

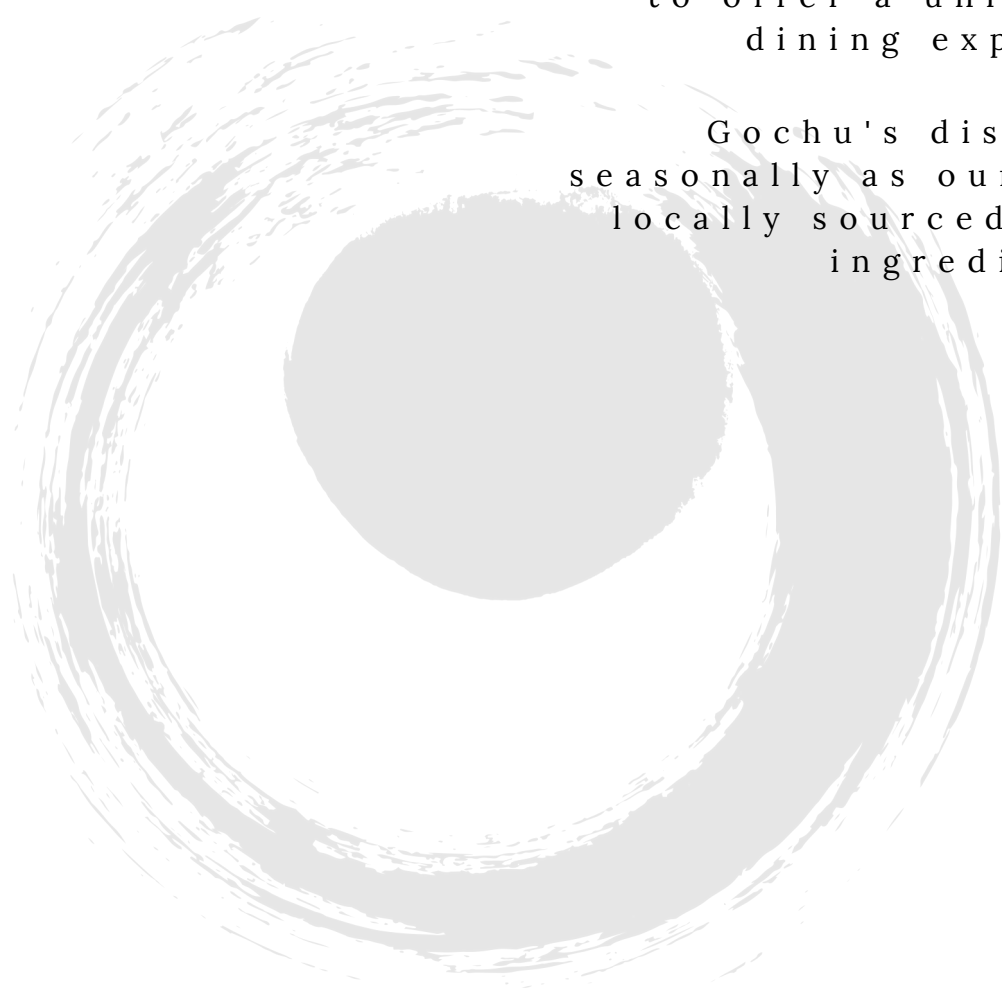
gochu | 愛

Proynton

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.



S N A C K S

EDAMAME BEANS (Ve)

Sesame. Garlic salt. Gochugaru. 6.50

KARAAGE CAULIFLOWER FLORETS (Ve)

Spicy vegan mayo. Salt & pepper seasoning. 7.25

CORN RIBS (V)

Smoky nori & garlic butter. Togorashi. 8.25

PORK QUAVERS

Nori. Kimchi ketchup. 7.00

CRISPY SQUID

Kewpie mayonnaise. Furikake. Fresh lime. 11.25

SUSHI BAR

TEMPURA EBI PASSION (2 pcs)

Sashimi grade salmon. Passionfruit. Cream cheese. 12.00

IKURA GUNKAN (2 pcs)

Salmon roe. Chive. 8.50

BEEF GUNKAN (2 pcs)

Smoky tomato jam. Crispy shallot. Shiso. 8.50

BARA CHIRASHI - 'Scattered sushi'

Sashimi grade salmon & tuna. Sushi rice. Salmon roe. Cucumber. Togarashi. 16.00

BEEF SIRLOIN TATAKI

Brown butter ponzu. Crispy garlic. Truffle aioli. 14.00

SAKU TUNA LOIN NIGIRI (3 pcs)

Sriracha. Green tobiko. Togarashi. 10.00

EBI PRAWN NIGIRI (3 pcs)

Lobster aioli. Coriander. 9.50

ATLANTIC SALMON SASHIMI

Cucumber & sesame salad. Dashi ponzu. 11.50

SAKU TUNA LOIN SASHIMI

Shredded baby gem. Pickled rhubarb. Dashi ponzu. 11.50

RAW OYSTER

Rhubarb mignonette. 4.50 per oyster
Buttermilk. Dill oil. 5.00 per oyster

MAKI

HOUSE KIMCHI & AVOCADO MAKI ROLL (Ve)

