

THE BON VIVANT

EST. 2008

STARTERS

Diver scallops, gazpacho, charred leek	9
Heirloom tomato salad, whipped goats cheese, black olive	6
Smoked ham terrine, celeriac remoulade, pineapple	6
Carrot & ginger soup, yoghurt, granola	5
Seared pigeon breast, pickled rhubarb, asparagus	8

MAINS

Confit duck leg, puy lentils, carrot & coconut puree, asparagus, crispy quail's egg	18
Hake fillet, citrus fennel, tomato, tarragon, langoustine	18
Lamb rump, heritage carrots, peas, black olive tapenade	20
Red mullet, monkfish, mussels, curry velouté	19
Gnocchi, wild garlic, mushroom, watercress, beets, white asparagus	16

SIDES

Hand cut chips/Truffle mayo & parmesan chips	4/4.5
Jersey royal potatoes, herb butter	4.0
Warm bulgar wheat salad, pomegranate, lemon, parsley	4.5
Asparagus, black truffle, parmesan	5.0



DESSERT

Chocolate mousse tart, baileys ice cream	6
Raspberry & elderflower Eton mess	5.5
Baked yoghurt, cardamom rhubarb, ginger biscuit	5
Brownie <i>or</i> banana ice cream	2.5
Black currant <i>or</i> apple sorbet	2.5
Selection of cheeses, oatcakes, quince, pickled grapes	8
Petit Fours/ <i>with</i> tea or coffee	1.5/4