

THE BON VIVANT

EST.2008

Bites

Black haggis bonbon, spiced apple chutney	£2
Pigs in blankets, Arran mustard glaze	£2
Jerk pork belly , rum, pineapple & puffed rice	£2
Fried haddock , lemon & dill tartare	£2
Smoked mussel , olive tapenade & garlic	£2
Confit duck beignet , hoisin & spring onion	£2
Chestnut, mushroom & pear sausage roll , truffle mayo	£2
Smoked mackerel , crème fraiche, buckwheat blini	£2
Beetroot cured salmon , pickled red cabbage	£2
Polenta & chickpea fries, tomato chili jam	£2
Fried brie , cranberry & orange	£2
Sweet potato & blue murder frittata , romesco	£2

Boards

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

Starters

Roasted butternut squash & pecorino soup	£4
Crab scotch egg , moilee sauce, samphire	£6.5
Crispy partridge , grilled baby gem lettuce, miso	£5

Sunday Roasts

All served with roast potatoes, fennel carrots, braised red cabbage, broccoli, Yorkshire pudding, seasonal greens & cauliflower cheese.

Duo of beef , feather blade & sirloin	£17
Pan roasted corn-fed chicken supreme	£16
Slow roasted pork belly	£16
Pan fried Cod , tartar sauce	£14
Bulgur, chestnut, feta and pumpkin wellington	£13

Sides

Hand cut chips	£4
Truffle & parmesan chips	£4.5
Gruyere cauliflower cheese, pancetta, capers	£4.5

Desserts

Hazelnut delice , tonka bean ice cream	£5
Sea buckthorn posset , white chocolate ganache, biscotti	£4.5
Chestnut mousse tart , fresh figs, orange, meringue	£4.5
Salt fudge or Tonka bean ice cream	£2.5
Passion fruit or pear 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.