Spicy vegan mayonnaise.
Tonkotsu BBQ. Crispy shallots. Half 7.00 Full 13.50

NOBASHI PRAWN MAKI

Mango. Redeye mayonnaise.
Salted cucumber. Half 8.50 Full 16.00

SASHIMI GRADE TUNA LOIN MAKI

Sriracha. Green tobiko. Half 8.00 Full 15.00

SOY BRINED SALMON URAMAKI

Sesame. Salsa verde. Chive. Half 8.50 Full 16.00

TERIYAKI LOBSTER URAMAKI

Truffled teriyaki. Lobster aioli. Mango. Half 10.00 Full 19.50

A TASTE OF GOCHU CHEF'S SELECTION PLATTER

An extensive selection of our sushi dishes to share, carefully chosen by our chefs to give you a true taste of Gochu

10 DISHES | MINIMUM 3 PERSONS

£25.00pp



SEA

XL SCALLOPS

Heritage tomato vierge. Miso butter.
Smoky tomato jam. 18.00

BBQ MONKFISH

Pea & mint salsa verde. Charred asparagus.
Chilli oil. Crispy nori potato. 16.50

OKONOMIYAKI

Japanese savoury pancake. Trout roe.
Sashimi grade tuna tartare. Pickled ginger. 15.00

TEMPURA SOFT SHELL CRAB

Spring vermicelli salad. XO vinaigrette. 15.50

MISO BLACK COD

Gochujang Goma dare. Cucumber & daikon salad. 20.00

PLANT

'GOCHU FRIED MAITAKE' BAO (Ve)

Vegan sriracha buffalo sauce. Black garlic vegan
mayo. Spring onion. 12.00

TRUFFLED MUSHROOM GYOZA (Ve)

Green sauce. House chilli crunch.
Pickled shallot. 11.00

ROAST HISPI CABBAGE (Ve)

Garlic whipped tofu. Gochu hot sauce.
Pickled red onion. Cauliflower leaf seaweed. 13.00

TERIYAKI TENDERSTEM (Ve)

House teriyaki. Gochu chilli crunch. 7.50

LAND

ROAST PORK BELLY BAO

Spiced rhubarb hoisin. Pickled cucumber.
Crackling. 12.50

GOCHU FRIED CHICKEN

Spiced buttermilk chicken thigh. Gochujang sauce.
Spring onion. Karashi & garlic ranch. Sesame. 12.00

ROAST LAMB RUMP

Sichuan peppercorn sauce. Charred baby
gem. Lotus root crisps. 19.00

CONFIT DUCK LEG GYOZA

House plum sauce. Pickled cucumber.
Duck skin furikake. 12.50

4oz GRASSFED BEEF FILLET (medium rare)

Sesame rice. Crispy wild mushrooms.
Gochu chilli crunch. Soy cured egg yolk. 18.50

KATSU CHICKEN

Japanese curry sauce. Kimchi slaw. Spring onion. 16.00

PORK BELLY RAMEN - LARGE BOWL

Tonkotsu broth. Ramen noodles. Chashu
Pork belly. House kimchi. Black garlic rayu.
Spring onion. Ramen egg. Caramelised garlic. 23.50

SIDE DISHES

SKIN ON FRIES (Ve) 4.50

GOCHU LOADED FRIES

Pork belly. Japanese curry sauce. Crackling. 8.00
Salt & pepper. Roasted onions & peppers.
Sichuan spice mix. Gochu hot sauce. (Ve) 8.00

STICKY RICE

Plain. (Ve) 4.50
Japanese curry. Pickled red onion. (Ve) 7.00

HOUSE NAPA CABBAGE KIMCHI (Ve)

Napa cabbage kimchi. 5.00

DESSERTS

STICKY TOFFEE PUDDING

Stem ginger anglaise. Yuzu sake banana.
Salted crumble. 8.50

CHERRY BLOSSOM MATCHA PANNACOTTA

Matcha pannacotta. Cherry. Fig. Chocolate tuile. 12.00

COCONUT & TONKA BEAN RICE PUDDING (Ve)

Raspberry compote. Sesame. Honeycomb. 8.50

'STRAWBERRIES & CREAM' TART

Strawberry & yuzu compote. Whipped mascarpone.
Yuzu sorbet. Caramelised white chocolate. 9.00

COFFEE - TEA - MATCHA

ESPRESSO	3.00
LATTE	4.30
CAPPUCCINO	4.30
ICED LATTE	4.50
MATCHA	4.70

DESSERT WINE

SAUTERNES, CHATEAU LES MINGETS

Intense flavours of caramelised fruits, pear, melon & almond, rounded & balanced by good acidity. 125ml 12.00
375ml 35.00
France, 13.5%

PEDRO XIMENEZ, GONZALEZ BYASS

Incredibly sweet but with a natural freshness. 75ml 7.00
Flavours of dried fruit, raisins & cocoa.
Spain, 18%

PORT, BULAS LBV

Intense, complex aromas with notes of black fruits & chocolate. 75ml 7.50
Portugal, 20%



Sunday

ROAST BEEF SIRLOIN

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

CHASHU PORK

Yorkshire pudding. 'Salt & pepper' roast potatoes. Miso glazed carrots. Grilled greens & crispy onions. Gravy. 20.00

THREE MEAT ROAST

Roast beef sirloin.
Chashu pork.
Karaage chicken.
Yorkshire pudding. 'Salt & pepper' roast potatoes. Miso glazed carrots. Grilled greens & crispy onions. Gravy.
MINIMUM 2 CUSTOMERS 50.00

MISO ROAST CAULIFLOWER (Ve)

'Salt & pepper' roast potatoes. Miso glazed carrots. Grilled greens. Crispy onions. Vegan gravy. 17.50

KARAAGE CHICKEN

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

ROAST EXTRAS

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

*The Sunday Roasts are in addition to serving our full menu on a Sunday