

BÖKAN

UK SOURCED / EUROPEAN DINING

BRUNCH MENU

3 COURSES

£37 per person

ADD BOTTOMLESS PROSECCO

£15 per person

STARTERS

Raddichio & citrus salad, horseradish, yuzu sorbet

Sulphur dioxide

Smoked eel, blood orange jelly, stilton crumble

Dairy, gluten, fish

Rabbit saddle, wild mushroom, praline

Nuts, dairy

MAINS

Josper grilled lamb steak, kohlrabi, cabbage

Sulphur dioxide

Steamed Patagonia tooth fish, verveina, confit leek, turmeric

Dairy, fish

Chestnut gnocchi, turnworth foam, cardamom

Dairy, sulphur dioxide, nut, egg

DESSERTS

British cheeses from Paxton & Whitfield, apple & bergamot chutney, crackers

Dairy, gluten

Lemon tart, meringue, raspberry sorbet

Dairy, gluten, egg, sulphur dioxide

Chocolate Napolitan, mandarine, Grand Marnier

Gluten, dairy

Served from 12:30 to 14:30 (last order) on Saturdays and Sundays. 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.