

BÖKAN

UK SOURCED / EUROPEAN DINING

BRUNCH MENU

3 COURSES

£35 per person

ADD BOTTOMLESS PROSECCO

£15 per person

STARTERS

Winter tomato salad, fresh basil, organic burrata foam (v)

Cured Scottish salmon, potato salad, gravlax sauce, dill

Steamed organic hen's egg, celeriac veloute, hazelnut, black tuile (v)

Free range chicken terrine, pickled black berries, country bread

Vitello tonnato, British rose veal, confit tuna sauce, capers, lemon

MAIN COURSE

Dry aged beef bavette, béarnaise sauce, green bean tempura

Braised organic lamb shoulder, mash potatoes, herbs crust

Truffle & Comte cheese omelette, little gem, spinach coulis (v)

Poached line caught cod, smoked bacon, confit cabbage, savory emulsion

Seaweed risotto, mussel, cockles, white wine emulsion

DESSERT

Selection of artisan cheeses from Paxton & Whitfield

Choco & coco, dark chocolate ganache, coconut foam

Lemon & poppy seeds cake, fresh herbs sorbet

Poached pear, butterscotch, toasted almonds, vanilla 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.