

BÖKAN

UK SOURCED / EUROPEAN DINING

FESTIVE LUNCH MENU

3 COURSES

£35 per person

STARTERS

Cured Scottish salmon, heirloom beetroot, gravlax sauce, dill

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

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

MAINS

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

Poached line caught cod, champagne emulsion, confit leek

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

DESSERTS

Duo of British cheeses from Paxton & Whitfield

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

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

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.