

BÖKAN

UK SOURCED / EUROPEAN DINING

SIGNATURE COCKTAILS 15.00

Classic cocktails available upon request

Desert Blossom

Don Ramon, Briottet Cactus, lime & grapefruit cordial.

Canela Rai

Calvados, Mozart Pumpkin, pumpkin puree, cinnamon syrup.

Bô-Tiki

Plantation pineapple, Plantation OFTD, Amaro di Angostura, Velvet Falernum, Huava, Lime, Pineapple, Orgeat syrup.

Head in the clouds

Portofino gin, Aperol, Italicus, Lime, Coco real.

Artemis

Glenfiddich 12, Ardbeg, Kokoru ginger, Ginger syrup, lemon, honey, egg white.

Rose Royale

Lanique Spirit of rose, Ketel One inf. Hibiscus, Champagne syrup, lemon, Prosecco Elderflower.

FORGOTTEN CLASSIC 14.00

Barnum Was Right Cocktail

Vitoria Regia Organic Gin, Apricot Brandy, Lemon.

Illegal

Maestro Dobel Humito, Plantation OFTD, Falernum, Luxardo Maraschino, Egg White (Vegan Option Available).

Tipperary

Kinahan's Cask Project, Del Professore rosso, Green Chartreuse, Angostura.

Spicy Fifty

Ketel One Vodka, Elderflower Cordial, Lime, Agave, Chili

WINES

SPARKLING & CHAMPAGNE	125ml	Bottle
BOTTEGA GOLD PROSECCO	11.50	60.00
TAITTINGER BRUT RÉSERVE	15.00	90.00
TAITTINGER BRUT ROSÉ	17.00	95.00
TAITTINGER PRELUDE		115.00
LOUIS ROEDERER CRISTAL BRUT		410.00
ARMAND DE BRIGNAC		540.00

ROSE WINES	175ml	Bottle
CHIARETTO BARDOLINO, ITALY	12.00	48.00
WHISPERING ANGEL, FRANCE	14.00	55.00

WHITE WINES	175ml	Bottle
LA LOUPE, FRANCE	11.00	39.00
ESPORAO RESERVA PORTUGAL	12.00	47.00
JB ADAM FRANCE	13.00	58.00
POUILLY FUME, FRANCE	14.50	60.00
POUILLY FUISSE, FRANCE		69.00

RED WINES	175ml	Bottle
MARIUS CHAPOUTIER, FRANCE	11.00	39.00
VINA REAL RESERVA, SPAIN	12.00	50.00
ERRAZURIZ, PINOT NOIR, CHILE	11.50	45.00
CA' MOMI, USA	17.00	65.00
C. FONBEL GRAN CRU, FRANCE		80.00

BŌKAN

UK SOURCED / EUROPEAN DINING

FOOD MENU

Choose one snack for £3 or a selection of four for £10

Thai Chilli Crackers , Gluten, Soya	
Pepper Discs , Milk, Sesame	
Wasabi Peas ,	
Mixed nuts , Peanuts, Nuts	
Olives	4.50
Chips	6.00
Truffle Chips	9.50
Sweet potato fries	7.00

Pulled Pork Brioche	14.00
Brioche, pulled pork, sour craft cabbage and sweet & sour sauce	
<i>Gluten, dairy, egg, sesame, sulphur dioxide</i>	

Paxton & Whitfield Cheese selection (v)	22.00
Ask for today's selection of British cheese, orange & pomegranate chutney, homemade bread	
<i>Gluten, dairy, sulphur dioxide</i>	

Cobble lane cured Butcher's select	22.00
Ask for today's selection of British charcuterie, cornichons, balsamic pickled onions, crackers	
<i>Gluten, sulphur dioxide</i>	

BŌkan tile selection	25.00
Mix British charcuterie & cheese	
<i>Gluten, dairy, sulphur dioxide</i>	

Caprese salad with mozzarella di bufala	14.00
<i>Dairy, gluten, sulphur dioxide</i>	

Chicken caesar salad	18.50
<i>Gluten, dairy, fish, egg</i>	

Super food salad, cous cous, smoked salmon	18.50
<i>Dairy, gluten, fish</i>	

Fish & chips, tartare sauce, pea salad	21.00
<i>Gluten, dairy, fish, egg</i>	

Pan fried seabream	24.00
Seabram with jospser root vegetables	
<i>Fish, sulphur dioxide</i>	

BŌkan Burger	21.00
Organic Rhug Estate beef burger, crispy bacon, cheddar, rocket, tomato, onion, Smoked mayo, ginger glaze, chips, pickles	
<i>Gluten, egg, dairy, sulphur dioxide</i>	

Portobello Burger (v)	21.00
Portobello mushroom, mozzarella, somoked mayo, lettuce, onion	
<i>Gluten, egg, dairy, sulphur dioxide</i>	

DESSERT

Nutella Gnocchi	9.00
<i>Gluten, dairy, eggs, nuts</i>	

Speculoos Gnocchi(ve)	9.00
<i>Gluten, soy, sodium metabisulphite</i>	

Sticky Toffee Pudding	12.50
<i>Dairy, egg, gluten</i>	

Fresh fruit salad	7.00
--------------------------	------

Please speak to our staff if you suffer from an allergy or food intolerance or would like more information on dish ingredients and allergens