

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

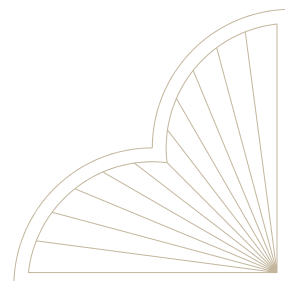
Lime cheesecake & Coconut Sorbet

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.





SKY-HIGH BRUNCH SERIES

3 COURSE MENU £45

STARTERS

Truffle Scrambled Eggs with Wild Mushrooms & Sourdough Bread
Gluten • Egg • Dairy • Sulphites

Organic Crispy Egg with Smoked Salmon & Crème Fraîche
Dairy • Gluten • Egg • Fish

Beef Steak Sausage Waffle, Jalapeno & Onion Marmalade, Scamorza Cheese
Dairy • Gluten • Egg • Sulphites

Corn-fed Chicken Caesar Salad
Dairy • Egg • Fish • Gluten • Mustard • Sulphites

MAINS

Heritage Tomatoes & Avocado Salsa, Jacket Potato, Omelette & Feta Cheese
Dairy • Gluten • Egg • Sulphites

Cod à Brás & Celeriac Foam
Fish • Egg • Dairy • Celery • Sulphites

Pork Escalope with Potato Salad & Green Beans
Egg • Gluten • Sulphites

Bōkan Wagyu Burger
Dairy • Gluten • Egg • Mustard • Sulphites

SIDES

Truffle Mashed Potato 9.00

Tomato & Avocado Salad 7.50

Roasted Cauliflower with 'Nduja Sauce 6.50

Criss Cross Fries with Taleggio Sauce 6.50

Mashed Potato 7.50

Baerii Caviar 3gr / White Summer Truffle 15.00

DESSERTS

Selection of Artisan Cheeses with Quince Marmalade
Dairy • Gluten

Sticky Toffee Pudding with Whiskey Caramel & Chantilly Cream
Dairy • Egg • Gluten, Sulphites

Raspberry & Coconut Pancake Cake with Piña Colada Sorbet
Dairy • Egg • Gluten

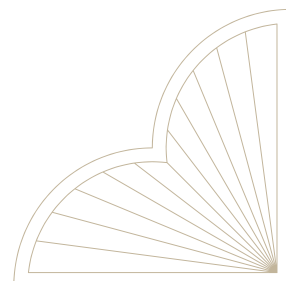
A selection of Homemade Ice Creams & Sorbets
Dairy • Egg • Nuts • soya

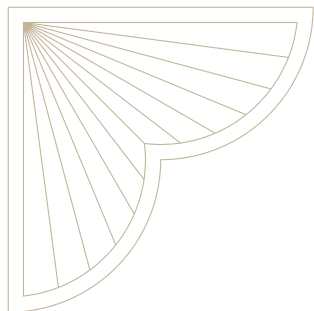


BOTTOMLESS
PROSECCO
WHITE OR RED

£19

Please advise your server should you have any special dietary requirements or allergies.
Detailed allergen information can be provided upon request. Last order 14:15
Bottomless 1.5 hrs from your reservation time at business discretion. 16:00 Close
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

OR

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

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.

