

THE BON VIVANT

EST. 2008

Bar Bites

£2.0 Each

Black haggis bonbon, Lagavulin 16yo & red onion jam

Duck liver parfait, orange butter, cranberry

Arran mustard and honey pigs in blankets

Crispy squid, chorizo jam

Smoked mackerel rillettes, sherry & pickled cucumber

Crab cake, ginger, spring onion

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

Cashew ricotta, rose harissa, pomegranate

Mushroom, truffle & feta roll

Strathdon blue cheese, leek & prune croquette

Spiced aubergine, walnut, tomato, flaky pastry

Parsnip, sage and cinnamon soup £5.0

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

Sunday Roast

Roast sirloin, ox cheek, roast potatoes, root vegetables, Yorkshire pudding, gravy £18.0

Confit duck leg, smoked garlic potato, red cabbage, parsnip, lingonberry £17.5

Pheasant breast, thigh croquette, salsify, juniper & chantenay carrot £18.0

Belly of pork, roast artichoke purée, apple & crispy black haggis £16.5

Baked pumpkin & blue cheese pithivier, sprouts, walnut £15.0

Baked cod, curried cauliflower, shellfish, golden raisin & capers £17.0

Salmon fillet, celeriac, rainbow chard, wild mushrooms, bisque £18.0

Sides

Hand cut chips / Truffle mayo & parmesan chips £4.0/£4.5

Roast cauliflower cheese / Buttered Ratte heritage potatoes £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.



Desserts

Date & chestnut chocolate pot de crème, crème fraiche	£5.0
Buttermilk panna cotta, mulled wine cherries, almond	£5.5
Salted fudge ice cream <i>or</i> pear & cocoa nib ice cream	£2.5
Passionfruit sorbet <i>or</i> citrus 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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