

A La Carte Menu

Menu Surprise

James will propose selected dishes chosen from the best of the day's market.
This will consist of seven courses and is fully inclusive. To balance this menu,
four wines will be selected by our sommelier served by the glass (minimum 2 persons)

Menu Surprise (excluding wine) - £53.00

Menu Surprise (including wine) - £68.00

Please note that Les Bouviers Restaurant with Rooms is a 'No Smoking' establishment

Please note - All dishes are prepared and cooked to order
We request your understanding for time delays that may occur

For parties of 7 or more a discretionary service charge of 10% will be added to your final account

Did you know we have two Private Function Rooms
that can seat from between 40 - 120 persons

Please feel free to ask Kate or a member of our team to view the Tarqay or Peter Max Suite

Why not become a 'Les Bouviers' Gold Card Member
entitling you to exclusive promotions - please ask a
senior member of staff for further details

Are you on our mailing list to receive our Newsletter?
Please complete our form with your details

all menus are examples of our food & may not be available when you visit.
Prices are correct when placed on the internet/website but prices may change without prior notice.
Please telephone to confirm any menu prices.

Les Bouviers
RESTAURANT WITH ROOMS

A La Carte Menu

To Approach

Roasted Breast of Wood Pigeon
with Wild Mushroom Risotto, Chestnut & Corton Wine Sauce, Truffle Oil

Pressed Ham Hock & Flat Parsley Terrine
with marinated Prunes, Beetroot Syrup, home-made Piccalilli

Pan-fried Wild King Scallops served on lightly spiced Butternut Squash Puree
dried Parma Ham, Balsamic reduction

Lobster Bisque with Cognac & Basil
Sun-dried Tomatoes, Courgette, Choux Buns

'Les Bouviers' renowned hot Cheese Soufflé
complemented with Watercress & Horseradish Sauce, ribboned with Yoghurt

Seared Wild Tuna
with Avocado, Celeriac & Potato Salad, Balsamic Reduction

To Refresh

Our home-made Sorbet
Supplement of £2.25

Alternatives

Slowly-baked Puy Lentil Moussaka
layered with Tomato & Aubergine topped with Mature English Cheddar

Wild Mushroom Risotto
with Creamed Leek, Baby Vegetables, Lemon & Thyme Emulsion

To Pursue

Whole Dover Sole, grilled or pan-fried,
served with Lemon with Meunière or Vermouth Wine sauce
at market price supplement

Seared Fillet of Wild Sea Bass
with home-made Squid Ink Pasta, Fricassee of Crayfish Tails, Saffron Sauce

Steamed Wild West Coast Monkfish wrapped with pickled Vegetables,
Tomato Lozenges and Lobster, Basil & Avruga Caviar Sauce

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To Carry Through

Scottish Mature Fillet of Beef (5oz & 8oz)
with trio of Onions – braised Shallots, Spring Onion & Onion Rings
with Pommes Pont-Neuf Potatoes, Tomatoes Provencal, Madeira Sauce
Supplements: 5oz fillet - £2.95. 8oz fillet - £6.95

Roasted Best End of Lamb rolled in Herb Crumbs,
with Fondant Potato, Braised Shallots, Tarragon & Dijon Mustard Sauce

Seared Calves Liver on a Potato & Onion Galette,
with Black Pudding, Smoked Bacon, de-glazed with White Wine Vinegar

Duo of Venison; Wild Loin rolled in Sage and Venison & Sweet Chilli Sausage
Parisienne Potatoes, Swede Puree, Juniper & Blackcurrant Sauce

Breast of Guinea Fowl nestled on braised Red Cabbage
its Ballotine filled with Foie Gras Mousse, Fondant Potatoes, Oregano Jus

Scottish Prime Chateau Briand
served with Oyster Mushrooms, baked Tomatoes and Gaufrette Potatoes
with Shallot & Corton Wine Sauce Or Béarnaise Sauce (for 2 persons)
Chateau Briand supplement of £9.50

All Main Courses are served with appropriate Vegetable Garnish.

If extra Vegetables are required please choose from the following:

Selection of Seasonal Vegetables or Salad - £3.95

Potato Dauphinoise - £3.95

Olive Potato Puree - £2.95

Buttered Broccoli - £2.95

Buttered Spinach - £2.95

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To Foreclose

Medley of Homemade Ice Creams & Sorbets
with Brandy Snap basket, Exotic Fruits, Duo of Coulis

Les Bouviers renowned Crème Brulée of White Chocolate & Apricot
with Candied Ginger and Vanilla Ice Cream

Les Bouviers' renowned Lemon Tart
with Saffron & Crème Fraiche Ice Cream

*Individual Apple Tart Tatin cooked with Cinnamon,
Vanilla Ice Cream

*Study of Pineapple: Iced Pineapple, Chocolate & Cardamom Parfait,
grilled Pineapple, Pineapple Fool. Study supplement - £2.50

*The Ultimate Warm Dark Chocolate Fondant
with Chocolate & Meringue Ice Cream.

*Hot Orange & Rosemary Soufflé
with Sanguine Orange Sorbet. Soufflé supplement - £2.50

* Please note that these desserts will take 20 minutes to cook.

We have a extensive range of dessert wines to
enhance your selected dessert - please ask to see our list

If you would like to tantalise your taste buds even more then let the
bubbles in a glass of Moët & Chandon become the perfect partner for your dessert - £8.00

Selected Coffees and Teas with home-made Petit Fours
(Cafetière, Café Latte, Cappuccino) - £3.95

A selection of Liqueur Coffees are available on request - £4.95

To Conclude

A selection of five Continental & British Cheeses presented and served at your table
Supplement - £8.00

*Three Cheeses when taken from our Menu Gourmand

To complement your Cheese we would recommend either a
Vintage or Late Bottled Vintage Port. Please view our selection.

Two Courses: Starter-Main Or Main-Dessert: Priced at £38.00

Three Courses: Priced at £43.00

Fish Course: Priced at £18.00

Cheese Course: Priced at £8.00

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Vintage Ports

To enhance your cheese or as a Digestif

Cockburns Late Bottles Vintage

50ml	£4.25
Bottle	£31.95

Warre's Late Bottled Vintage

50ml	£4.25
Bottle	£31.95

Graham's Late Bottled

50ml	£3.85
Bottle	£30.95

Taylor's 10 years old

50ml	£4.95
Bottle	£43.95

Taylor's 1st Estate Reserve

50ml	£3.85
Bottle	£30.95

Dessert Wines

(Please view main Wine List for Vintages)

Selected to complement your dessert

Premier Cotes de Bordeaux

Glass 125ml	£3.25
Bottle 75cl	£6.20

Muscat de Beaumes de Venise

Domaine de Durban

Glass 125ml	£6.50
Half 37.5ml	£20.55
Bottle 75cl	£30.75

Brown Brothers Orange Muscat Flora

Half 37.5ml	£18.80
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Van Loveren Noble Late Harvest

Half 50cl	£18.40
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Aureus de Sauternes

Glass 125ml	£6.85
Bottle 75cl	£34.20

Chateau Filhot à Sauternes, Grand Cru Classe

Bottle 75cl	£58.20
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Chateau Siglas Rabaud, 1^{er} Grand Cru Classe

Bottle 75cl	£68.80
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We do have some very old Vintages in our cellar, Please ask for our list.