

BÖKAN

UK SOURCED / EUROPEAN DINING

MOTHER'S DAY BRUNCH MENU

£ 75.00 pp

Choice of unlimited prosecco, house wine, beer or soft drinks

STARTERS

Sea bass carpaccio, lime, olive oil, poppy seed, croutons
Smoked eel & rabbit ballotine, pickled carrots, country bread
Steamed organic hen's egg, burned aubergine soup, shiitake, buckwheat tuile
Foie gras crème brulee, green apple mousse, pop corn
Thin mackerel tart, tomato, black olives, aged parmesan

MAINS

Josper grilled Merryfield farm duck breast, orange sauce, baby turnips
British rose veal filet, green asparagus, morel sauce
Organic welsh eggs, scrambled with black truffles, crème fraiche, Melba toast (v)
Seared hand dive scallops, confit potatoes, water cress, Avruga caviar
Roasted monk fish, saffron rice, chorizo, bell peppers

SWEETS

Selection of artisan cheeses from Paxton & Whitfield
Bökan version of a key lime pie
Paris-Brest, choux pastry, praline, hazelnut, gianduja tuile, poached pears & sorbet
Black forest cake, boozy cherries, dark chocolate sorbet
Selection of homemade ice cream and sorbet

Served from 12:30 to 14:30 (last order). Unlimited Prosecco, house wine, beer or soft drinks is available for 2 hours from time of reservation. Any additional drinks will be charged on consumption and added to your final bill. Reservations are subject to availability. 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.