

BOKAN

UK SOURCED / EUROPEAN DINING

BRUNCH

3 COURSES & BOTTOMLESS PROSECCO

£49 per person

STARTERS

Braised Ox cheek ravioli, carrots, petals onions, red wine sauce

Brown shrimps, dashi broth, cavolo nero, coriander & lime

Steamed Organic hen's egg, green bean salad, melba toast, shaving pecorino (v)

Line caught cod & crushed potatoes, crunchy vegetable, little gem

Foie gras crème brulee, green apple mousse, pop corn

MAIN COURSE

Merrifield duck leg confit, honey glazed turnips, burned blood orange Moro

Josper grilled suckling pig, new Jersey potatoes, wild garlic

Handmade bucatini pasta, british nettles pesto, parmesan emulsion, pine nuts(v)

Bokan egg royal, crispy egg, Scottish smoked salmon, wasabi hollandaise

El arroz bomba, sea bass, chicken, chorizo, bell peppers

DESSERT

Selection of artisan cheeses from Paxton & Whitfield

Apple crumble, cinnamon, vanilla ice cream

Brown bread ice cream, blueberry, dulcety chocolate

Chocolate tart, Guinness sorbet

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.