

# THE BON VIVANT

EST. 2008

## STARTERS

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Duck rilette, East Coast Cured porcini truffle salami	7
Chicory, Strathdon blue, candied walnuts, apple	6
Wood pigeon breast, celeriac puree, fig black pudding	7
Carrot, coconut & orange soup, crème fraiche	5
Scottish crab, cured salmon, horseradish, beetroot	8

## MAINS

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Pork belly, soused fennel, cherries, scallop & black haggis	19
Cod fillet, cauliflower, mussels, pancetta, broad beans	17
Carrot ravioli, whipped goats cheese, chanterelles, black truffle, apple	15
Lamb rump, smoked aubergine, peas, kale	20
Salmon, turnip, carrot, beurre blanc, chanterelle mushrooms	18

## SIDES

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Hand cut chips	4
Truffle mayo & parmesan chips	4.5
Ratte potatoes, herb butter	4
Heirloom tomato salad	4
Roasted courgette & squash, garlic, chilli	4

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



## DESSERT

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Warm chocolate tart, raspberry ice cream	6
Bramble mousse, lemon curd, meringue, candied walnut	5.5
Vanilla panna cotta, plum, ginger crumble	5
Plum & anise ice cream <i>or</i> Yoghurt ice cream	2.5
Rum & orange sorbet <i>or</i> raspberry & thyme sorbet	2.5
Selection of cheeses, oatcakes, quince, pickled grapes	9
Petit Fours/ <i>with tea or coffee</i>	1.5/4