

BÖKAN

UK SOURCED / EUROPEAN DINING

BRUNCH MENU

3 COURSES & BOTTOMLESS PROSECCO

£49 per person

STARTERS

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

Piquillos peppers, burned aubergine caviar, white tuna belly

Leek salad, mimosa egg, chestnut mushroom, Parma ham

Curried cauliflower soup, steamed egg, pomegranate (v)

Smoked mackerel & cream cheese rilette, potato blinis, coriander

MAIN COURSE

Seared duck breast, caramelized apple & celeriac

Josper grilled lamb saddle, lemon potato, herb crust

Mushrooms cannelloni, sautéed cep, parmesan emulsion

Crispy whole red mullet, grapefruit vierge sauce, saffron rice

Fillet of seabream, sandy carrots, buckwheat emulsion

DESSERT

Selection of artisan cheeses from Paxton & Whitfield

Coconut bavaroise, roasted pineapple, pina colada sorbet

Black berries crème brulee, vanilla ice cream

Saint Honore, puff pastry, chocolate & vanilla Chantilly, salted caramel 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.