

# BÖKAN

UK SOURCED / EUROPEAN DINING

## EASTER WEEKEND BRUNCH MENU

From 19<sup>th</sup> until 22<sup>nd</sup> of April

3 COURSES

£45 per person

ADD BOTTOMLESS PROSECCO

£15 per person

### STARTERS

Scottish salmon tartar, avruga caviar, tobiko, coriander, potato crisp

Chicken liver parfait, pickled radish, country bread

Organic hen's egg, green asparagus veloute, buckwheat tuile (v)

Provencale millefeuille, burrata foam, basil & rocket (v)

Sardines, lemon & courgette stuffing, pine nut, crispy courgette flower

### MAINS

Josper grill Rhug Estate lamb steak, mint béarnaise, roasted potatoes

Whole rabbit tajine, whole grain mustard sauce, spicy bulghur, broad bean & prune

Mushroom shiitake risotto, sake & sesame, Mayfield egg yolk puree (v)

Squid spaghetti, Cornish chorizo emulsion, tomato marmalade & water

Seared line caught cod, peas & parmesan crust, white asparagus puree, pea shoots

### SWEETS

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

Surprise Easter chocolate egg, milk ice cream

Eton mess, strawberries sorbet, vanilla Chantilly cream, crunchy meringue

Alphonso mango tart, coconut mousse, mango sorbet

Selection of homemade ice cream and sorbet

Served from 12:30 to 14:30 (last order). Unlimited Prosecco is available for 2 hours from time of reservation. Any additional drinks will be charged on consumption and added to your final bill. Reservations are subject to availability. 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.