

# BOUVARDIA

## RESTAURANT

### Homemade Bread

**Organic Stone Baked Sourdough, Honey Butter** 8

### Starters

**Miso Aubergine** 10  
Toasted Walnut, Den Miso Sauce (Vg)

**Greek Tomato & Feta Fritters** 11  
Aioli Yogurt, Tomato Chutney (V)

**Ham Hock Terrine** 13  
Piccalilli Purée, Pistachios

**Braised Pork Cheek** 14  
Fennel & Chilli Salad, Pork Jus

**Pan Fried Scallops** 15  
Peas & Beans, Pancetta

### Mains

**Risotto** 23  
Porcini Mushrooms, Italian Hard Cheese Crisp, Mushroom Powder (V)

**Herb Crusted Pork Tenderloin** 25  
Cumin Smoked Cauliflower, Pea Purée, Mustard Cream Sauce

**Duck Breast** 27  
Plum Glaze, Candied Orange, Red Wine Jus

**Fillet of Sea Bass** 29  
Crispy Mussels, Preserved Lemon Garnish, Mint Salsa Verde

**Treacle Cured Sirloin** 31  
Brisket Bonbon, Shallot Purée, Beef Jus

Sides 6

Garlic & Parsley  
Crushed New Potatoes

Grilled Vegetables,  
Parsley Pesto

Mixed Salad,  
Sesame Seed Dressing

Tenderstem Broccoli,  
Anchovy Dressing

Truffle & 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.