

BÖKAN

UK SOURCED / EUROPEAN DINING

BRUNCH MENU

3 COURSES & BOTTOMLESS PROSECCO

£49 per person

STARTERS

Organic beetroot, creamy D.O.P Gorgonzola, pomegranate (v)

Mann's kipper's rillettes, coriander, lime, homemade blinis

Leek salad, mimosa egg, chestnut mushroom, Parma ham

Steamed egg, sweetcorn, smoked bacon, polenta foam

Octopus salad, ratte potatoes, confit peppers & paprika mayo

MAIN COURSE

Josper grilled duck breast, roasted apple & leafy celeriac

Slow cooked lamb chuck, mash potato, garlic emulsion

Pumpkin risotto, sautéed wild mushroom, Barolo vinegar (v)

Roasted line caught cod, pancetta, red cabbage

Seared seabream, heirloom carrots, green curry emulsion

DESSERT

Selection of artisan cheeses from Paxton & Whitfield

Matcha tea crepes cake, apricot sauce & sorbet

Tropical mess, papaya, passion fruit, rum Chantilly, meringue

Italian sponge cake, almond ganache, dark chocolate sauce, mint sorbet

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.