

# THE BON VIVANT

EST.2008

## Bites

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

## Boards

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

## Starters

Celeriac <b>soup</b> , blue cheese, toasted cashews & sultanas	£4
Crab <b>scotch egg</b> , moilee sauce, samphire	£6.5
Crispy <b>partridge</b> , mixed greens, miso	£5

## Lunch served 12pm-4pm

Roasted <b>beetroot &amp; goats curd</b> salad, red onion marmalade and green leaves	£9
Confit <b>duck</b> leg, buttered winter greens, celeriac puree, jus	£12
Beer battered <b>cod</b> , tartar sauce, hand cut chips, green leaves	£10

## Mains

Seared <b>cod</b> , celeriac fondant, swiss chard, hazelnut & sherry dressing	£15
Rump <b>steak</b> , bone marrow mash, garlic butter	£18
Pan roasted <b>salmon</b> , pickled fennel, carrot Vichy, roasted sweet potato, sea buckthorn butter sauce	£16
Pearl couscous <b>risotto</b> , spinach, tempura king oyster mushrooms & tender stem broccoli	£13
Best end of <b>lamb</b> , carrot & anise, confit new potatoes, broccoli, mint jus	£18

## Sides

Hand cut <b>chips</b>	£4
<b>Truffle</b> & parmesan chips	£4.5
Winter <b>greens</b>	£4.5

## Desserts

Malted chocolate <b>mousse</b> , salt caramel, pecan	£5
Buttermilk <b>panna cotta</b> , apple, cranberry	£4.5
Steamed <b>orange pudding</b> , sultana & rum custard	£4.5
<b>Salt fudge</b> or <b>Tonka bean</b> ice cream	£2.5
<b>Cherry</b> or <b>raspberry</b> sorbet	£2.5
Selection of <b>cheeses</b> , oatcakes, quince, grapes	£9
<b>Petit fours</b> /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.