

Les Bouviers

Restaurant with Rooms

Menu Surprise

Fifty eight pounds excluding wine or seventy two pounds inclusive of wine

*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 James - served by the glass (minimum 2 persons)*

Our 'A La Carte' Menu

Two Courses: Starter and Main at Forty-One pounds

Three Courses: Forty-six pounds

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

To Approach

Sautéed Scottish Scallops with
Swede and Sage Puree, grilled Asparagus Sweet & Sour Sauce

'Les Bouviers' renowned hot Cheese Soufflé
with a Watercress & Horseradish Sauce, Natural Yoghurt

Rope Mussels, Vegetable & Saffron Minestrone with a toasted Cheese Crouton

Salad of Wild local Wood Pigeon with Sautéed Wild Mushrooms, Beetroot & Brazil Nut Chutney

Crab, Chilli & Crayfish Tail Risotto with Chives, Sun blush Tomatoes, Parmesan, Basil Oil

To Pursue

Whole Wild Dover Sole, Grilled or Pan-fried,
served with Lemon, Meunière sauce or Vermouth Wine sauce (**Suppl £8.75**)

Wild West Coast Hake wrapped in Parma Ham, Carrot Fettuccini, Ginger Oil with Soy

Wild local Brill served on Puy Lentils with Chorizo, Courgette & Sunblush Tomato, Saffron Sauce

To Refresh

One of our home-made Sorbets
(Sorbet supplement of two pounds and forty-five pence)

To Carry Through

Jurassic Coast Mature (28day) Fillet of Beef (5oz or 8oz Raw Weight)
with Smoked Cheddar Mash, Braised Shallots, Wild Mushroom Sauce
supplements: 5oz fillet ~ two pounds and ninety-five pence
8oz fillet ~ six pounds and ninety-five pence

Seared Herb crusted Rack of local English Lamb,
Carrot Tart Tatin, braised Puy Lentils, roasted Garlic, Olive & Paprika Sauce

Seared Calves Liver on a Potato & Onion Galette,
with Black Pudding, Smoked Bacon, de-glazed with homemade Organic Apple Jelly

Mature Hyland Venison; Wild Rump of Venison, Venison & Apricot Sausages,
Potato Fondant, Chocolate & Chili Sauce

Jurassic Coast Loin of Milk fed Veal with sautéed Calves Sweetbreads,
Roasted Tomato Confit, Buttered Spinach, Ivory & Tarragon Sauce

Scottish Prime Chateau Briand (15oz Raw Weight)
served with Sautéed Mushrooms, Oven Roasted Tomatoes and Pont Neuf Potatoes
with Shallot & Corton Wine Sauce Or Béarnaise Sauce (for 2 persons)
(Chateau Briand supplement of nine pounds and fifty pence)

All Main Courses are served with appropriate Vegetable Garnish

Vegetarian Alternatives

Sheppard's Pie made with Soy Mince & Bolongiere Potatoes, Roasted Courgette and Tomatoes

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

If extra Vegetables are required please choose from the following:

Selection of Seasonal Vegetables or Salad (Four Pounds)
Potato Dauphinoise (Four Pounds)
Olive Potato Pure (Three Pounds and Fifty Pence)
Buttered Broccoli (Three Pounds and Fifty Pence)
Buttered Spinach (Three Pounds and Fifty Pence)

To Foreclose

Medley of Home-made Ice Creams & Sorbets
with Brandy Snap basket, Exotic Fruits and Duo of Coulis

Les Bouviers' renowned Crème Brulée of Lemon Grass, Lemon & Thyme Sorbet

Maple Syrup & Clove Oven roasted Golden Pineapple with a Pinnacolada shot

Les Bouviers' famous Lemon Tart with Clotted Cream & Basil Ice Cream

**Individual Mango & Frangipane Tart with Vanilla Pod Ice Cream

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

**** Please note that these desserts will take a minimum 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 Champagne become the perfect partner for your dessert
(Ten pounds and seventy-five pence)



To Conclude

Cheese Course (5): Eight pounds
Cheese Platter (serves 8): Thirty pounds

A selection of five Continental & British Cheeses presented and served at your table

*Three Cheeses for the Gourmand or Set Menu



Selected Coffees and Teas with home-made Petit Fours
(Cafetière, Café Latte, Cappuccino)
(Three pounds and ninety-five pence)

A selection of Liqueur Coffees are available on request
(Six pounds)

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

Vintage Ports

To enhance your cheese or as a Digestif

Graham's Late Bottled Vintage
50ml (Four pounds and twenty-five pence)
Bottle (Thirty-three pounds and ninety-five pence)

Taylor's 10 years old
50ml (Six pounds and ninety pence)
Bottle (Forty-eight pounds and ninety-five pence)

Taylor's Quita de Vargellas 1998
50ml (Six pounds and ninety pence)
Bottle (Sixty-two pounds and fifty pence)

Taylor's 1st Estate Reserve
50ml (Four pounds and twenty-five pence)
Bottle (Forty-six pounds and ninety-five pence)

Croft Late Bottled Veintage 2004
Half 37.5ml (Twenty pounds and ninety-five pence)

Dessert Wines

(Please view main Wine List for Vintages)

Selected to complement your dessert

Premier Cotes de Bordeaux
Glass 125ml (Four pounds and twenty-five pence)
Bottle 75cl (Twenty-two pounds and seventy pence)

Muscat de Beaumes de Venise
Glass 125ml (Six pounds and ninety-five pence)
Half 37.5ml (Twenty-one pounds and ninety-five pence)
Bottle 75cl (Thirty-eight pounds twenty-five pence)

Brown Brothers - Orange Muscat Flora
Half 37.5ml (Twenty-one pounds and ninety-five pence)

Van Loveren Noble Late Harvest
Half 50cl (Twenty-four pounds and twenty-five pence)

Chateau Filhot à Sauternes
Grand Cru Classe
Bottle 75cl (Eighty-two pounds and seventy pence)

Chateau Siglas Rabaud, 1^{er} Grand Cru Classe
Bottle 75cl (Eighty-three pounds and twenty-five pence)

Why not become a 'Les Bouviers' Gold Card Member entitling you to exclusive promotions - with discounts of up to 15% from your food!

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

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

Please feel free to ask a member of staff to view the Tarqay or Peter Max Suite

We also hold a Ceremony Licence so please ask for a Wedding brochure