

THE BON VIVANT

EST. 2008

STARTERS

Diver scallops, gazpacho, charred leek	9
Heirloom tomato salad, whipped goats cheese, black olive	6
Smoked ham hock terrine, piccalilli, orange & cardamom	6
Broccoli & blue cheese soup, walnut	5
Citrus cured salmon, crab, beetroot, horseradish	7.5

MAINS

Gressingham duck breast, pomegranate, red cabbage, chanterelles	19
Hake fillet, citrus fennel, tomato, tarragon, mussels	17
Lamb rump, herb gnocchi, tapenade, peas, kale	20
Charred mackerel, parmentier potatoes, pickled beetroot, gooseberries, salsa verde	16
Mushroom & truffle pithivier, summer squash, garlic cream & courgette	15

SIDES

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

Dark chocolate delice, cherry, pistachio, crème fraiche	6
Basil and lemon panna cotta, poached berries, elderflower sorbet	5.5
Coconut mousse, rum roast pineapple, passionfruit curd	5.5
Banana & cocoa nib ice cream <i>or</i> Pear and pecan ice cream	2.5
Raspberry & thyme <i>or</i> white chocolate sorbet	2.5
Selection of cheeses, oatcakes, quince, pickled grapes	8
Petit Fours/ <i>with tea or coffee</i>	1.5/4