

# BÖKAN

UK SOURCED / EUROPEAN DINING

## BRUNCH MENU

3 COURSES & BOTTOMLESS PROSECCO

£49 per person

### STARTERS

Marinated mackerel, mustard & Cornish strawberries  
Aubergines & tomato tart, fresh mozzarella di buffalo, basil coulis (v)  
Crispy organic hen's egg, British pea veloute, onion marmalade (v)  
Scottish salmon tartare, homemade potato blinis, shaved fennel  
Melon gazpacho, goat curd, artisanale mortadella, coriander

### MAIN COURSE

Merryfield duck leg confit, fresh borlotti beans, chorizo, carrots & red onions  
Grilled organic Rhug Estate lamb leg steak, tahini & yogurt sauce, tempura beans  
Pecorino ravioli, British green asparagus, parmesan, egg yolk (v)  
Line caught cod, pepper piperade, spiced tomato water & parsley oil  
Seared seabream fillet, glazed trombetta courgette, shellfish & coriander beurre blanc

### DESSERT

Selection of artisan cheeses from Paxton & Whitfield  
Mascarpone tiramisu, coffee jelly, chocolate crèmeux, tiramisu ice cream  
Fresh strawberries tart, caramelised puff pastry, pistachio ice cream  
Roasted pineapple, Pina colada sorbet, coconut tuile, Malibu foam  
Selection of homemade ice cream and sorbet

Served from 12:30 to 14:30 (last order) on Saturdays, Sundays and Bank Holiday. Bottomless Prosecco 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.