

BÖKAN

UK SOURCED / EUROPEAN DINING

FATHER'S DAY BRUNCH

3 COURSES & BOTTOMLESS PROSECCO OR BEER

£49 per person

STARTERS

Soufflé pizza dough, tomato salad, cured Black Forest ham, dried olives
Organic Pugliese burrata, aubergine roasted in balsamic, tomato coulis (v)
Spicy baked egg, N'duja sausage, chick peas, courgette & harissa
Scottish salmon tartare, homemade potato blinis, shaved fennel
Green beans salad, wasabi mayo, confit tuna belly, mushroom shavings

MAIN COURSE

Josper Grilled pork T-bone, Whiskey barbecue sauce, roasted Jersey potatoes, Padron pepper
Daddy's brunch'ger, 225g of organic beef from Rhug estate, fried egg, cheddar, crispy bacon,
Pecorino ravioli, like a carbonara, parmesan, egg yolk, smoked pancetta (available for vegetarian)
Seared piri piri salmon, pearl barley, spring onion, tomato broth, sour cream
Paella rice, chorizo, squid & octopus, saffron mayo, basil

DESSERT

Selection of artisan cheeses from Paxton & Whitfield
Warm apricot tart, Sicilian pistachio ice cream
Profiteroles, mascarpone, chocolate sauce, caramel ice cream
Rum baba, vanilla Chantilly, mango & passion fruit
Selection of homemade ice cream and sorbet

Served from 12:30 to 14:30 (last order) on 17th June 2018 only. Bottomless Prosecco or Beer is available for 2 hours from time of reservation.

Any additional drinks will be charged on consumption and added to your final bill.

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.