

BŌKAN

UK SOURCED / EUROPEAN DINING

Floor 38th

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.

Vintages may be subject to change according to availability. Please drink responsibly.

Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on beverage ingredients and allergens

SIGNATURE COCKTAILS

14.00

Adonis By Bokan

Umeshu, Pickled Vermouth, Tio pepe.

Chaos On The River

Campari, Orgeat, Lemon.

Pleased

Bacardi Oro, Pierre Ferrand Amber, Caramel, Lime.

New Rogers Sour

Bullet Rye, Chinotto, Orange Brandy, Pumpkin Spiced, Rioja, Egg White (Vegan Option Available).

Sweet Snow

Pierre Ferrand Amber, Mozart White Chocolate, Orange Brandy, Coconut Cream.

Golden Apple

Papidoux Calvados, Vermouth, Apple, Ginger.

Take Off

Ketel One, Chinotto, Agave, Ginger.

Take It Sloe

Elephant Sloe, Camomile, Maraschino, Fire Bitter.

Clementina

Tanqueray Sevilla, Apricot Brandy, Lemon, 0% prosecco.

Ruby Horizon

Bombay Murcian, Marashino, Lavander, Pink Prosecco.

Classic cocktails available upon request

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FORGOTTEN CLASSIC

14.00

Barnnum 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, Chilly.

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ALCOHOL FREE

7.50

Passione

Passion Fruit, Orgeat, Hibiscus, Soda Water.

Giorni Di Sole

Watermelon Syrup, Lime, Soda Water.

Classic cocktails available upon request

BEERS

Bottle

MODELO	5.50
CURIOUS IPA	7.00
ASPALL CIDER	7.00
PERONI GLUTEN FREE	5.50

SPARKLING WINES & CHAMPAGNE

125ml Bottle

BOTTEGA GOLD PROSECCO BRUT	11.50	60.00
BOTTEGA 0%	5.00	25.00
TAITTINGER BRUT RÉSERVE	15.00	90.00
TAITTINGER PRESTIGE BRUT ROSÉ	17.00	95.00
TAITTINGER PRELUDE		115.00
LOUIS ROEDERER CRISTAL BRUT France		410.00
ARMAND DE BRIGNAC		540.00

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WHITE WINES

	175ml	Bottle
2021, GRENACHE BLANC LA LOUPE, LANGUEDOC, FRANCE	11.00	39.00
2021, ESPORAO RESERVA BRANCO, ALENTEJO, PORTUGAL	12.00	47.00
2021, PINOT AUXERROIS, JB ADAM (BIODINAMIC), ALSACE, FRANCE	13.00	58.00
2021, POUILLY FUME DOMAINE BELAIR, LOIRE, FRANCE	14.50	60.00
2021, POUILLY FUISSE LES CRAYS AUVIGUE, BURGUNDY, FRANCE		69.00

ROSE WINES

	175ml	Bottle
2021, CHIARETTO BARDOLINO, GORGO, ORGANIC, VENETO, ITALY	12.00	48.00
2021, WHISPERING ANGEL CAVES D`ESCLANS, PROVENCE, FRANCE	14.00	55.00

RED WINES

	175ml	Bottle
2021, MARIUS M. CHAPOUTIER, IGP PAYS D`OC, FRANCE	11.00	39.00
2016, VINA REAL RESERVA, RIOJA, ALAVESA, SPAIN	12.00	50.00
2021, ERRAZURIZ, PINOT NOIR, ACONCAGUA VALLEY, CHILE	11.50	45.00
2019, CA`MOMI, CABERNET SAUVIGNON, NAPA VALEY, USA	17.00	65.00
2015, CHATEAU FONBEL, GRAND CRU, ST EMILION, BORDEAUX, FRANCE		80.00

