



Around the world: street food edition

Small plates, we would recommend 2-3 plates per person



Korea – Tteobokki One of the most popular street food dishes in south Korea. The capital Seoul is famous for its night markets where you can find Tteobokki. **Chewy rice cakes in a spicy gochujang sauce, spring onion and toasted sesame seeds. £6 (GF/VE)**



Mexico – Birria tacos The Mexican state of Jalisco is where the Birria tacos originated from, now a dish that is popular around the globe, **Birria showcases slow braised smokey beef and tangy cheese in a toasted corn taco with rich consommé, but also a dish that is rich in culture and tradition. £8 (GF)**



China – Xian Bing Beijing's most loved and ordered street food, often referred to as the Chinese meat pie, Xian Bing is a perfect cross between a dumpling and a bao bun, **minced beef or minced Quorn is flavoured with Sichuan spices, spring onion and ginger and stuffed into a soft dough and pan-fried. £9 (V)**



Thailand – Moo Ping In Thai moo means pork and/or pig and ping means grilled, this dish started to get popular as a street food in the 1950's when food transport carts were redesigned and turned into street vendor carts. **Char grilled marinated pork skewers glazed with coconut cream with a spicy mango and papaya salad. £9 (GF)**



Vietnam – Goi Cuon One of Vietnams most popular street food and a dish they take great pride in, Goi Cuon is believed to be invented by soldiers as it is easy to eat while marching, now to be found in many vender's carts cross Vietnam. **King prawns, green lettuce, mint, chives, and rice noodles wrapped in rice paper with a peanut sauce. £8 (GF)**



Poland – Perogies Some say Marco Polo brought the idea back from China but the dish dates back to at least 1682 when the first Polish cook book was published featuring the Perogie, now a much loved dish around the world. **Cheese and potato stuffed dumplings with sour cream and dill. £7 (V)**



Jamaica – Mullet Escovitch Believed to have originated in Spain and brought to Jamaica by the Spaniards in the 16th century, Escovitch is a dish packed full of flavour as well as vibrant colours, you can find this dish all across Jamaica and is a very popular street food. **Mullet fillet seasoned with a fiery jerk seasoning, carrot, peppers and onions. £9 (GF)**



Italy – Toasted Ravioli Italy is famous for creating pasta in various shapes, filling and rich sauces. It is not known when Ravioli was first created but the earliest mention of it date back to the 14th century. This is a fun modern play on a historic dish. **Crispy Spinach and parmesan ravioli with a rich marinara sauce. £8 (V)**



South Africa – Bunny chow Widely popular cross South Africa and a very popular street food, consisting of **a fresh hollowed out loaf of bread which is filled with a fragrant chicken curry with the insides of the bread reserved for dipping. £9**

Desserts



Japan – Taiyaki First brought to Tokyo in 1909, **Taiyaki is a fish shaped sweet crispy shell stuffed with chocolate spread, this is Japan's most popular sweet street food. £6 (V)**



United states of America – Ice Cream Sandwich The earliest mentions of ice cream sandwiches in North America were in the year of 1899, New York street vendors sold slabs of ice cream between sheets of paper until someone had the idea of using cookies. **Chocolate chip and sea salt cookies with vanilla ice cream. £5 (V)**



Ukraine - Babka Old fashioned honey babka, babka originated in the Jewish communities of eastern Europe in the early 19th century and this is a well adored Ukrainian cake that many stall holders and grandmothers are famous for making. **Light and moist honey cake with cream cheese icing and honeycomb. £6 (V)**



France – Paris- Brest Invented in 1910 by the pastry chef Louis Durand, Paris Brest was named for a bike race that runs between Paris and the port city of Brest in northwest France, it was designed to resemble a bike wheel. **Choux pastry with a praline flavoured cream. £7 (V)**



India – Mango Kulfi Originating in Delhi kulfi was first made in the 16th century, now India's most popular ice cream and often found in street vendors carts. **Mango and cardamon infused frozen cream with toasted coconut. £5 (GF/VE)**

Please inform us of any Allergies or Intolerances when ordering
A discretionary service charge of 10% will be added to tables of 6 or more adults.