

# OKN1

HOXTON CHEF SCHOOL & RESTAURANT

## LUNCH

April - June

## Brunch

Tuesday – Friday 11 – 2pm

**Toast Sourdough Scrambled Eggs** with Avocado slice and feta cheese £9

**Grilled Asparagus & Poached Eggs on toast**, grilled asparagus Poached Egg, Hollandaise Sauce, sourdough £9

**Mushroom Spinach Omellete**, Spinach, shitake mushroom, cheddar cheese, served with skin on fries £8

## Lunch

Tuesday – Friday 12 – 2pm

**Chicken Thigh Lazone** Served with Linguine Pasta, white cream sauce, Shitake mushroom, parsley £10

**Chashu Don (Japanese Pork Rice Bowl)** Steamed Jasmine Rice, spring onion, daikon radish, boiled egg £11

**Jerk Grilled Mackerel Fillet** Rice & Peas, cabbage summer salad, fried banana plantain £10

**OKN1 Fish and Chips** Battered Cod, Chunky Chips, Mushy Peas, Tartare Sauce £10.5

**Vegan Broccoli Quiche** Served with Skin on fries and cabbage summer salad (v, vg, s) £9

## Side

Skin on Fries (v, vg) £3

Sweet Potato Wedges (v, vg) £3.5

Summer Salad (v, vg) £3.5

## Dessert

**Banana Sundae**, 3 colours of ice cream, banana slice, marshmallow, whip cream, chocolate sauce £6.5

**Chocolate Steamed Pudding** chocolate ganache; vegan cream £5

v – vegetarian, vg – vegan, n – nuts, p – peanuts, s – sesame seeds

40 Hoxton Street, N1 6LR | 020 7613 9590 | [www.okn1.co.uk](http://www.okn1.co.uk)  
Please inform a member of staff if you have any allergies

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### **Dinner** (Wednesday – Saturday)

*last order 8:30pm*

#### **Bites**

Skin-on Fries, Parmesan & Truffle Mayonnaise (v) £3.5

Marinated Olives (vg) £3

Spicy Korean Fried Chicken, Gochujang Glaze, Kimchi Slaw £5

#### **Starter**

Grilled Langoustines & Scallop £10

*Charred lemon, Scallop roe & confit lemon emulsion*

Hasselback New Potatoes (vg/v) £6.5

*Textures of asparagus, wild garlic & spinach velouté*

Torched Mackerel (n) £7.5

*Mango, lime & pistachio salsa, soy lime dressing, crispy rice paper*

#### **Main**

Coconut & Lime Poached Salmon Darne £20

*Goan curry, samphire pakora, fried curry leaves*

Grilled Vegetable Strudel (vg/v) £16

*Red pepper coulis, tempura fried vegetables*

Slow Braised Pork Ragout £19

*Fresh tagliatelle, crispy chicken skin, lemon, parmesan*

Sous vide Rump of Beef £22

*Béarnaise, pommes Dauphine, beetroot & horseradish purée*

#### **Dessert**

Coconut & Lemongrass Creme Brulee (v) £6.5

*Passion fruit sorbet, almond brittle*

Limoncello Rum Baba £6.5

*Candied kumquat, whipped thyme cream*

Rhubarb Pavlova £6.5

*Confit rhubarb, diplomat cream, elderflower & rhubarb syrup*

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## Wine

WHITE	175ML	CARAFE	
		500ML	BOTTLE
Pinot Grigio, Via Nova, IT, 2022	£7	£19	£24
Chenin Blanc, Stormy Cape, SA, 2022	£8.50	£22	£28
Chardonnay, Les Mougeottes, FR 2022	£8	£21	£26.50
Viognier, Moulin Montarels, FR, 2022			£30
Picpoul de Pinet, St. Jean des Sources, FR, 2021			£35
Sauvignon Blanc, Yealands, NZ, 2021			£33
<b>RED</b>			
Merlot, Vamonos, CH, 2020	£7	£19	£24
Pinot Noir, Les Mougeottes, FR, 2022	£8	£21	£27
Malbec, Don David Reserve, AR, 2022	£9	£24	£32
Shiraz, Chant de la Terre, FR, 2020			£34
Côtes du Rhône, Notes de Luis, FR, 2020			£36
<b>ROSE</b>			
Landera Rosa, Valle Central, CH, 2022	£7	£19	£24
Côtes de Provence, Chateau Les Mesclances, FR, 2022			£30
<b>SPARKLING</b>			
Prosecco Tosti, Extra Dry, IT, NV		£7	£28
Barbier Louvet, 1er Cru, Champagne, FR, NV		£9.50	£49
Cuvée Peninsula, Brut, Champagne, FR, NV			£55

125ml glass also available

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## Bottle Beer / Cider / Pale Ale

