

BÖKAN

UK SOURCED / EUROPEAN DINING

BRUNCH MENU

3 COURSES

£35 per person

ADD BOTTOMLESS PROSECCO

£15 per person

STARTERS

Onion soup, beef croquette, calcot & Tropea onion, Mayfield cheese

Crispy hen's egg, wild garlic foam, girolles & dry apricot ragu, broad beans (v)

Salmon & scallops ceviche, Chartreuse sorbet, fennel, herbs salad

Flamed mackerel, beetroot salad, sesame dressing, sake

Pâté en croute, wild boar & foie gras, pistachios, pickles blackberries

MAIN COURSE

Josper grilled Iberian pressa, smoked polenta, crispy bacon

Veal filet & sweetbread, heritage carrots, passion berry, wet garlic confit

Aged cave Cheddar agnolotti, spiky artichoke, black truffle (v)

Plaice, grenobloise sauce, green erbette, golden crouton

Lightly poached & smoked salmon, daikon veloute, yuzu, shiso

DESSERT

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

Lime sponge, poached rhubarb, white chocolate mousse, amaretto, grenadine sorbet

Carrot cake, cream cheese, pecan nuts, carrot & passion sorbet

Crème brulee, lavender, 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.