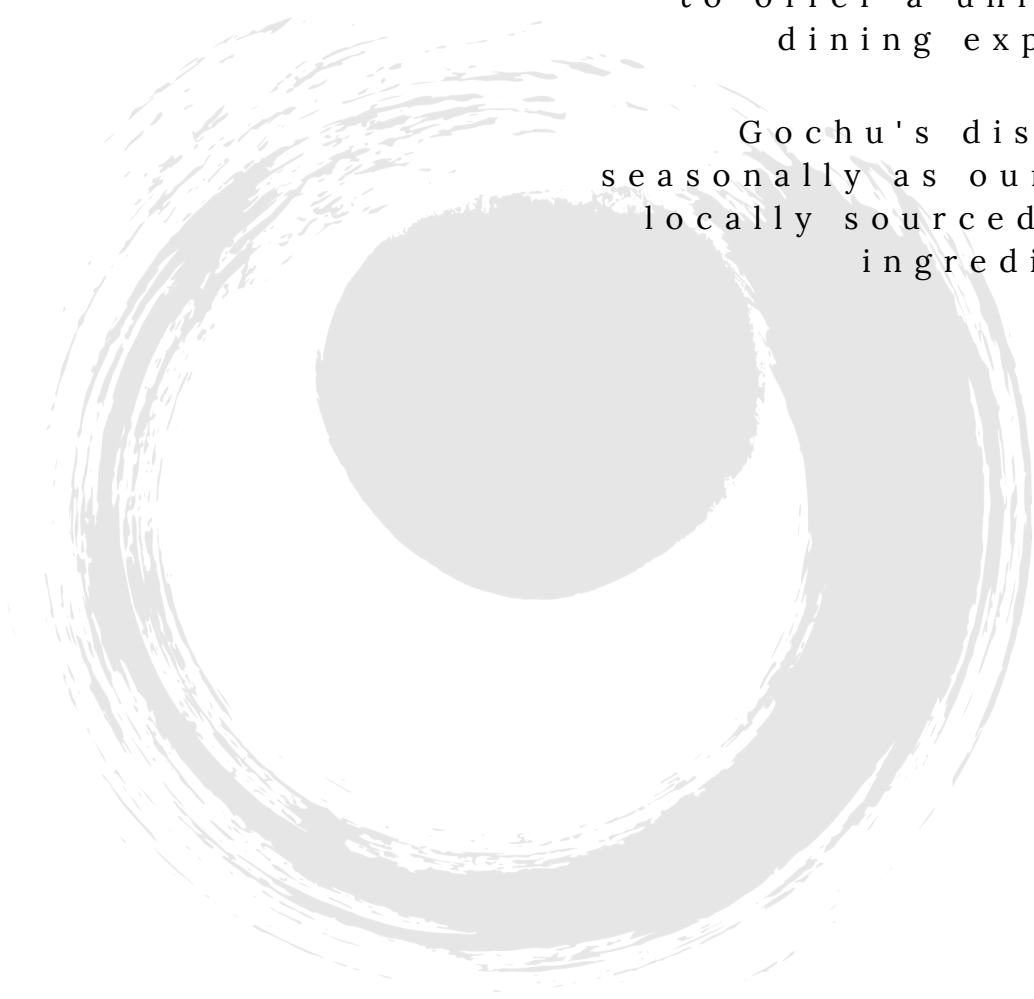


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Gochu explores the Japanese belief in inyo - two contrasting elements coming together, creating something innovative & balanced.

We do this by combining contemporary Japanese cooking with modern English techniques to offer a unique culinary dining experience.

Gochu's dishes change seasonally as our produce is all locally sourced, finest fresh ingredients.



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S N A C K S

EDAMAME BEANS (Ve)

Sesame. Garlic salt. Gochugaru. 6.00

KARAAGE CAULIFLOWER FLORETS (Ve)

Spicy vegan mayo. Salt & pepper seasoning. 6.50

PORK QUAVERS

Nori. Kimchi ketchup. 6.50

SMALL PLATES

MASTERSTOCK BABY BACK RIBS

Masterstock glaze. Kimchi slaw. Coriander. 12.00

ROAST MONKFISH

Curried parsnip puree. Tenderstem. Dill sambal.
Lotus root crisps. 14.00

ROAST HISPI CABBAGE (Ve)

Garlic whipped tofu. Roast onions.
Gochu chilli crunch. 10.00

LAMB SPRING ROLLS

Soy braised lamb shoulder. Gherkin ketchup.
Feta. Togarashi. 13.00

4oz GRASSFED BEEF FILLET (Cooked medium rare)

Sesame rice. Soy cured egg yolk. Gochu chilli crunch.
Crispy wild mushrooms. 18.00

CRISPY SQUID

Kewpie mayonnaise. Furikake. Fresh lime. 11.00

GOCHU FRIED CHICKEN 2.0

Spiced buttermilk chicken thigh. Gochujang sauce.
Spring onion. Karashi & garlic ranch. Sesame. 11.00

