



# BOUVARDIA

FIVE-COURSE 65

Amuse Bouche

## **Smoked Pigeon Breast**

Blue Cheese Crème, Pickled Blackberry, Candied Walnut, Crostini

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Bread

## **Freshly Baked Bread**

Honey & Oat Wholemeal, Garlic & Fennel Ciabatta, Smoked Butter

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Starters

## **Salmon Tartare**

Avocado Puree, Pickled Cucumber, Sourdough Cracker

## **Beef Brisket & Smoked Mozzarella Ravioli**

Smoked Paprika and Tomato Sauce, Crispy Onions

## **Goat's Cheese Mousse**

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

## **Butternut Squash Soup**

Squash and Chillis, Parsnip Puree, Crispy Sage (Vg)

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Mains

## **Hazelnut Crusted Loin of Venison**

Mushroom Dust, Truffle Mash, Beetroot Cream, Venison Jus

## **Pork Tenderloin**

Pearl Couscous, Baba Ghanoush, Roasted Peppers, Red Wine Jus

## **Pan Fried Monkfish Tail & Octopus**

Chorizo Parmentier, Confit Garlic Puree, White Wine Velouté

## **Wild Mushroom Wellington**

Sweet Potato Puree, Pickled Maitake, Mushroom Ketchup, Jus (Vg)

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Desserts

## **Honey Tuille**

Spiced Fruit Pastille, Yogurt Foam, Honeycomb

## **Chocolate Fondant**

Salted Chocolate Truffle, Chocolate Soil, Black Cherry Ice Cream (V)

## **Poached Pear**

Caramelised Cinnamon Cake, Cinnamon Ice Cream, Rum Sauce (Vg)

## **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.

