

BÖKAN

UK SOURCED / EUROPEAN DINING

BRUNCH MENU

3 COURSES & BOTTOMLESS PROSECCO

£49 per person

STARTERS

Organic beetroot, Graceburn cheese, horseradish mayo, mustard leaves (v)

Nicoise salad, quail eggs, marinated anchovies, white tuna belly

Parmesan royale, rocket soup, confit egg yolk, smoked pork

Heirloom tomatoes, herbs infused cold broth, marjoram crumble (v)

Smoked mackerel & cream cheese rilette, potato blinis, coriander

MAIN COURSE

Flat iron steak, green pepper & Scotch whisky sauce, "banana" potatoes

Grilled pork tenderloin, caponata, roasted pine nut, romesco sauce

Spelt risotto, smoked aubergines, caciocavallo, wild mushrooms (v)

Fresh zitini pasta, cockles, palourdes, mussels, yuzu & chily

Seared caught line cod, glazed root vegetables, Aioli

DESSERT

Selection of artisan cheeses from Paxton & Whitfield

After eight, chocolate fondant, milk foam, mint sorbet

Vanilla New York cheesecake, raspberry coulis, English rhubarb ice cream

Mirabelle tart, almond ice cream

Selection of homemade ice cream and sorbet

Served from 12:30 to 14:30 (last order) on Fridays, 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.