125ml available upon request

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SCOTCH SINGLE MALT 50 ml

Aberfeldy 12 Year Old	12.00	Glenmorangie The Original	12.00
Balblair 2005	14.00	Glenmrangie Quinta Ruban 14yo	16.00
Balvenie 12 yo Double Wood	14.00	Glenmorangie Lasanta	14.00
Balvenie 14 yo Caribbean cask	16.00	Glenmorangie Signet	30.00
Balvenie 17 Year Old	24.00	Jura Prophecy	12.00
Balvenie 30 yo	240.00	Lagavulin 16 Year Old	18.00
Bruichladdich Black Art 4.1	86.00	Laphroaig 10 Year Old	14.00
Bruichladdich Black Art 6.1	60.00	Oban 14 Year Old	20.00
Bruichladdich Laddie	14.00	Talisker 10 Year Old	14.00
Cardhu 18 Year Old	20.00	Talisker Storm	14.00
Caol ILA Moch	16.00	Talisker 30 Year Old	62.00
Caol ILA 12 Year Old	14.00	The Macallan 12 Sherry Oak Cask	16.00
Compass Box Orangerie	14.00	The Macallan 21 yo Fine Oak	260.00
Compass Box Hedonism	16.00		
Dalmore 12 Year Old	16.00		
Dalmore 18 Year Old	56.00		
Dalmore Cigar Malt	20.00		
Edradour 10 Year Old	14.00		
Glenfarclas 10 Year Old	14.00		
Glenfarclas 25 Year Old	24.00		
Glenfiddich 12 Year Old	12.00		
Glenfiddich 15 Year Old	14.00		
Glenfiddich 18 Year Old	18.00		
Glenfiddich Project XX	16.00		
Glenfiddich IPA	14.00		
Glenfiddich Fire and Cane	16.00		
Glenfiddich Grand Cru 23 Year Old	40.00		

25 ml available upon request

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SCOTCH BLENDED **50 ml**

Ballantine`s 17 Year Old	16.00
Chivas Regal 12 Year Old	10.00
Chivas Regal 18 Year Old	16.00
Chivas Regal 21 yo Royal Salute	24.00
Chivas Regal 25 Year Old	32.00
Johnnie Walker Black Label	12.00
Johnnie Walker Blue Label	36.00
Monkey Shoulder	10.00

BOURBON & TENNESSEE **50 ml**

Bulleit	12.00
Bulleit 10 Year Old	14.00
Eagle rare	12.00
Four Roses Single Barrell	14.00
Gentleman Jack	12.00
Jack Daniel`s N°7	10.00
Jack Daniel`s Single Barrel	12.00
Maker`s Mark	10.00
Wild Turkey 101	12.00
Woodford reserve	12.00

RYE **50 ml**

Bulleit	12.00
Rittenhouse Rye Straight 100-Proof	14.00
Sazerac	20.00
Wild Turkey Rye Straight	14.00
Woodford Reserve	14.00

IRISH **50 ml**

Hyde n.6	14.00
Kinahan`s Small Batch	12.00
Kinahan`s Cask Project	12.00
Kinahan`s Heritage	16.00
Tullamore Dew 12yo	16.00

JAPANESE **50 ml**

Nikka from the Barrel	14.00
Suntory Hakushu Distillers Reserve	16.00
Suntory Hakushu 12 Year Old	30.00
Suntory Yamazaki Distillers Reserve	16.00
Suntory Yamazaki 12 Years Old	22.00
Suntory Toki	10.00
Suntory Hibiki Harmony	18.00

OTHERS **50 ml**

Crown Royal	12.00
Rubis Blanc	12.00

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<u>GIN</u>	<u>50 ml</u>		
Audemus Pink Pepper	12.00	Sipsmith London Dry	12.00
Bacur	10.00	Sipsmith Sloe Gin	10.00
Bimber London Dry	12.00	Sipsmith V.J.O.P 57.7%	12.00
BLOOM Rose & Jasmine	12.00	Tanqueray Export	10.00
Bombay Sapphire	10.00	Tanqueray No.10	12.00
Brockmans Premium	12.00	Tanqueray Rangpur	10.00
Caorunn	12.00	Tanqueray Flor de Sevilla	10.00
Copperhead Black Batch	12.00	The Botanist	12.00
Copperhead London Dry	12.00	Vitoria Regia Organic	10.00
Del Professore Crocodile Old Tom	12.00	Vitoria Regia Organic Rose	10.00
Del Professore Madame	12.00	Warner Edwards Rhubarb	12.00
Del Professore Monsieur	12.00	Warner Edwards Elderflower	12.00
Darnley`s Spiced	12.00		
Elephant Gin	12.00		
Elephant Sloe Gin	12.00		
Hayman`s London Dry	10.00	<u>GENEVER</u>	<u>50 ml</u>
Gin Mare	10.00	De Borgen New Style	12.00
Hendrick`s	12.00	De Borgen Old Style	12.00
Jensen`s Old Tom	12.00	Zuidam 5 Year Old	12.00
Jinzu	12.00		
Monkey 47 Schwarzwald Dry	12.00		
N. 3	12.00		
N.209	12.00		
Plymouth - Navy Strength	12.00		
Plymouth Sloe	10.00		
Roku Gin	12.00		

