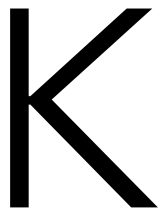


OKN1. A TASTE OF TOMORROW. TODAY.



3 Course Menu just £25pp

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

Great British Chefs 23 June

All the dishes on this menu have been inspired by some of the best chefs within the UK.

STARTER

CHILLED WATERCRESS & MINTED PEA SOUP

MACKEREL, HORSERADISH SNOW, CUCUMBER

CHICKEN & HAM TERRINE - pickled mushrooms, tarragon mayonnaise, honey and mustard dressings

MAIN

GRILLED PORK CHOP - warmed new potato salad, crispy prosciutto, cider cream sauce, caramelised apple puree, purple sprouting broccoli

POACHED AND ROASTED SUPREME OF CHICKEN - almond and thyme crust chargrilled cauliflower, almond puree, charred spring onions, roast chicken jus

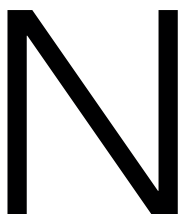
FILLET OF SEA BASS - mustard crust, creamed leeks, spinach puree, potato terrine

DESSERT

RHUBARB & CUSTARD - rhubarb eton mess, baked custard tart, rhubarb and gin jelly, rhubarb ripple ice cream, gingerbread crumb

BLACK FOREST BRÛLÉE - black cherry sorbet, cherry tuile

WHITE CHOCOLATE & STRAWBERRY CHEESECAKE - salad of strawberries, strawberry gel



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.

