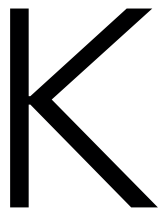


OKN1. A TASTE OF TOMORROW. TODAY.



3 Course Menu just £25pp

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

Best of Gordon Ramsay 5 May

STARTER

FRENCH ONION, TOASTED GRUYERE CROUTE (V)
SALT COD MOUSSE, CHERRY TOMATOES, BASIL OIL
BRAISED LAMB RAVIOLI, PEAS, LAMB JUS

MAIN

GLAZED GRESSINGHAM BREAST OF DUCK - chicory tarts,
creamed cabbage with lardons, duck jus
POACHED FILLET OF BRILL - red wine, beurre rouge, salsify,
potato puree
WINTER VEGETABLE STRUDEL (V) - tomato sauce, grilled
polenta

DESSERT

CHOCOLATE TART - peanut brittle, vanilla ice cream
PEAR FINANCIER - poached pear, raspberry, crème Chantilly
BANANA STICKY TOFFEE PUDDING - caramel, banana tuille

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.

OKN1 thanks you for your visit.

Many of our chefs and staff are still in training, so we don't charge service charge. Any gratuities are at your discretion.

