

BÖKAN

UK SOURCED / EUROPEAN DINING

EARLY SUNSET DOCKYARDS MENU

3 COURSES

£37 per person

Amuse Bouche

STARTERS

Porchetta, suckling pig, gouda, summer black truffle, savoury

Or

Organic scramble hen's egg, aubergine confit, ceps mushroom (v)

Or

Octopus carpaccio, crispy squid ring, pepper broth, friggiteli pepper, basil

MAIN COURSE

Free range chicken & eel teriyaki, sushi rice, ginger, dashi

Or

Paccheri, Tomato marmalade, rocket pesto, stracciatella burrata (v)

Or

Josper grilled lemon sole, caponata, Romesco sauce, hazelnut

DESSERT

Selection of artisan cheeses from Paxton & Whitfield, apricots & peach chutney, crackers

Or

Jivara Valrhona fondant, burnt peach coulis, lemon verbena, vineyard peach sorbet

Or

Almond sensation Valrhona tart, strawberry compote, tonka cream, strawberry sorbet

Served from 18:00 only Monday to Sunday.

Table reservation for 1,5 hours from the time of the booking.

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.