

BÖKAN

UK SOURCED / EUROPEAN DINING

SAMPLE MENU - EARLY SUNSET DOCKYARDS MENU

3 COURSES

£37 per person

Amuse Bouche

STARTERS

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

Or

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

Or

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

MAIN COURSE

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

Or

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

Or

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

DESSERT

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

Or

Yogurt mousse, fresh melon & watermelon, melon sorbet

Or

Choco & almond cake, choco cremeux, Chantilly cream, vanilla ice cream

Served from 18:00 only Monday to Sunday.

Table reservation for 1,5 hours from the time of the booking.

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.