Tonic water + Choose 1 option + Ice cube

IIM BEAM 40% **HWAYO** 41%

Tonic water + Choose 1 option + Ice cube Tonic water + Choose 1 + Ice cube





FUSION SOJU

CUCUMBER SOJU 380ml 24.0

24.0

24.0

YAKULT SOJU 380ml

Strawberry/ Lime/ Cherry/ Lemon

KOREAN WINE

SEOLJUNGMAE 14%	Bottle 23.0
Plum wine, 360ml	
BOKBUNJA 14%	23.0

BEER

Black raspberry wine, 375ml

MILKIS SOJU 380ml SPARKLING SOJU 380ml 24.0

ASAHI DRAFT Pint lager	7.5
KLOUD 4.5% lager, 330ml	5.1
ASAHI 0%, 330ml	5.1
ASAHI 5.2% lager, 330ml	5.1
CASS 4.5% lager, 330ml	5.1

ASAHI	DRAFT	5.5
1/2 Pint	lager	

MAKGEOLI

- Korean Traditional Rice Wine -6%, 750ml

MAKGEOLI ORIGINAL 19.0

MAKGEOLI + SPRITE 23.0

MAKGEOLI + YAKULT 23.0

SOJU (BOTTLE) **CHUMCHURUM SOJU** 16.5%, 350ml 18.0 **CHAMISUL ORIGINAL** SOJU 20.1%, 350ml 18.0

FRUIT SOJU 12%, 350ml Strawberry/ Peach/ Plum/

Grape/ Grapefruit

HWAYO

- Traditional Premium Distilled Soju -

Glass Bottle

18.0

HWAYO 25% 6.5 44.0

Glass: 70ml + Ice cube + Lemon Bottle: 500ml

HWAYO 41% 12.0 87.0

Glass: 70ml + Ice cube + Lemon Bottle: 500ml

SOJU COCKTAIL

** All cocktails available non-alcoholic

MOJITO 10.0 MANGO CHEW 10.0

Soju + Lime + Mint + Lemonade Soju + Mogu Mango + Lemonade

HONEY CITRON 10.0 LYCHEW 10.0

Soju + Honey Citron + Lemonade Soju + Mogu Lychee + Lemonade

HONEY PLUM 10.0

Soju + Honey Plum + Lemonade







Mojito

Honey Citron

Lychew

SAKE

KIN GOLD JUNMAI SAKE

18.0

Full-bodied with earthy, rice-influenced flavours and a hint of fruitiness and freshness (14%, 180ml)

ALADDIN YUZU SAKE 24.0

A sweet, sour and juicy flavour with a refreshing citrusy aroma (10%, 300ml)





Kin Gold Junmai Sake

Aladdin Yuzu Sake

COLD SOFT DRINKS

BONGBONG GRAPE	4.5	ALOE VERA	4.5
Korean grape juice with grape pulp)	Juice with aloe vera pulp	
BONGBONG STRAWBERRY	4.5	KOREAN BARLEY TEA	4.6
Korean strawberry juice with pulp		KOREAN CORN TEA	4.6
SACSAC ORANGE	4.5		
Orange juice with pulp		GREEN TEA	4.6
MORNING RICE	4.5	MILKIS	4.6
Korean rice drink		Korean milk soda drink	
RICE PUNCH	4.5	CRUSHED PEAR	4.6
Traditional rice drink		Pear juice with crushed pear pulp	

MOGU MOGU	4.6	OOLONG TEA	4.6
A sweet drink with chunks of coconut inside * Mango/ Lychee flavour	jelly	JUICES Orange/ Apple	3.2
SPARKLING HONGCHO			4.5
Pomegranate/ Blueberry/ Raspberry			
SOFT DRINKS			4.0
Coke/ Diet Coke/ Coke Zero/ Fanta/ S	prite		
WATER - 330ML			3.6
Hildon - Still or Sparkling			
WATER - 750ML			6.3
Hildon - Still or Sparkling			

HOTPOT TEA

BARLEY 4.6 In teapot 450ml JASMINE PEARLS 4.6

In teapot 450ml

HERBAL TEA

CAMOMILE	4.6
In teapot 450ml	
ROOIBOS	4.6
In teapot 450ml	

FLORAL TEA

5.2

LILY FAIRY 5.2

Green tea - Lily and Jasmine (Glass 450ml)

AROMATIC MAYFLOWER

Green tea - Lily and Sweet-Scented Osmanthus (Glass 450ml)

FLYING SNOW 5.2

Green tea - Marigold and Coconut fruit fibre (Glass 450ml)



FRUIT TEA

** All fruit tea also available as cold tea

YUJA	4.6
Citron (Glass 350ml)	
MAESIL	4.6
Green plums (Glass 350ml)	
PEACH + MANGO	4.6

In teapot 450ml