KING SCALLOPS

Scallop roe veloute. Pickled mushrooms.
Samphire. 17.00

OKONOMIYAKI

Savoury pancake. Roasted wild mushrooms. Kewpie
mayonnaise. Japanese BBQ. Bonito. Pickled ginger. 9.00
+ Pork belly 3.50

BAO BUNS

MISO TEMPURA COD

Black garlic ketchup. Spicy cucumber. Lemon. 12.00

CHIP BAO-TTY (Ve)

Spicy vegan mayonnaise. Triple cooked chips.
Japanese curry sauce. Crispy shallots. 9.50

ROAST PORK BELLY

Spiced apple hoisin. Pickled cucumber.
Crackling. 11.00

GYOZAS

SOY BRAISED BEEF BRISKET

Charred leek pesto. Gochu hot sauce.
Pickled mooli. 11.50

TRUFFLED MUSHROOM (Ve)

Caramelised onion. Gochu chilli crunch.
Pickled shallots. 10.00

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to order so will come out in waves, as & when
they are ready.

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SUSHI

SPICY NOBASHI PRAWN MAKI

Dill sambal aioli. Sriracha. Tempura scraps. Coriander. Half 8.50 Full 16.00

BEEF FILLET TARTARE

Crispy rice. Pickled shallot. Furikake. 14.00

HOUSE KIMCHI & AVOCADO MAKI ROLL (Ve)

Cucumber. Spicy vegan mayonnaise. Tonkotsu BBQ sauce. Crispy shallots. Half 7.00 Full 13.00

BEETROOT CURED SALMON URAMAKI

Chives. Salmon caviar. Shiso creme fraiche. Beet crisps. Half 8.50 Full 16.00

All sushi dishes are served with wasabi, pickled ginger & ponzu dipping sauce.

LARGE BOWLS

PORK BELLY RAMEN

Tonkotsu broth. Ramen noodles. Furikake. Chashu pork belly. Bonito oil. House kimchi. Charred spring onion. Ramen egg. 22.00
+ EXTRA SPICE 1.00

GOCHU JAPANESE CURRY

Sticky rice. Japanese curry sauce. Pickles. Top with:
Katsu chicken. 18.50
Karaage cauliflower. (Ve) 16.50

8oz GRASSFED BEEF FILLET (Cooked medium rare)

Sesame rice. Soy cured egg yolk. Gochu chilli crunch. Crispy wild mushrooms. 35.00

SIDE DISHES

FRIES (Ve)

Skin on fries. 4.50

GOCHU LOADED FRIES

Pork belly. Japanese curry sauce. Crackling. 7.50

Salt & Pepper. Roasted onions & peppers. Sichuan spice mix. Gochu hot sauce. (Ve) 7.50

Roast garlic salt. Lancashire cheese gratin. Soy braised beef brisket. Kimchi ketchup. 9.00

STICKY RICE

Plain. (Ve) 4.50
Japanese curry. Pickled carrots. (Ve) 6.50

BLACK BEAN DAN DAN UDON (Ve)

Spicy black bean sauce. Sesame. Spring onion. + Crispy beef 3.50 8.50

VEGETABLES

TERIYAKI TENDERSTEM (Ve)

House teriyaki. Gochu chilli crunch. Crispy garlic. 7.00

ROAST SPROUTS (Ve)

Black garlic ketchup. Spicy mayo. Chives. 6.50

HOUSE NAPA CABBAGE KIMCHI (Ve)

Napa cabbage kimchi. 5.00

EXTRA SAUCE

1.00

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DESSERTS

STICKY TOFFEE PUDDING

Stem ginger anglaise. Yuzu sake banana.
Honeycomb. 8.50

ORANGE AND TONKA BEAN CREME BRULEE

Chocolate crumble. Sake blackberries. Sesame. 8.00

SPICED COCONUT RICE PUDDING (Ve)

Pineapple compote. Honeycomb 8.00

MISO CHOC CHIP COOKIES

Vanilla ice cream. Caramelised white chocolate. 8.00

SUNDAYS



ROAST BEEF SIRLOIN

Yorkshire pudding. 'Salt & pepper' roast potatoes. Miso glazed carrots. Grilled greens & crispy onions. Gravy. 21.00

KARAAGE CHICKEN

Yorkshire pudding. 'Salt & pepper' roast potatoes. Miso glazed carrots. Grilled greens & crispy onions. Gravy. 18.00

MISO ROAST CAULIFLOWER

'Salt & pepper' roast potatoes. Miso (Ve) glazed carrots. Grilled greens & crispy onions. Vegan gravy. 17.50

ROAST EXTRAS

+ Miso glazed carrots. 3.00
+ 'Salt & pepper' roast potatoes. 4.50
+ Grilled greens & crispy onions. 3.50
+ Cauliflower cheese. 5.00
+ Gravy. 2.50

Please inform your server of any allergies or intolerances