

# SAMPLE MENU

**BŌKAN 37**

## A LA CARTE

### STARTERS

Steamed organic Welsh egg, Rollright foam, Hen of the Woods mushrooms, melba (v)	11.00
Marinated seabass, organic beetroot, lavender honey, fresh yuzu zest	12.00
Pâté en croute, venison & wild boar, pistachio, pickled black berries	12.00
British dry aged beef tartar, white soy & mirin, sesame, wasabi mayo	12.50
Squid & octopus salad, cime di rapa, broccoli, sweet garlic chips, bottarga	13.00
Portland crab meat, blood orange jelly, kumquat, yoghurt, coriander	14.00

### MAINS

Tagliatelle of celeriac, black truffle, Jerusalem artichoke, egg yolk, Parmesan, hazelnut (v)	27.00
Flamed Scottish salmon, sorel sauce, spinach berlingo, tobiko	28.00
Bouillabaisse, John Dory, scallop, langoustine, ratte potatoes, saffron, tapioca crisp	33.00
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Duo of partridge & foie gras, organic cabbage, smoked bacon, braised legs	28.00
Grilled Rhug Estate organic lamb, olive & harrisa puree, artichoke, confit cedro	32.00
Dry aged Hereford beef fillet, onion tart, smoked Roscoff mousse, Perigueux sauce	36.00

### SIDES

Market vegetables, mash or homemade frites	4.00
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## CHEF TASTING MENU

£70.00/person

*This menu is for the enjoyment of the entire table*

Amuse Bouche

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Portland crab meat, blood orange jelly, kumquat, yoghurt, coriander

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Steamed organic Welsh egg, Rollright foam, Hen of the Woods mushrooms, melba

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Flamed Scottish salmon, sorel sauce, spinach berlingo, tobiko

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Josper grilled venison fillet smoked in juniper berry, braised salsify, London gin

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Black forest, Manjari chocolate, black cherry sorbet

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Tea or Coffee & petit fours

**MATCHING WINE FOR YOUR TASTING MENU...**

Additional £40.00/person

Ask our sommelier to recommend the best wine