

# THE BON VIVANT

EST. 2008

## STARTERS

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Citrus cured salmon, beetroot, horseradish	7.5
Heirloom tomato salad, whipped goats cheese, black olive	6
Smoked ham hock terrine, piccalilli, orange & cardamom	6
Spiced squash & coconut soup, walnuts, crème fraiche	5
Scottish crab, avocado, gazpacho	8

## MAINS

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Gressingham duck breast, roast fennel, orange, chanterelles, walnut granola	19
Hake fillet, cauliflower, broad beans, pancetta, mustard & lentil dressing	17
Lamb rump, herb gnocchi, tapenade, peas, kale	20
Charred mackerel, parmentier potatoes, pickled beetroot, salsa verde	16
Mushroom & truffle pithivier, summer squash, garlic cream & courgette	15

## SIDES

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Hand cut chips	4.0
Truffle mayo & parmesan chips	4.5
Jersey royal potatoes, herb butter	4.0
Warm bulgar wheat salad, pomegranate, lemon, parsley	4.5
Roasted courgette & squash, garlic, chilli	4.0

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



## DESSERT

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Dark chocolate delice, cherry, pistachio, crème fraiche	6
Vanilla crème brûlée, shortbread	5
Bramble & cassis mousse, lemon curd, meringue	5.5
Salt fudge ice cream <i>or</i> brownie ice cream	2.5
Passion fruit sorbet <i>or</i> pear sorbet	2.5
Selection of cheeses, oatcakes, quince, pickled grapes	9
Petit Fours/ <i>with</i> tea or coffee	1.5/4