

# THE BON VIVANT

EST. 2008

## STARTERS

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Diver scallops, gazpacho, charred leek	9
Heirloom tomato salad, whipped goats cheese, black olive	6
Smoked ham terrine, celeriac remoulade, pineapple	6
Roast butternut squash, walnut & blue cheese pesto	5
Confit cod, coconut, lemon, toasted granola	7.5

## MAINS

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Gressingham duck breast, puy lentils, carrot & coconut purée, asparagus, crispy quail's egg	18
Hake fillet, citrus fennel, tomato, tarragon, cockles	18
Venison haunch, celeriac, wild mushrooms & cherries	19
Red mullet, monkfish, mussels, curry velouté	19
Mushroom & truffle pithivier, summer squash, garlic cream & courgette	15

## SIDES

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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

A 10% service charge will be added to tables of 8 & over



## DESSERT

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White chocolate mousse tart, peaches, yoghurt, almonds	6
Vanilla panna cotta, poached berries, elderflower sorbet	5.5
Cherry & mint parfait, pistachio & honey	5.5
Banana & coco nib <i>or</i> brownie ice cream	2.5
Passionfruit- <i>or</i> raspberry & thyme sorbet	2.5
Selection of cheeses, oatcakes, quince, pickled grapes	8
Petit Fours/ <i>with</i> tea or coffee	1.5/4