

BOUVARDIA

RESTAURANT

Homemade Bread 8
Honey & Oat Wholemeal, Garlic & Fennel Ciabatta, Smoked Butter

Starters

Butternut Squash Soup 10
Squash and Chilli, Parsnip Purée, Crispy Sage (Vg)

Goat's Cheese Mousse 11
Beetroot Paint, White Chocolate Crumb, Goat's Cheese Honeycomb (V)

Beef Brisket & Smoked Mozzarella Ravioli 13
Smoked Paprika and Tomato Sauce, Crispy Onions

Salmon Tartare 14
Avocado Purée, Pickled Cucumber

Smoked Duck Breast 14
Blue Cheese Crème, Blackberry, Candied Walnut

Mains

Wild Mushroom Wellington 23
Pickled Maitake, Mushroom Ketchup, Jus (Vg)

Chicken Supreme 25
Confit Chicken Croquette, Caponata, Parsley Pesto

Pork Tenderloin 27
Black Pudding, Apple Coulis, Red Wine Sauce

Pan Fried Monkfish 29
Octopus, Confit Garlic Purée, White Wine Velouté

Hazelnut Crusted Loin of Venison 31
Mushroom Dust, Beetroot Cream, Venison Jus

Sides 6

Garlic and Parsley
Crushed New Potatoes

Maple Roasted Parsnips
and Heritage Carrots

Mixed Salad with
Sesame Seed Dressing

Buttered Winter Greens

Truffle and Parmesan Fries

Dauphinoise Potatoes

Please speak to your server about your dietary requirements or allergies before ordering.

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

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Desserts

Selection of Homemade Ice Cream (Madagascan Vanilla, Dark Chocolate, Pistachio, Coconut Sorbet)	9
Honey Tuile Spiced Fruit Pastille, Yogurt Foam, Almond praline	10
Poached Pear Caramelised Cinnamon Cake, Cinnamon Ice Cream, Rum Sauce (Vg)	11
Chocolate Fondant Salted Chocolate Truffle, Chocolate Soil, Black Cherry Ice Cream (V)	13
Selection of Local Cheeses Bath Blue, Merry Wyfe of Bath, Bath Soft, Mature Wyfe of Bath	15

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