

BÖKAN

UK SOURCED / EUROPEAN DINING

BRUNCH MENU

3 COURSES

£35 per person

ADD BOTTOMLESS PROSECCO

£15 per person

STARTERS

Roast winter vegetables & pink grapefruit salad, burrata, seeds, barrel aged balsamic (v)

Cured Scottish salmon, heirloom beetroot, gravlax sauce, dill

Steamed organic hen's egg, mushroom veloute, Cumbrian cured ham

Red Onion tart tatin, cured duck breast, smoked crème fraiche

Octopus salad, ratte potato, smoked paprika, padron pepper

MAIN COURSE

Braised beef cheek, red miso, shiso, mash potato, onion tempura

Josper grilled pork T-bone, roasted celeriac & chestnut

Pumpkin risotto, parmesan, rocket, truffle oil (v)

Poached line caught cod, champagne emulsion, confit leek

Seared plaice, crushed jerusalem artichoke, hazelnut, winter savoury foam

DESSERT

Selection of artisan cheeses from Paxton & Whitfield, grapes, dried apricots, quince and sesame crackers

After eight, hot chocolate cake, milk foam, mint sorbet

Roasted pineapple, Pina colada sorbet, coconut tuile, curry jelly

Homemade waffle, mascarpone cream, 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.