

BÖKAN

UK SOURCED / EUROPEAN DINING

SAMPLE BRUNCH MENU

3 COURSES

£37 per person

ADD BOTTOMLESS PROSECCO

£15 per person

Amuse Bouche

STARTERS

Organic soft boiled egg, Caesar dressing, bacon cream, parmesan

Salmon ceviche, grapefruit dressing, cucumber & sesame seeds

Stuffed saddle rabbit, leg confit, pickled radish, grape must mustard, savory

Aubergine veloute, stuffed courgette flower, Ragstone, paprika

Crispy prawn, green asparagus salad, strawberry dressing, monk's beard

MAIN COURSE

Rhug estate lamb saddle, almond & loquat stuffing, Jospier grilled courgette, Amaretto jelly

Jospier grill veal escalope, rocket emulsion, olive puree & harissa

Orecchiette pasta, tomato marmalade, nettle pesto, smoked ricotta

Poached cod, confit potato, onion marmalade, parmesan emulsion

Seared sea bream, white asparagus, black garlic mayo, mimosa egg

DESSERT

Selection of artisan cheeses from Paxton & Whitfield

Capuccino verrine, coffee mousse, milk ice cream

Giant macaron, raspberry jam & ganache, tutti frutti sorbet

Dark chocolate magnum, burrata stracciatella, mint sorbet

Selection of homemade ice cream and sorbet

Served from 12:30 to 14:30 (last order) on Fridays, Saturdays, Sundays and Bank Holiday. Bottomless Prosecco is available for 1,5 hours from time of reservation.

Any additional drinks will be charged on consumption and added to your final bill.

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. Meat weights are approximate uncooked weights.

(v) Suitable for vegetarians. Fish dishes may contain bones or shells.

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