

头盘 *Starter*

- 素菜春卷 £16
Vegetarian spring rolls | 4 pieces
Filled with mushrooms and cabbage, served with spring onions | V
- 海皇脆筒 £22.5
Crispy prawn rolls | 4 pieces
Filled with prawn, mixed seafood & vegetables
- 特色口水鸡 £22.5
Kou shui chicken
Tender poached chicken breast in a chilli broth
- 樱桃小脆萝卜 £16
Sliced radish
Marinated with chilli bean sauce | V, VG
- 烧椒嫩带 £19
Cured scallops & asparagus
garnished with grilled green pepper dressing
- 小拌鲜鱿鱼花 £22.5
Calamari flowers
Tender squid in Sichuan peppercorn & chilli oil
- 海鲜雲吞  £19.5
Scallop & prawn wontons | 6 pieces
with hot & spicy sauce
- 黑毛猪笼抄手 £19
Iberico pork dumplings | 6 pieces
with Sichuan garlic sauce
- 香焗口脆牛丝 £22.5
Sichuan shredded beef
Crispy beef juliennes in a sweet chilli glaze
- 芥味爽口嫩带子 £23.5
Seared scallop Pi Xian spicy soba noodles
Dressed with sesame peppercorn sauce
- 金钱辣牛肚 £21
Beef tripe & celery
with chilli sauce
- 白沙春露 £14.5
Green asparagus | V
dressed with white sesame
- 椒香巧手和牛卷 £28.5
Wagyu beef stuffed with marinated purple cabbage
with a garlic chilli dressing
- 蒜泥白肉 £19.5
Chilled thinly cut pork belly with cucumber slices
Marinated in chilli & garlic sauce
- 巧拌杏鲍丝 £18
Sliced king oyster mushrooms
Marinated with chilli oil | V
- 鲜椒蒜香辣鸡翅 £23.5
Wok-tossed chicken wings
with garlic & bell peppers
- 素衣脆笋 £14.5
Chinese pickled asparagus | V

羹汤 *Soup*

- 韭香胡辣汤 £15
Chinese leek spicy pepper soup | V
- 金色蟹柳汤 £15.5
Golden crab sticks soup
with salted egg yolk & kai-lan | GF

点心 *Dim Sum Platters*

- Steamed Dim Sum Platter* £35
- 蟹籽鳕鱼海带饺
Cod & seaweed dumplings with tobiko | 2 pieces
- XO酱水晶饺
XO sauce crystal prawn dumplings | 2 pieces
- 蘑菇菠菜饺
Mushroom & spinach dumplings | 2 pieces | V, VG
- 香槟虾饺
Rosé Champagne shrimp dumplings | 2 pieces

- Exquisite Dim Sum Platter* £35
- 姜葱龙虾包
Pan-seared ginger lobster bao | 2 pieces
- 黑椒和牛酥
Wagyu beef mille feuille | 2 pieces
Slow-cooked with black pepper
- 香煎粟米水晶饺
Pan-seared corn & mushrooms crystal dumplings | 2 pieces

点心 *Dim Sum*

- 黑毛猪小笼包 £16.5
Iberico pork xiao long bao | 3 pieces
- 姜葱龙虾包 £22.5
Pan-seared ginger lobster bao | 4 pieces
- 黑椒和牛酥 £22
Wagyu beef mille feuille | 4 pieces
Slow-cooked with black pepper
- 脆网双鲜煎 £16.5
Pan-fried Iberico pork dumplings | 3 pieces
with seafood, rolled in rice paper net
- 蘑菇菠菜饺 £14
Mushroom & spinach dumplings | 3 pieces | V, VG
- 萝卜丝酥 £14
Crispy turnip puffs | 3 pieces
- 鲜椒带子水晶饺 £15.5
Scallop & prawns crystal dumplings | 3 pieces
- 香煎粟米水晶饺 £14
Pan-seared corn & mushrooms crystal dumplings | 3 pieces

明炉烧烤 *Barbecue*

北京烤鸭  Whole £120 | Half £70

Roasted Peking duck

Served in two stages, second stage served as a side dish
(Whole duck serves 4-6 people, half duck serves 2-3 people)

