



BOUVARDIA

FIVE-COURSE 65

Amuse Bouche

Smoked Pigeon Breast

Blue Cheese Crème, Pickled Blackberry, Candied Walnut, Crostini

Bread

Freshly Baked Bread

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

Starters

Salmon Tartare

Avocado Purée, 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 Chilli, Parsnip Purée, Crispy Sage (Vg)

Mains

Hazelnuts Crusted Loin of Venison

Mushroom Dust, Truffle Mash, Beetroot Cream, Venison Jus

Pork Tenderloin

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

Pan Fried Monkfish Tail & Octopus

Chorizo Parmentier, Confit Garlic Purée, White Wine Velouté

Wild Mushroom Wellington

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

Desserts

Honey Tuile

Spiced Fruit Pastille, Yogurt Foam, Almond Praline

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.

