



# BOUVARDIA

FIVE COURSE 65

Amuse Bouche

**Mackerel Paté**  
Dill & Cucumber Pickle

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Bread

**Freshly Baked Bread**  
Honey & Oat Wholemeal, Garlic & Fennel Ciabatta, Smoked Butter

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Starters

**Salmon Gravdlax**  
Beetroot Mayo, Pickled Fennel, Candied Lemon

**Smoked Pork Belly**  
Carrot Puree, Caramelised Apples, Cider Sauce

**Goat's Cheese Tart**  
Fig & Onion Relish, Parmesan Pastry, Sesame Seed Dressing

**Beetroot Tartare**  
Parmesan Crème, Sourdough Cracker, Mustard Emulsion (V)

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Mains

**Rump and Croquette of Lamb**  
Olive Mash, Pickled Courgette, Mint Salsa Verde

**Chicken Supreme**  
Chorizo Crumb, Plantain Risotto, Aioli Yogurt, Parmesan Crisp

**Fillet of Turbot**  
Fondant Potato, Crispy Mussels, White Wine Velouté

**Smoked Mozzarella**  
Tomato Tartare, Rainbow Chard, Parmesan Crisp (V)

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Desserts

**Carrot Cake**  
Candied Carrot & Raisin, Cream Cheese Mousse, Walnuts

**Chocolate Delice**  
Hazelnut Praline, Ruby Chocolate & Raspberry Ice Cream, Summer Berries

**Spiced Pineapple**  
Coconut Sorbet, Rum Caramel Sauce, Almond Tuille

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

Two Course available at £49.

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.

