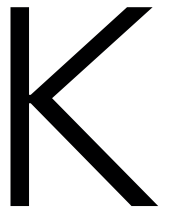


OKN1. A TASTE OF TOMORROW.
TODAY.



Tasting Menu

This menu has been created, cooked and will be served
by our talented trainee chefs.

Flavours of Italy

14 & 23 October

6 course tasting menu just £25pp

Roasted aubergine - confit arancini, confit tomato,
basil oil

.....

Duck ragout ravioli

or

Pea & burrata ravioli, tomato consommé, aged bal-
samic

.....

Seared salmon, smoked ricotta cream, grilled figs,
olive foam

.....

Blood orange & Campari sorbet

.....

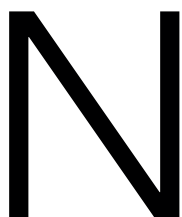
Veal saltimbocca, polenta chips, cavolo nero, veal jus

or

Vignarola – artichoke, pea & broad bean stew

.....

Chocolate, coffee & hazelnut



V Vegetarian VG Vegan

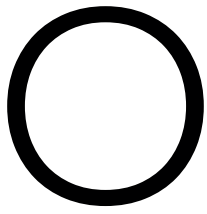
All our food may contain a trace of gluten.

Please let a member of the team know if you have any allergies or require nutritional information.

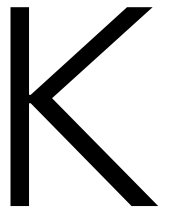
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OKN1. A TASTE OF TOMORROW. TODAY.



3 Course Menu

This menu has been created, cooked and will be served by our talented trainee chefs.

Bonfire Night

4 & 11 November

3 course menu just £20pp

STARTER

BLOODY MARY SOUP V - chilli oil dressing & mozzarella puffs
(can be VG if required)

CONFIT DUCK CROQUETTES - Sticky ginger dressing & smoked almonds

SPICED MACKEREL ON BRUSCHETTA - Apple and beetroot chutney & cider mustard dressing

MAIN

BRAISED OX CHEEK, PORTER AND ONION COTTAGE PIE -
Served with seasonal vegetables

PARSNIP & PORCINI WELLINGTON VG - Celeriac and potato rosti & red wine jus

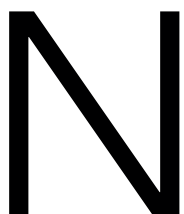
BAKED STONE BASS & HERB CRUST - burnt leek & potato puree, charred asparagus, pickled shallots & chive emulsion

DESSERT

GINGER STICKY TOFFEE PUDDING - Apple fritters, cinnamon crème anglaise

BANANA TART TATIN VG - Peanut butter ice cream, whiskey caramel sauce

CHOCOLATE SALTED CARAMEL POTS - Toasted marshmallow and honeycomb



V Vegetarian VG Vegan

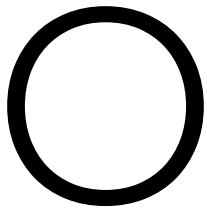
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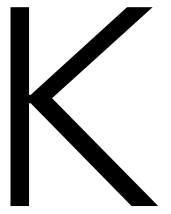
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OKN1. A TASTE OF TOMORROW.
TODAY.



3 Course Menu

This menu has been created, cooked and will be served
by our talented trainee chefs.

Thanksgiving

18 & 25 November

3 course menu just £20pp

STARTER

SMOKED CHICKEN, CRISPY BACON & CORN CHOWDER -
Chilli & coriander cornbread

PRAWN COCKTAIL - Avocado, cucumber, lemon emulsion, crispy
rye

POLENTA CHIPS V - Celeriac & beetroot slaw, mushroom
ketchup, chives

MAIN

BOURBON GLAZED STICKY BREAST OF TURKEY - Cranberry
stuffing, buttered mash, roasted corn, roasted brussels, gravy

GRIDDLED SIRLOIN OF BEEF (£2 SUPPLEMENT) - Green bean
casserole, maple BBQ beans, root vegetable slaw

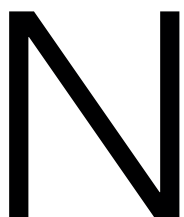
STUFFED PUMPKIN V - Rice, fennel, apple, pomegranate &
pecans, pumpkin velouté

DESSERT

PUMPKIN PIE - Stem ginger ice cream

CHOCOLATE LAVA CAKE - Peanut butter parfait

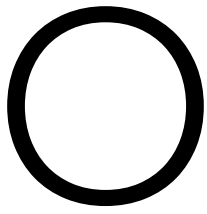
BAKED RASPBERRY CHEESECAKE - Raspberry tuile, vanilla
cream



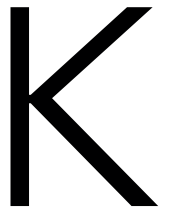
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OKN1. A TASTE OF TOMORROW. TODAY.



3 Course Menu

This menu has been created by our talented trainee chefs.



Christmas

2 - 30 December

(excludes 25, 26 & 31 December)



3 course menu just £25pp

STARTER

SPICED BEETROOT PUREE SOUP V - Sour cream, drizzled with roasted garlic oil

BRAISED DUCK LEG TARTLET - Celeriac, blue cheese, herb crumb

SMOKED SALMON - Smoked salmon & chive mousse, horseradish, sour cream & dill

MAIN

ROASTED BREAST OF TURKEY - Leg of turkey rolled with fig & cranberry and wrapped with bacon, glazed parsnips & carrots, shaved brussel sprouts, roast jus

GRILLED FILLET OF TROUT - Crispy potato terrine, braised fennel, white wine & lobster velouté, charred cucumber

ROASTED LOIN OF VENISON - Braised red cabbage with mulled wine, potato puree, wild mushroom jus

INDIAN INSPIRED SPICED LENTIL & NUT ROAST V - Roasted cauliflower puree, wilted baby spinach, sweet potato

DESSERT

CHRISTMAS PUDDING - Brandy Sauce, Boozy soaked dried fruit

CHOCOLATE & CHERRY ROULADE - Black cherry ice cream, griottines

POACHED PEAR MILLE FEUILLE - Crème patisserie, raspberries, creme Chantilly

V Vegetarian VG Vegan

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