

Bouvardia

3 Course *£*,59

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 (v)

Oyster Mushrooms Scallops

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

MAIN

Blackened Sirloin Steak (Medium Rare)

Sweet Potato & Pancetta Croquette, Black Garlic Emulsion, Beef & Beer Sauce

Chalk Stream Rainbow Trout

Parmesan Polenta, Grilled Succotash, Salsa Verde

Herb Crusted Pork Tenderloin

Pomme Anna, Caramelized Apples, Mustard Cream Sauce

Smoked Mozzarella

Tomato Tartare, Rainbow Chard, Parmesan Crisp (v)

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.



