

BÖKAN

UK SOURCED / EUROPEAN DINING

BRUNCH

3 COURSES & BOTTOMLESS PROSECCO

£49 per person

STARTERS

Winter salad, quince chutney & vinegar, Stilton (v)
Scallops carpaccio, passion dressing, mesclun salad
Crispy organic hen's egg, piquillos & piperade, Taggiasca olive
Jerusalem artichoke soup, foie gras ravioli, crouton
Green Lentils salad, smoked duck, Radish, parmesan

MAIN COURSE

Beef filet, mashed potatoes, cranberry chutney, chestnut
Organic beef brunchger, egg, roastie potato, bacon, brioche bun
Savoury crepe, Organic hen's egg parfait, Gouda foam, onion marmalade (v)
Poached Line caught cod, leeks, lobster bisque
Squid tagliatelles like a carbonara, cockles, lemon, pancetta

DESSERT

Vanilla mousse, mandarin cream and sorbet, white chocolate
Chocolate mousse, salted caramel, passionfruit, peanut
Paris Brest choux pastry, praline cream, candied hazelnut, caramel ice cream
Selection of homemade ice cream and sorbet
Selection of artisan cheeses from Paxton & Whitfield

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Meat weights are approximate uncooked weights.
(v) Suitable for vegetarians. Fish dishes may contain bones or shells.

Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.