

BÖKAN

UK SOURCED / EUROPEAN DINING

BRUNCH MENU

3 COURSES

£35 per person

ADD BOTTOMLESS PROSECCO

£15 per person

STARTERS

Venison carpaccio, blackberry, broccoli rabe pickles & puree

Steamed organic hen's egg, Cornish Gouda foam, wild mushroom, hazelnut crumble (v)

Marinated seabass, organic beetroot, lavender honey, fresh yuzu zest

Duo of langoustine & tiger prawns ceviche, grumolo salad, citrus segment

Chicken liver parfait, quince chutney, Jospers grill country bread

MAIN COURSE

Lamb filet & sweetbread, mustard crust, tarragon condiment, panisse, white Penja pepper

Jospers grill beef onglet, Roscoff onion tart, onion rings

Risotto, nettle coulis, spring tomato, burrata foam (v)

Steamed seabream, matcha tea, rainbow chard, sesame tuile, razor clams

Seared hake, steamed green asparagus, Avruga caviar sauce

DESSERT

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

Paris-Brest, sesame seed, tonka cream, celeriac ice cream

Whole organic apple, vanilla Chantilly, carrot & passion fruit ice cream

Crème brûlée, lavender, 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 2 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.