

THE BON VIVANT

EST.2008

Bites

Mushroom truffle roll, truffle mayo	£5
Haggis bon bon, homemade brown sauce	£5
Cod brandade foam, salmon roe, black tapioca crisp	£5
Venison parcel, blackberry gel, pickled bramble	£5
Kataifi fried prawn, bisque & carrot purée, orange zest	£5
Parmesan cannolo, goats cheese mousse, pistachio crumb, beetroot gel	£5
Asparagus tartlet, cherry tomato, cured egg yolk	£5

Boards

Cheese & charcuterie board	£20/£35
<i>Porcini & truffle salami, fennel salami, serrano ham, potted pork belly, Clava Brie, Blue Murder, Caerphilly, pickled grapes, olives & cornichons, sourdough, oatcakes, fennel crackers, oil, balsamic, whipped butter</i>	

All our dishes are made fresh to order, please allow time for certain items. Let us know of any dietary requirements in advance, allergen information is available, please ask. Although we strive to take every precaution, unfortunately we cannot guarantee the total absence of trace allergens in our dishes. Due to the seasonal nature of our menus, items are subject to change. We apologise for any inconvenience. Please note that a discretionary service charge of 10% will be added to your bill. 100% of this goes to The Bon Vivant team.

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Starters

Sesame glazed pork belly , pineapple & chilli salsa, bok choi	£9.5
Heritage tomato & burrata salad , crisp bread, basil	£9.5
Cured sea trout , capers, dill, brioche	£11

Mains

Pan fried cod , fish beurre blanc, wild garlic emulsion, courgette, olive soil	£22
Slow roasted lamb shoulder , tabbouleh, dill yoghurt, pomegranate, sumac	£24
Roast Scotch sirloin of beef , fondant potatoes, onion purée, Swiss chard, port jus	£31
Pea & mint risotto , pecorino, confit cherry tomatoes, pine nuts	£19
Locally sourced farm to fork special <i>Please ask your server</i>	

Sides

Hand-cut chips	£5
Truffle & parmesan chips	£6.5
Honey & fennel glazed carrots	£5
Charred hispi cabbage , sumac, pomegranate	£6.5
Tenderstem broccoli , pecorino	£6

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Desserts

Lemon posset, oat granola, macerated raspberries	£8
Chocolate torte, griottine cherries, whipped mascarpone	£9
Selection of Scottish cheeses, chutney, oatcakes	£13

Digestifs

<i>Sherry</i>	<i>75ml</i>
Pedro Ximénez	£7.8
<i>Colosia – Jerez – Spain – 16%</i>	
 <i>Port</i>	 <i>75ml</i>
Reserve Tawny	£5.2
<i>Port of Leith with Martha's Family Wines - Douro Valley - Portugal - 19%</i>	
Late Bottled Vintage	£4.9
<i>Delaforce - Douro Valley - Portugal - 20%</i>	
 <i>Dessert Wine</i>	 <i>75ml</i>
'Garonnelles' Sauternes	£6.9
<i>Lucien Lurton et Fils – Bordeaux – France – 2020 – 12.5%</i>	
Corvina, Recioto della Valpolicella	£10
<i>Bertani – Veneto – Italy – 13%</i>	
 <i>Brandy</i>	 <i>25ml</i>
H by Hine VSOP	£4.2
<i>Champagne Cognac – Cognac – France – 40%</i>	
 <i>Liqueurs</i>	 <i>25ml</i>
Arran Gold	£4
<i>Cream Liqueur - Scotland - 17%</i>	

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