

# Les Bouviers

## A LA CARTE MENU

### 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 Soup 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 Monkfish wrapped in Parma Ham, Carrot Fettuccini, Ginger Oil with Soy

### TO REFRESH

One of our home-made Sorbets  
**(Sorbet supplement of £2.75)**

### TO CARRY THROUGH

Mature (28day) Fillet of Beef **(5oz or 8oz Raw Weight)**  
with Smoked Cheddar Mash, Braised Shallots, Wild Mushroom Sauce  
**supplements: 5oz fillet ~ £2.95**  
**8oz fillet ~ £6.95**

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

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

**Two Courses: Starter and Main at £44**

**Three Courses: £50**

10% service charge will be applied to the final bill  
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