

BOKAN

2 COURSE MENU £55

3 COURSE MENU £65

STARTERS

Asparagus Soup with Organic Crispy Egg
with Baerii Caviar (Optional Supplement £15)

Heritage Tomatoes with Prawn Papillote & Labneh cheese

Sea Bream Carpaccio with Lemon Dressing, Poppy Seeds & Croutons

Duck & Pistachio Terrine with Orange, Fennel

Wagyu Beef with Tenderstem Broccoli & Pickled Kohlrabi (Supplement £15)

MAINS

Risotto with Artichoke Tempura, Sun-Dried Tomatoes, Harissa Paste &
White Summer Truffle (Supplement £15)

Josper Grilled Stone Bass with White Asparagus & Hazelnut Condiment

Cod à Brás & Celeriac Foam

Dry-Aged Sirloin Steak with Courgette, Wild Garlic & Baby Morel Mushrooms

Josper Grilled Lamb Chump with Potato Hash & Ezme Salsa, Green Beans

SIDES

Truffle Mashed Potato 9.00

Tomato & Avocado Salad 7.50

Roasted Cauliflower with 'Nduja Sauce 6.50

Mashed Potato 7.50

Criss Cross Fries with Taleggio Sauce 6.50

DESSERTS

Selection of Artisan Cheeses with Seasonal Marmalade

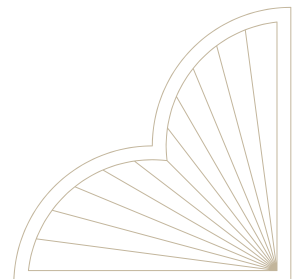
Lime cheesecake & Coconut Sorbet

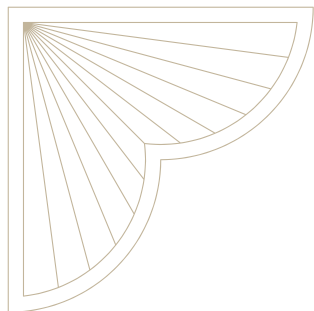
Chocolate Cake with Caramel & Hazelnut Ice Cream

Banoffee Pie with Caramel Ice Cream

Selection of Homemade Ice Creams & Sorbets

Please advise your server should you have any special dietary requirements or allergies.
Detailed allergen information can be provided upon request.
A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.





BOKAN

Tasting Experience £69

Wine Pairing £70

Until 9pm

Amuse-Bouche

Asparagus Soup with Organic Crispy Egg
Baerii Caviar with (Supplement £15 Optional)

Heritage Tomatoes with Prawn Papillote & Labneh Cheese

Cod à Brás & Celeriac Foam

Dry-Aged Sirloin Steak with
Courgette, Wild Garlic &
Baby Morel Mushrooms

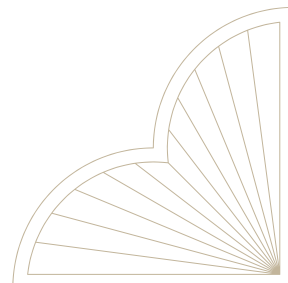
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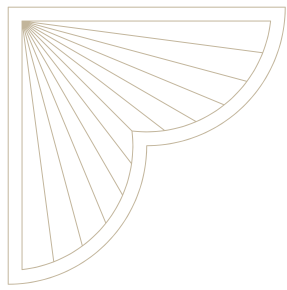
Josper Grilled Lamb Chump
with Potato Hash, Ezme Salsa
& Green Beans

Selection of Artisan Cheeses with Seasonal Marmalade
(optional extra course £15)

Tiramichoux with Mascarpone Cream & Coffee Ice Cream

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BOKAN

SKY-HIGH BRUNCH SERIES

3 COURSE MENU £45
BOTTOMLESS PROSECCO
OR HOUSE WINE (WHITE OR RED)
£19

STARTERS

Truffle Scrambled Eggs with Wild Mushrooms & Sourdough Bread

Organic Crispy Egg with Smoked Salmon & Crème Fraîche

Kimchi, Ham & Cheddar Croissant

Corn-fed Chicken Caesar Salad

MAINS

Shakshuka, Feta Cheese & Focaccia

Cod à Brás & Celeriac Foam

Shredded Beef Short Rib with Waffle & Fried Egg, Raclette Cheese

Bōkan Wagyu Burger

SIDES

Truffle Mashed Potato 9.00

Tomato & Avocado Salad 7.50

Roasted Cauliflower with 'Nduja Sauce 6.50

Mashed Potato 7.50

Criss Cross Fries with Taleggio Sauce 6.50

DESSERTS

Selection of Artisan Cheeses with Seasonal Marmalade

Sticky Toffee Pudding with Whiskey Caramel & Chantilly Cream

Raspberry & Coconut Pancake Cake with Piña Colada Sorbet

Selection of Homemade Ice Creams & Sorbets

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