

THE BON VIVANT

EST.2008

Bites

£2.0 Each

Black haggis bonbon, broon sauce

Duck liver parfait, orange butter, cranberry

Arran mustard & honey pigs in blankets

Smoked mackerel rillettes, sherry, pickled cucumber

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

Cashew ricotta, rose harissa, pomegranate

Mushroom, truffle & feta roll

Strathdon blue cheese, leek & prune croquette

Crispy squid, tomato & chilli jam

Celeriac & toasted coriander soup, candied walnuts £5.0

Baked Orkney scallop, roast cauliflower, halibut tartare,
parsley & pistachio crumb £5.0

To Share

Serrano ham, manchego cheese, bread, olives £8.0

Charcuterie board £10.0/£20.0

“East Coast Cured” meats, duck rilette, ham hock, house pickles, sourdough

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

Confit duck leg, red cabbage, parsnip, lingonberry, jus	£16.5
Belly of pork, roast artichoke purée, apple, crispy black haggis	£16.0
Baked cod, curried cauliflower, shellfish, raisins, capers	£17.0
Ox cheek, smoked garlic mashed potato, salsify, carrot	£17.5
Roast pumpkin ravioli, mushroom, truffle, whipped goats cheese	£16.0
Venison saddle, pancetta, celeriac, lingonberry, game & walnut pithiver	£15.5

Sides

Hand cut chips	£4.0
Truffle mayo & parmesan chips	£4.5
Roast cauliflower, truffle oil, pumpkin seeds	£4.0
Buttered Ratte potatoes	£4.0

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Desserts

Buttermilk panna cotta, mulled wine cherries, apple & almond	£5.0
Amaretti chocolate delice, chestnut & orange	£6.0
Lemon tart, crème fraiche & marmalade	£5.5
Salted fudge ice cream <i>or</i> sea buck thorn ice cream	£2.5
White chocolate & clove sorbet <i>or</i> passion fruit sorbet	£2.5
Selection of cheeses, oatcakes, quince, pickled grapes	£9.0
Petit Fours/with tea or coffee	£1.5/£4.0

Dessert Wine and Digestifs

Sauternes	£8.0
Clos Dady – Graves – France – 2014	
Beerenauslese	£8.5
Terrasen – Domaine Wachau – Austria – 2016	
Botrytis Viognier	£7.5
Yalumba – Wrattenbully – Australia – 2015	
Monastrell	£7.5
Recóndita Armonia – Alicante – Spain – 2010	
LBV Port	£4.0
Krohn – Vila Nova de Gaia – Portugal – 2011	
Tawny Port	£3.5
Krohn – Vila Nova de Gaia – Portugal	

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