BONNE Santé
restaurant . cocktail bar

FESTIVE SUPPER

BOTTOMLESS SUPPER

SUNDAY – THURSDAY
5PM – 8PM*
£44pp

FRIDAY & SATURDAY
5PM – 8.30PM
£49pp

NON-ALCOHOLIC
£39pp

World-inspired cuisine
Crafted cocktails
Signature bottomless

MAINS

Steak Frites, 8oz rib-eye steak, seasoned fries, Jack Daniels peppercorn sauce, parmesan shavings, smoked rosemary gf **+£10 supplement**

Tempura King Prawn Tacos, soft flour tortillas, cho cho & coriander slaw, lettuce, chipotle mayo gf

Caesar Salad, parmesan, anchovy, ciabatta croutons, Caesar dressing **add chicken +£4**

Korean Fried Chicken Burger, honey glaze, brioche bun, gochujang mayo, dill pickle, lettuce, spring onion, toasted sesame

Smashed Beef Burger, brioche bun, Emmental cheese, caramelised red onion, lettuce, burger sauce, paprika fries gf **add BBQ pulled pork +£4**

Homemade Veggie Burger, Emmental or vegan cheese, BBQ mayo, watercress, choice of burger bun, paprika fries v vn*

Thai Green Curry, sticky coconut rice, asparagus, courgette, red onion, bok choy, spinach gf vn* **add chicken or king prawns +£4**

Crispy Teriyaki Chicken, sticky coconut rice, bok choy, spring onion & coriander, sesame seeds

Crispy Teriyaki Tofu, sticky coconut rice, bok choy, spring onion & coriander, sesame seeds v

Satay Noodle Bowl, vermicelli rice noodles, peanut, turmeric & coconut sauce, asparagus, courgette, red onion, bok choy, sweet potato, crushed peanuts gf vn* **add chicken or king prawns +£4**

Korean Bao Buns, pulled pork, kimchi, spring onion, garlic & lemon mayo

Tomato & Mozzarella Flatbread, homemade tomato sauce, fresh tomato salsa, mozzarella, parsley v gf*

Mushroom & Goats Cheese Baked Flatbread, yoghurt mustard base, roasted garlic mushroom, goats cheese, roasted hazelnuts, watercress v gf*

Salami & Whipped Feta Baked Flatbread, tomato & chipotle base, Italian salami, whipped feta cheese, pickled fennel, red onion gf*

FESTIVE SPECIALS

Roast Turkey, brined & steamed turkey, chestnut stuffing, cranberry sauce, red wine jus, roast potatoes, seasonal winter vegetables gf

Festive Smash Burger, Emmental, onion jam, crispy onions, confit garlic mayo, pigs in blankets, garlic & herb potatoes, red wine jus

SHARING BOARDS per 2 people

Each sharing board counts as the main for two people.

Seafood Meze Board, chilli & garlic king prawns, salt & pepper crispy calamari, chef's taramasalata, smoked salmon, mixed olives, paprika fries, toasted ciabatta gf*

Cheese Platter, baked camembert, Cheddar, Cornish Yarg, crackers, toasted ciabatta, silverskin onions, marinated olives, pretzels, grapes, English pickle, sun-blushed tomatoes gf*

Charcuterie Board, ham, salami Milano, chorizo, baked camembert, Cheddar, grapes, marinated olives, cornichons, sun-blushed tomatoes, pretzels, toasted focaccia gf*

Steak Frites, 8oz rib-eye steak, seasoned fries, Jack Daniels peppercorn sauce, parmesan shavings, smoked rosemary gf*

DESSERT

Sweet Plate to Share, brownie, Biscoff cheesecake, dark chocolate tart vn*

or **Cheese Dessert Plate** (per 2 people) gf* **+£3pp supplement**

or **Flavoured Liqueur Shot**, one per person

How it works: 90 minutes of bottomless drinks with one main per person. The whole table must take part. Groups of 12+ welcome.

= festive special · **Allergens:** please ask a member of our team for full allergen information.
v = vegetarian · vn = vegan · gf = gluten free · * = option available

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