Hackney Draught Lager 4%	£6.00
Hackney Kapow! Pale Ale 4.5%	£6.40
Asahi Larger, 330ml, 4.5%	£4.90
Meantime Larger, 330ml, 4.5%	£4.50
Meantime Pale Ale, 330ml, 4.3%	£4.20
Peroni Nastro Azzurro, 330ml, 5.10%	£4.50
The Kernel Sour Cherry Bierre, 330ml, 5.4%	£4.50
Guinness, 440ml, 4.1%	£5.50
Aspall Drought Cider, 300ml, 5.5%	£4.50
Old Mout Cider, Kiwi & Lime, 500ml, 4%	£5.00
Old Mout Cider, Strawberry & Apple, 500ml, 4%	£5.00
Koppaberg Cider, Pear, 500ml, 4%	£5.00
Lucky Saint, 330ml, 0.5%	£4.50
Peroni Nastro Azzurro, 330ml, 0.0%	£4.00

## Minerals

Harrogate Still / Sparkling Water 33cl / 75cl	£1.75 / £3.5
Frobisher's Apple / Orange / Pineapple Juice	£2.75
Coke / Diet Coke	£2.50
Fresh Orange / Grapefruit Juice	£3.50
Fever Tree Lemonade / Tonic Water / Ginger Beer / Ginger Ale	£2.75
Dalston's Lemon & Sparkling water	£2.80
Dalston's Ginger Beer / Cherry	£2.80
Momo Ginger & Lemon Kombucha	£4
Momo Elderflower Kombucha	£4
Belvoir Elderflower Presse	£3
Bottle Green Sparkling Pomegranate & Elderflower	£3

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# Digestives

<b>LIQUEURS</b>	<b>50ml</b>	<b>WHISKEY</b>	<b>50ml</b>
Baileys	£8	The Famous Grouse	£8.50
Amaretto Disaronno	£8.50	Jameson	£9
Frangelico	£8	Chivas Regal	£10
Limoncello	£7	Johnnie Walker Black	£10
Kahlua	£7	Jack Daniels	£9.50
Sambuca Luxardo	£6.50	Woodford Reserve	£13
Fernet Branca	£6.50	Laphroaig 10yo	£13
		Lagavoulin 12yo	£14
		The Glenmorangie	£12
		The Balvienne	£12
<b>LIQUEUR COFFEE</b> £7.50		<b>COGNAC / CALVADOS / ARMAGNAC</b>	
Irish (Jameson)		Courvoisier	£9
Italian (Amaretto)		Remy Martin VSOP	£13
French (Brandy)		Sassy Calvados	£12
Jamaican (Rum)		Baron de Sigognac VSOP	£14
Calypso (Tia Maria)			
Polish (Vodka)			

## **AFTER DINNER COCKTAIL** £9.50

### **Espresso Martini**

Vodka, Kahlua, Espresso, Sugar

### **Brandy Alexander**

Courvosier, Crème de Cacao, Cream, Nutmeg

### **Grasshopper**

Crème de Menthe, Crème de Cacao, Cream, Chocolate

25ml spirits/ liqueurs also available

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## Cocktails

<b>Old Fashioned</b>	<b>£12</b>	<b>Periscope</b>	<b>£10</b>
Woodford Reserve, Brown Sugar, Bitters, Maraschino Cherry		Bombay Sapphire, St Germain Elderflower Liqueur, Egg White, Lemon & Lime Juice	
<b>Negroni</b>	<b>£10</b>	<b>Bramble</b>	<b>£9</b>
Bombay Sapphire, Campari, Vermouth Rosso		Bombay Sapphire, Lemon Juice, Sugar, Crème de Mûre	
<b>Dry Martini Vodka/Gin</b>	<b>£12</b>	<b>Hazelnut Martini</b>	<b>£10</b>
Grey Goose / Tanqueray no10, Carpano Dry, lemon / olive		Absolut Vodka, Frangelico Liqueur, Creme de Blanc, Lime	
<b>OKN1 Champagne Cocktail</b>	<b>£12</b>	<b>Sporran Breeze</b>	<b>£10</b>
Barbier Louvet Champagne, Courvosier, Brown Sugar, Bitters, Mist of Cointreau		Chivas Regal Whisky, Passion Fruit, Apple Juice	
<b>Autumn Punch</b>	<b>£12</b>	<b>Pernod &amp; Black Martini</b>	<b>£12</b>
Zobrowka Vodka, Lemon, Passion Fruit, Pear Juice, Barbier Louvet Champagne		Absolut Vodka, Anise Liqueur, Blackberries, Vanilla, Lime Juice	
<b>Chilli &amp; Coriander Margarita</b>	<b>£10</b>	<b>Dark &amp; Stormy</b>	<b>£10</b>
Jose Cuervo Tequila, Fresh Chilli & Coriander, Cointreau, Lime Juice, Sugar		Bacardi Dark, Ginger Beer, Lime, Bitters	

Other classics available on request

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