

THE BON VIVANT

EST.2008

Bites

Black haggis bonbon , tomato & chilli jam	£2
Crispy pork belly , peanuts, sweet & sour watermelon	£2
Smoked haddock arancini , wasabi mayonnaise	£2
Chili prawn , sambal, rice crisp	£2
Mushroom, truffle and feta roll	£2
Onion and potato frittata , paprika aioli	£2
Crispbread, whipped goats cheese & dukkah	£2
Boquerones , fennel, crème fraiche, apple	£2

Boards

Serrano ham, manchego, bread, olives	£8
Charcuterie	£12
<i>East Coast Cured meats, rilette, house pickles, sourdough</i>	

Starters

Carrot & ginger soup , crème fraiche, seeds	£4
Cured sea reared trout , beetroot aioli, pickled mooli remoulade, toast	£5
Barbeque chicken wings , crispy shallot rings	£5
Chicory tart tatin , peach chutney, crème fraiche, basil	£5
Aubergine ragu , raisins, pine nuts, ricotta	£4.5

Sunday Roasts

All served with roast potatoes, cumin carrots, Yorkshire puddings, roasted turnips, broccoli & cauliflower cheese.	
Duo of beef feather blade & sirloin	£17
Rump of lamb	£16
Fillet of pork	£15
Pan roasted cod , corn velouté	£14
Bulgur wheat wellington & carrot puree	£13

Sides

Hand cut chips	£4
Truffle & parmesan chips	£4.5
Baby gem , radish, cucumber, red onion, blue cheese	£4.5

Desserts

Buttermilk panna cotta , brambles, shortbread	£4
Lemon mousse , raspberry, meringue	£4
Salt fudge or Bakewell ice cream	£2.5
Passionfruit or Strawberry & lime sorbet	£2.5
Selection of cheeses , oatcakes, quince, grapes	£9
Petit Fours /with tea or coffee	£1.5/£4

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.