

BÖKAN

UK SOURCED / EUROPEAN DINING

BRUNCH MENU

3 COURSES

£35 per person

ADD BOTTOMLESS PROSECCO

£15 per person

STARTERS

Egg parfait, olive oil foam, wild garlic, gaufrette purple potato, black olive crumbs (v)

Beetroot gravlax seabass, Crapaudine beetroot, pomegranate dressing

White asparagus panna cotta, tomato coulis, lemon verbena sorbet, mustard leaves (v)

Tomato broth, stuffed tomato, beef short rib bolognese

Josper grill king prawn, burned mandarin skin, nettle mousse, burrata chips & stracciatella

MAIN COURSE

Lamb chump, couscous, peas, radish shaving, chimichurri sauce

Pork cheek, black garlic & miso, pak choi

Provencale millefeuille, parmesan foam, basil & pine nut pesto, rocket (v)

Crispy red mullet, fennel shavings and puree, onion marmalade

Arroz bomba, squid & hake, chicken wing, saffron risotto, n'duja

DESSERT

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

Almond shell, homemade matcha tea sauce, apple & coconut compote

Dark, milk & white chocolate mousse, mint sorbet

Blueberry panna cotta, pistachio crumble, fresh gariguetta strawberrie, blackcurrant 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.