BŌKAN

STARTERS

2 COURSE MENU £55
3 COURSE MENU £65
Caviar week
Baerii Caviar 3gr-£9
Black Truffle £10

Organic Steamed Egg, Chestnut Purée, Sheep's Ricotta & Polenta Foam
(Black Truffle - Recommended)

King Prawn & Pomelo with Coconut, Spicy Mayonnaise, Peanuts

Scallop Gratin with Lemongrass Foam & Kalettes

Pig's Head Terrine, Wasabi Beluga Lentils & Pickled Radish

Foie Gras Escalope, Blood Orange, Fennel Purée & Walnuts

MAINS

Black Truffle Risotto with Jerusalem Artichoke & Stracciatella

Grilled Sea Bass, Crispy Black Rice, Sweet Pepper & Lemongrass Sauce, Samphire

Lobster, Duo Linguine al Nero di Seppia
(Supplement £10)

Dry-Aged Sirloin Steak with, Roasted White Potatoes, Rainbow Chard, Horseradish

Rabbit Ballotine with Confit Leg Croquette, Borlotti Beans & Almonds

SIDES

Truffle Mashed Potato 9.00

Beetroot & Gorgonzola Salad 6.50

Mashed Potato 7.50

Tomato & Avocado Salad 7.50

Criss Cross Fries with Taleggio Sauce 6.50

DESSERTS

Selection of Artisan Cheeses with Seasonal Marmalade

Chocolate Mousse & Pecan Praline Cake with Caramel Ice cream

Apple Flan, Crumble, Isigny Cream, Vanilla Ice Cream

Pumpkin Taco with Pine Cone 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.

BŌKAN

Tasting Experience £69
Wine Pairing £70
Until 9pm

Amuse-Bouche

Organic Steamed Egg, Chestnut Purée, Sheep's Ricotta & Polenta Foam
(add Baerii Caviar - supplement £15)

King Prawn and Pomelo, Coconut, Spicy Mayonnaise, Peanuts

Grilled Sea Bass, Crispy Black Rice, Sweet Pepper, Lemongrass Sauce & Samphire

Dry-Aged Sirloin Steak with Roasted White Potatoes, Rainbow Chard, & Horseradish

OR

Rabbit Ballotine with Confit Leg Croquette, Borlotti Beans & Almonds

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

Poached Pear, Ricotta & Bergamot Ice Cream

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BŌKAN

SKY-HIGH BRUNCH SERIES

3 COURSE MENU £49

BOTTOMLESS
PROSECCO
WHITE OR RED
£19
(Selection of 1)

STARTERS

Beluga Lentil Salad, Roasted Butternut Squash, Organic Feta Cheese
Dairy • Egg • Gluten • Mustard • Sulphites

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

King Prawn & Grapefruit Salad with Coconut, Spicy Mayonnaise, Peanuts
Gluten • Peanuts • Egg • Fish • Crustaceans

Slow Cooked Beef Rib Waffle, Jalapeno & Onion Marmalade, Scamorza Cheese
Dairy • Gluten • Egg • Sulphites

MAINS

Black Truffle Risotto with Jerusalem Artichoke & Stracciatella
Dairy • Gluten • Sulphites

Seabream, Crispy Black Rice, Sweet Pepper & Lemongrass Sauce, Samphire
Fish • Dairy • Sulphites

Maple Cured Pork Ribeye, Roasted Potatoes, Swiss Chard, Peppercorn Sauce
Egg • Gluten • Mustard • Sulphites

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

SIDES

Truffle Mashed Potato 9.00

Tomato & Avocado Salad 7.50

Beetroot & Gorgonzola Salad 6.50

Criss Cross Fries with Taleggio Sauce 6.50

Mashed Potato 7.50

DESSERTS

Selection of Artisan Cheeses with Seasonal Chutney
Dairy • Gluten

Sticky Toffe Pudding, Vanilla Ice Cream
Gluten •Dairy • Egg

Apple Cumble, Isigny Cream and Vanilla Ice Cream
Dairy • Egg • Gluten

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

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.