

BÖKAN

UK SOURCED / EUROPEAN DINING

BRUNCH MENU

3 COURSES

£37 per person

ADD BOTTOMLESS PROSECCO

£15 per person

Amuse Bouche

STARTERS

Organic steamed egg, asparagus salad, smoked eel, nori & sesame chips

Melon gazpacho, goat curd, coriander, Monmouth cured ham, olive oil

Short rib croemesqui, whisky & bone marrow jus, pickled condiment

Onion fine tart, Mousseron mushroom, smoked ricotta, fig leaf oil (v)

Stuffed squid, heirloom tomato, fresh oregano, coastal herbs

MAIN COURSE

Merryfield duck pie, confit leg, crushed Jersey potatoes, fresh shallot, stout beer reduction

Slow cooked pork belly, Jospier grilled aubergine, friggitelletti pepper, romesco sauce

Courgette risotto, summer savory, courgette flower, Westcombe cheddar grated

Jospier grilled stone bass, minestrone, crispy basil powder, capers

Steamed sea trout, chamomile flower infusion, English pea veloute

DESSERT

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

Meringue, flat peach mousse, lemon verbena jelly, fresh almond, peach sorbet

Berry tartare, strawberry coulis, balsamic granite

Choco eclairs & choco Chantilly, peppermint tea ganache, cherry 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 1,5 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.