

BÖKAN

UK SOURCED / EUROPEAN DINING

BRUNCH MENU

3 COURSES

£35 per person

ADD BOTTOMLESS PROSECCO

£15 per person

STARTERS

Radicchio salad, Stilton, walnut crumble, pear (v)

Steamed organic hen's egg, Jerusalem artichoke puree, pickled girolles, hazelnut crackers (v)

Roasted cauliflower, curry, anchovies, citrus quinoa salad

Smoked salmon & scallops ceviche, passion fruit, ginger dressing, melba toast

Suckling pig porchetta, fennel & apple chutney

MAIN COURSE

Slow cooked beef chuck, blackberry & red wine sauce, soft polenta

Josper grilled hogget saddle, rosti potato, artichoke & olive puree, lemon marmalade

Homemade spaghetti alla chitarra, spinach, wild mushrooms, Parmigiano Reggiano

Poached line caught cod, green tea, rainbow Swiss chard, sesame & sake jelly

Seabream, razor clams, palourdes, baby turnips, sage emulsion

DESSERT

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

Golden chocolate sphere, smoked Araguani mousse, peanut sponge

Cheesecake, rhubarb sorbet & confit

Poached pear, butterscotch, toasted almonds, green apple 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.