



2 Course £35

# BOUVARDIA

3 Course £45



## STARTER

### **Smoked Duck**

Blackberry Wine Glaze, Feta, Candied Walnuts

### **Crab Gnocchi**

Red Pepper and Sun-Dried Tomato Sauce, Parmesan Crisp, Tarragon Oil

### **Goat's Cheese Tart**

Fig & Onion Relish, Parmesan Pastry, Sesame Seed Dressing

### **Oyster Mushrooms Scallops**

Truffled Pea Puree, Peas and Broad Beans, Smoked Tofu Pancetta (vg)

## MAIN

### **Roasted Sirloin of Beef**

Duck Fat Roasted Potatoes, Roasted Heritage Carrots, Greens, Creamed Leeks, Yorkshire Pudding, Jus

### **Chicken Supreme**

Duck Fat Roasted Potatoes, Roasted Heritage Carrots, Greens, Creamed Leeks, Yorkshire Pudding, Jus

### **Chalk Stream Rainbow Trout**

New Potatoes, Roasted Heritage Carrots, Seasonal Greens, White Wine Velouté

### **Nut Roast**

New Potatoes, Roasted Heritage Carrots, Seasonal Greens, Mushroom Jus (vg)

## DESSERT

### **Carrot Cake**

Candied Carrot & Raisins, Cream Cheese Mousse, Candied Walnuts (v)

### **White Chocolate Panna Cotta**

Martini Passionfruit Sorbet, Vanilla Crumble, Blondie

### **Spiced Pineapple**

Coconut Sorbet, Rum Caramel Sauce, Almond Tuille (vg)

### **Selection of Local Cheeses (£4 supplement)**

*Please speak to your server before ordering if you suffer from  
any food allergies or intolerances. Thank you.*

*A discretionary service charge of 12.5% will be added to the final bill.*

