

BÖKAN

UK SOURCED / EUROPEAN DINING

BRUNCH MENU

3 COURSES

£37 per person

ADD BOTTOMLESS PROSECCO

£15 per person

Amuse Bouche

STARTERS

Chicken ballotine, foie gras ganache, radish leaves pesto, radish pickles

Smoked haddock, pissaladiere, Breme onion in charcoal, Taggiasca olive, oregano

Short rib beef gyoza, black currant, stout jus, espresso jelly, smoked ricotta

Wild mushroom & peach carpaccio, burnt peach coulis, rosemary sorbet (v)

Crispy squid ring, Vesuvio tomato, curry mayo, monks beard

MAIN COURSE

Rhug Estate lamb leg steak, bulghur tajine, fresh apricot & prunes, mustard chimichurri

Josper grill quail, fine beans, cherry, Scotch quail egg, tarragon emulsion

Elderflower risotto, Josper grill courgette, courgette flower tempura, Westcombe cheddar (v)

Hake brandade, Jersey royal potato confit, chives, olive oil emulsion

Seared brill, baby summer vegetable, Cornish beetroot coulis, marjoram

DESSERT

Selection of artisan cheeses from Paxton & Whitfield, apricots & peach chutney, crackers

Creme caramel, hazelnut cremeux, pistachio sponge, caramel ice cream

Yogurt mousse, fresh melon & watermelon, melon sorbet

Choco & almond cake, choco cremeux, Chantilly cream, 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 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.