蒙古烤羊 £50

Mongolian style barbecue rack of lamb



Hutong Signature Dish

海鲜 Seafood

双椒芽香辣龙虾肉 <i>Sichuan style deep fried lobster</i> with chilli, black beans & dried garlic	£110
金汤辣海鲜 <i>Mixed seafood in salted egg yolk broth</i> Lobster, scallops & prawns	£60
大红灯笼高高挂 <i>Red Lantern</i> Crispy soft-shell crab with Sichuan dried chilli	£47.5
胡麻子大虾 <i>Wok-tossed tiger prawns</i> with breadcrumbs, pepper & onion	£46
麻辣虾 <i>Ma La chilli prawns</i> Fried with dried chilli, Sichuan pepper & Chinese celery	£45
宫保虾 <i>Kung po style fried prawns</i>	£45
火烧胡椒虾 <i>Wok-fried tiger prawns & white peppercorn</i> with flaming Chinese wine	£45.5
霸王虾 <i>Fried prawns with salted egg yolk</i>	£42

鱼 Fish

开门红 <i>Sea bass red star noodles</i> serves 3-4 people Steamed sea bass with rice noodles & gong vegetables in Sichuan broth	£52
东海龙皇 <i>Sea bass fillet in spicy chilli broth</i> Poached with wild mushrooms & Chinese celery	£48
炆锅鲜椒嫩鱼柳 <i>Halibut fillets in salted egg yolk broth</i> with sizzling red & green pepper oil GF	£45
风味捞汁鳕鱼柳 <i>Wok-fried cod fillet</i> in a subtle blend of sweet chilli & oyster sauce	£45

肉类 Meat

老干妈煸炒牛柳 <i>Ma La beef tenderloin</i> Bell peppers, chilli & black bean sauce	£48
草捆牛骨 <i>Aromatic beef rib in lotus leaf</i> Ten-hour slow-braised in star anise, cinnamon & dark soy sauce	£48
山城辣子鸡 <i>Fried chicken fillet</i> with Sichuan dried chilli GF	£42
鲜汤辣和牛 <i>Wagyu beef in hot and sour broth</i> GF	£90
香醋骨 <i>Chinkiang pork ribs</i> Pork short ribs braised with sweet vinegar sauce	£42
京城羊肉 <i>Crispy de-boned lamb ribs</i> Marinated for 24 hours, braised & deep-fried	£44
和牛脆蒜苔 <i>Wok-fried wagyu beef</i> with garlic sprouts & chilli sauce	£49.5

豆腐 Tofu

麻婆豆腐 <i>Mapo tofu</i> Chilli sauce V, VG	£26
宫保豆腐 <i>Kung po tofu</i> V, VG	£26
青椒蚝汁扒豆腐 <i>Braised tofu</i> with green pepper & oyster sauce	£26
蛋黄豆蔬 <i>Choy Sum & tofu in salted egg yolk broth</i> with spring onions	£26
红焖原汁豆腐 <i>Braised tofu with chilli sauce</i> V	£26

蔬菜 Vegetables & Sides

风味飘香茄子 <i>Sichuan style aubergine tempura</i>	£18
姜汁玉兰 <i>Wok-fried kai-lan with ginger sauce</i> V, VG, GF	£15
干煸四季豆 <i>Spicy minced beef with string beans</i> Fried with chilli & dried petite shrimp	£17.5
香炒豆苗 <i>Wok-fried pea shoots</i> V	£17.5

饭面 Rice & Noodles

农香炒饭 <i>Seafood fried rice with dried salted fish & ginger</i> GF	£16
师傅炒饭 <i>Chef's pickled vegetable fried rice</i> V	£13.5
胡同炒饭 <i>Hutong spicy fried rice</i> with prawn, fennel seeds & chilli oil	£16
素菜炒面 <i>Fried noodles with seasonal vegetables</i> V	£16
胡同担担面 <i>Hutong Dan Dan noodles (per person)</i> with minced beef & peanut sauce in chilli soup	£16

甜点 Desserts

巧克力挞柑橘雪糕 <i>Chocolate tart, mandarin sorbet</i> V	£13.5
芒果布丁柑橘雪糕 <i>Mango pudding with fruit salsa, mandarin sorbet</i> GF	£13.5



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