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<u>RUM</u>	<u>50 ml</u>		
Angostura 7 Year Old	10.00	Zacapa Centenario	24.00
Angostura 1824	14.00	Wray and Nephew	12.00
Angostura 1919	12.00		
Appleton 12 Year Old	14.00	<u>VODKA</u>	<u>50 ml</u>
Bacardi Carta Blanca	10.00	Babicka'	12.00
Bacardi Carta Oro	10.00	Beluga Noble	12.00
Bacardi Carta Negra	10.00	Beluga Transatlantic	12.00
Bacardi Carta Ocho	12.00	Beluga Gold Line	20.00
Dictador 100 Amber	14.00	Belvedere	12.00
Dictador 12 yo	14.00	Belvedere Unfiltered	12.00
Dictador 20yo	16.00	Chase Potato Smoked	12.00
Diplomatico Reserva Exclusiva	12.00	Elit By Stolichnaya	12.00
El Dorado 12 Year Old	12.00	Grey Goose L'Original	12.00
El Dorado 15 El Dorado 15 Year Old	14.00	Grey Goose Peach & Rosemary	12.00
Gosling Black Seal	10.00	Grey Goose Watermelon & Basil	12.00
Gosling Family Reserve	12.00	Reyka	10.00
Kraken Spice Rum	10.00	Russian Standard Gold	10.00
Matusalem 23	14.00	Russian Standard Platinum	10.00
Mount Gay 1703 Old Cask Sel	32.00	Russian Standard Imperia	12.00
Mount Gay Eclipse	10.00	Uluvka	12.00
Mount Gay Black Barrel	12.00	Zubrowka	10.00
Mount Gay Extra Old	16.00		
Pampero Anniversario	12.00		
Plantation O.F.T.D.	14.00		
Plantation Guyana	14.00		
Plantation Nicaragua	14.00		
Plantation Gran Anejo	12.00		
Ron Zacapa 23	16.00		

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CACHACA **50 ml**

Yaguara Branca 12.00

Yaguara Ouro 12.00

MEZCAL **50 ml**

Creyente Espadin 14.00

Del Maguey Pechuga 30.00

Derrumbes Zacatecas 14.00

La Venenosa Raicilla Costa 16.00

La Venenosa Raicilla Sur 18.00

Quiquiriqui Espadin 12.00

TEQUILA **50 ml**

1800 Jose Cuervo Silver 12.00

Jose Cuervo Reserva De la Familia 20.00

Don Julio Blanco 12.00

Don Julio Reposado 16.00

Don Julio Anejo 16.00

Maestro Dobel Anejo 16.00

Maestro Dobel Diamante 16.00

Maestro Dobel Humito 14.00

Maestro Dobel Silver 14.00

COGNAC **50 ml**

Hennessy Paradis Rare Cognac 120.00

Hennessy X.O 28.00

Remy Martin V.S.O.P 12.00

Pierre Ferrand Ambre 12.00

Pierre Ferrand 1840 16.00

Remy Martin Louis XIII 320.00

Remy Martin XO 30.00

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Bokan Food Menu

Mixed Nuts	4.50
Gluten, Nuts	
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 Gluten, dairy, egg, sesame, sulphur dioxide	
Paxton & Whitfield Cheese selection (v)	22.00
Ask for today's selection of British cheese, orange & pomegranate chutney, homemade bread Gluten, dairy, sulphur dioxide	
Cobble lane cured Butcher's selection	22.00
Ask for today's selection of British charcuterie, cornichons, balsamic pickled onions, crackers Gluten, sulphur dioxide	
Bōkan tile selection	25.00
Mix British charcuterie & cheese Gluten, dairy, sulphur dioxide	

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Caprese salad with mozzarella di bufala 14.00
Dairy, gluten, sulphur dioxide

Chicken caesar salad 18.50
Gluten, dairy, fish, egg

Super food salad, cous cous, smoked salmon 18.50
Dairy, gluten, fish

Fish & chips, tartare sauce, pea salad 21.00
Gluten, dairy, fish, egg

Pan fried seabream with josper root vegetables 24.00
Fish, sulphur dioxide

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

Portobello Burger (v) 18.50
Portobello mushroom, mozzarella, somoked mayo, lettuce, onion
Gluten, egg, dairy, sulphur dioxide

DESSERT

Nutella Gnocchi 9.00
Gluten, dairy, eggs, nuts

Speculoos Gnocchi (ve) 9.00
Gluten, soy, sodium metabisulphite

Sticky Toffee Pudding 12.50
Dairy, egg, gluten

Fresh fruit salad 7.00

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