

# BOKAN

UK SOURCED / EUROPEAN DINING

# OSSIANO

UNDERWATER  
BAR & RESTAURANT

# BRAGARD

A LA CARTE

## STARTERS

Butternut squash & coconut veloute, pearl barley, bitter leaves (v)	11.00
Soft organic hen's egg, winter black truffle, Cornish Kern	14.00
Smoked trout "Floating Island" & cauliflower textures <i>By Chef Grégoire Berger</i>	13.50
Hokkaido scallops, truffle, maitake & cep praline <i>By Chef Grégoire Berger</i>	15.00
Crispy rabbit, sake jus, Sturia Ocsietra caviar, peanut, kaffir lime	13.50
Foie gras brioche, quince, organic celery, hibiscus <i>By Chef Guillaume Gillan</i>	14.00

## MAINS

Giant arancini, winter tomato ketchup, smoked mozza, rocket (v)	27.00
Patagonian tooth fish, Shiso, sechuan pepper <i>By Chef Grégoire Berger</i>	32.00
Whole lobster, bouillabaisse, saffron <i>By Chef Guillaume Gillan</i>	39.00
Wild partridge, crapaudine beetroot, pomegranate sauce, scots pine	28.00
Rhug Estate organic lamb canellonni, Burgundy style	32.00
Beef short rib, garganelli pasta, white penja pepper, black garlic <i>By Chef Guillaume Gillan</i>	36.00

SIDES	Sauteed wild mushroom	5.00	Mash potato	5.00	Winter black truffle	Market price
	Farmers salad	5.00	Black truffle mash potato	8.00		

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 and all of our game are wild and may contain shot. **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.