

## Cooking the books at The White Hart..

### First Up - Momofuku, David Chang 2010

The first in our series of cooking the books allows us the pleasure of cooking some of David Chang's creations from start to finish.

Known for great ramen, popularising steamed pork buns in the West and his unique spin on American/ Korean trashy fine dining, Momofuku the book has been a constant presence in our kitchen since day dot.

We have picked some greatest hits, some bits we always wanted to try and some dishes that just taste damn delicious in our homage to David Chang and his masterpiece cookbook - MOMOFUKU

### The Menu

#### Nibbles

Chicharron w. shichimi togarashi  
(Pork scratchings w. Japanese 7-spice)

[Drink - Chandon Sparkling Argentinian Rose]

#### Starter

Momofuku steamed pork bun

[Drink - Ice cold Brooklyn lager]

#### Fish

Seared scallop, buttermilk, soy & poppy seeds

[Drink - Charles Smith - Kung Fu Girl Riesling 2015]

#### Main

Marinated skirt steak ssam, red kimchi puree & ginger spring onion sauce

[Drink - True grit, Reserve Petite Syrah]

#### Sides

Shiitake mushroom noodles & fried cauliflower

#### Dessert

Cereal milk panna cotta, chocolate, hazelnut, avocado

[Drink - Cereal killa]

Price - £35 per person

[Drink - £25]

The evening starts at 7.30pm - to book call 01428 683695