

# bonbon

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— specials —

## VEGGIE ROULÉ

*grilled peppers, aubergines, courgettes with ricotta & dried apricots*

£6

## WATERMELON

*goat's cheese, heirloom tomato, basil oil, caramelised walnuts, mint*

£6

## ROASTED SCALLOPS

*with truffle butter and croutons*

£10

## RISOTTO

*butternut squash, parmesan*

£10

## BRAISED BEEF CHEEK

*slow cooked in red wine sauce, served with persillade, pomme pure and braised shallot*

£13

## SEA BASS

*new potatoes, wild garlic and tomato olive salsa*

£13

## AVO CHOC MOUSSE

*raw cacao, avocado, banana, dates & almond butter*

£5

## PISTACHIO PANNA COTTA

£5

FOUR COURSES £29/P.P.

# bonbon

<b>bonbon special</b> swirls of Misto cheese & Parma with	8
<b>Meat and/or cheese platter</b> selection of artisan cheese or cured meats served with olives/ quince jam and bread	12.5
<b>bonbon wrap</b> grilled with Misto cheese, pesto, sundried tomatoes, rocket and a cured meat (turkey/Parma/ham)	6

## BURGER / SANDWICHES

<b>Med chicken burger</b> grilled chicken, avocado, spinach, red onion, sundried tomatoes and bonbon sauce, brioche bun	9.5
<b>bonbon burger</b> beef & lamb patty, gherkin, mustard, truffle cheese, brioche bun	10
<b>Avo tricolore open sandwich</b> smashed avocado, cherry tomatoes, mozzarella, basil and balsamic glaze	6
<b>Mushroom open sandwich</b> fried mushrooms with herbs, rocket leaves and Parmesan	6

## SALADS

<b>Quinoa &amp; kale</b> w/ dates, cashews and bergamot vinaigrette	8.5
<b>Parma/smoked salmon</b> w/ mixed leaves, fresh vegetables, mung beans with slices of Prosciutto or smoked salmon and Misto cheese	7.5 / 8.5
<b>Spinach &amp; beetroot</b> w/ pomegranate, truffle cheese, apple and caramelized walnuts	9

## ORGANIC PASTA

Our pasta is organic and freshly prepared, never  
pre-cooked

Regular portion £8.5    Child Portion £6.5

**Pesto & Cashews · Tomato &  
Basil · Vegetables · Carbonara ·  
Bolognese · Mushroom & Garlic**

## SIDES

£4 each

- Baked sweet potatoes
- Courgette fritters with a chilli mayo dip
- Mushrooms with pesto & parmesan
- Sautéed broccoli with ginger chilli garlic  
soy sauce

# bonbōn

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## WINES

		<i>glass</i>	<i>bottle</i>
<b>Sparkling</b>	<b><i>Prosecco / Spumante</i></b> <i>(Medium Dry / Extra Dry / Rosé)</i>	5.5	22
	<b><i>Romagna DOC - Trebbiano</i></b>	4.5	15
<b>White</b>	<b><i>Pagadebit DOC - White Bombino</i></b>	5.5	18
	<b><i>Angelica - White Bombino &amp; Chardonnay</i></b>	5.5	18
	<b><i>Cupido Pignoletto, Chardonnay and Riesling R.</i></b>	6	20
	<b><i>Colli di Rimini DOC - Sangiovese</i></b>	4.5	15
	<b><i>La Levata DOC - Sangiovese</i></b>	5.5	18
<b>Red</b>	<b><i>Papalina - Merlot</i></b>	5.5	18
	<b><i>Dioniso DOC - Cabernet S.</i></b>	5.5	18
	<b><i>Dioniso Refined DOC - Matured Cabernet S.</i></b>	6.5	22
	<b><i>Monslupus - Sangiovese, Cabernet S. &amp; Merlot</i></b>	6.5	22
	<b><i>Nicolo - Sangiovese, Cabernet S. &amp; Merlot</i></b>		25
	<b><i>Il Clericale—Sangiovese &amp; Cabernet S.</i></b>		36
<b>Rosé</b>	<b><i>Donna Fiore - Merlot</i></b>	5.5	17
<b>Fortified</b>	<b><i>Passito - Pignoletto</i></b>	6.5	33
	<b><i>Hayman's Sloe Gin</i></b>	7	39

## BEERS

<b><i>Craft Cider / Craft Beer (Lager, Pale, I.P.A.)</i></b>	4.5
<b><i>Peroni / Moretti</i></b>	3.8

## APERITIFS / COCKTAILS

<b><i>Gin &amp; Tonic</i></b>	6.5
<b><i>Aperol Spritz</i></b>	6.5
<b><i>Negroni</i></b>	7
<b><i>Sloe Royale</i></b>	7