

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

Veal sweet bread, paccheri, mushroom duxelle, jus
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

Selection of artisan cheeses from Paxton & Whitfield
French king cake, puff pastry, almond cream, vanilla ice cream
Chocolate mousse, salted caramel, passionfruit, peanut
Blackcurrant and mascarpone tart, raspberry sorbet, coriander
Selection of homemade ice cream and sorbet

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.