

# BÖKAN

UK SOURCED / EUROPEAN DINING

## BRUNCH

3 COURSES & BOTTOMLESS PROSECCO

£49 per person

## STARTERS

Pugliese burrata, bitter winter leaves, smoked shallot (v)  
Brown shrimps, dashi broth, cavolo nero, coriander & lime  
Green bean salad, wasabi mayo, mimosa egg, smoked duck  
Line caught cod & crushed potatoes, crunchy vegetable, little gem  
Crispy organic welsh egg, Cornish gouda foam, onion marmelade (v)

## MAIN COURSE

Shepherd's pie of Merrifield duck leg confit, foie gras jus  
Organic beef brunchger, egg, roastie potato, bacon, brioche bun  
Organic Welsh egg omelette, ceps mushroom, lamb lettuce (v)  
Seared Scottish salmon, sandy carrot, green curry, nori chips  
El arroz bomba, octopus & squid, chicken, chorizo, bell peppers

## DESSERT

Selection of artisan cheeses from Paxton & Whitfield  
Mascarpone mousse, chocolate crumble, coffee ganache, tiramisu ice cream  
Carrot cake, cream cheese, candied pecans, passion, mango sorbet  
Blood orange & dulcey choux pastry, caramel ice cream  
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.