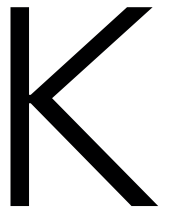


**A TASTE OF TOMORROW.  
TODAY.**



# **A Taste of Summer**

**3 Courses for just £25pp**

**Available every Thursday from  
Thursday 9th June - Thursday 7th July 2022**

This menu has been created by talented trainee chefs  
Samuel Paoli, Maria Garay, Klaudia Czuj and Mohima Begum  
who are studying the Level 3 Diploma in Professional Cookery.

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## STARTER

**BAKED MARINATED FILLET OF MACKEREL**, herb crust, barbecued gazpacho consommé & basil

**TANDOORI RABBIT RILLETTE**, apple relish, toasted ciabatta

**LENTIL, BUTTERNUT AND PANEER SPRING ROLLS**, coriander & mint bulgar wheat, dressed salad leaves, sweet chilli emulsion

## MAIN

**PAUPIETTE OF BRILL FILLED WITH SMOKED SALMON MOUSSELINE**, olive crust, olive oil & lime hollandaise, buttered new potatoes, roasted asparagus

**SOUS VIDE BREAST OF GUINEA FOWL**, served with a mushroom & goats cheese cigar, pickled mushrooms and apples, apple dressing and celeriac puree.

**BASMATI AND WILD RICE WITH ROASTED SAFFRON CAULIFLOWER**, served with honey-roasted pears, zhoug, tahini lemon cream and crispy kale - V

**GRILLED LOIN OF PORK**, dauphinoise potatoes, roasted celeriac puree, roasted broccoli tender stem, grain mustard jus, wild garlic

## DESSERT

**DECONSTRUCTED BLACK FOREST GATEAU**, vanilla bavarois, chocolate cremeaux, devil's chocolate cake, cherry ice cream

**STRAWBERRY CHEESECAKE**, macerated strawberries & mint, strawberry ripple ice cream

**PAVLOVA**, passion fruit, raspberry granita

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TO BOOK YOUR TABLE

CALL 020 7613 9590 OR

VISIT [OKN1.CO.UK](http://OKN1.CO.UK)

TO ORDER YOUR TAKEAWAY

DROP IN OR

CALL 020 7613 9590

Some of our dishes may contain nuts, please speak to our serving staff to enquire about allergens or specific dietary requirements all menu specification sheets are available on request.

OKN1 thanks you for your visit.

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

