

THE BON VIVANT

EST. 2008

Aperitif

Noilly Prat Vermouth

(built – rock and block – olives)

£3.0

Bar bites

£2.0 each

Black haggis bonbon, Lagavulin 16yo & red onion jam

Duck liver parfait, orange butter & cranberry

Beef fillet, horseradish remoulade

Mushroom, truffle & feta roll

Slow braised ox tongue crostini, fennel, garlic

Whitebait, saffron emulsion

Pork belly, pineapple, bourbon

Harissa & ginger falafel, mint yoghurt

Blue cheese, leek & prune croquette

Tanqueray No. Ten cured salmon, grape, apple & raisin

Duck rilette, East Coast Cured venison & sloe gin salami £7.0

Celeriac & fennel soup, crème fraiche, candied walnuts £5.0

To share

Serrano ham, manchego, bread, olives £8.0

Charcuterie board £20.0

All our dishes are made fresh to order, please allow time for certain items.

Please inform your server if you have any dietary requirements or allergies.

A discretionary service charge of 10% will be added to tables of 8 or more.



Mains

Roast sirloin, smoked garlic potato, artichoke, heritage carrots	£17.0
Salmon fillet, turnip, carrot, shiitake mushrooms, beurre blanc	£18.0
Cod fillet, romanesco, shellfish, broad beans, pancetta	£17.0
Confit duck leg, parsnip, red cabbage, celeriac, mulled wine jus	£17.5
Jerusalem artichoke ravioli, wild mushrooms, whipped goats cheese, black truffle	£15.0

Sides

Hand cut chips	£4.0
Truffle mayo & parmesan chips	£4.5
Ratte potatoes, herb butter	£4.0
Roasted cauliflower, pumpkin seeds, truffle	£4.0

All our dishes are made fresh to order, please allow time for certain items.

Please inform your server if you have any dietary requirements or allergies.

A discretionary service charge of 10% will be added to tables of 8 or more.