

N^o 35

— at the —

BONHAM

BOOZY SNOOZY LUNCH

3-courses and half a bottle of wine, £32 per person

TO START

Velouté

Wild garlic, crispy back bacon, sour cream snow, black olive crumble

Crab Cakes

Chipotle mayonnaise, compressed cucumber, radish, green apple

Cockburn Haggis

Scotch egg, smoked pancetta, pea purée, Parmesan custard

Barley & Quinoa Salad (V)

Pomegranate, endive, whipped feta, toasted almonds

MAINS

Chicken Kiev

Curry sauce, roast cauliflower

Miso Glazed Sea Bass

Oven cured Heirloom tomatoes, purple sprouting broccoli, warm dressing of dashi

Lamb Shoulder Pressé

Fermented black garlic, purple potato purée, hispi cabbage émulsion

Pappardelle (V)

Shaved asparagus, broad beans, marjoram & pea purée, truffle pecorino

SIDES £4 EACH

Rosemary hand-cut chips

Baby Gem, croutons, Parmesan, blue cheese dressing

Purple sprouting broccoli, Hollandaise, toasted almonds

Chargrilled asparagus, mint, feta

DESSERTS

Cheese, duo of Scottish cheeses, frozen grapes, spiced chutney, Arran oats

Sticky Toffee Pudding, butterscotch sauce, honeycomb ice cream

Tarte Tatin, Pink Lady apples, Arran Dairy vanilla ice cream

Dark Chocolate Fondant, salted caramel, peanut butter ice cream

Please inform your server, should you have any dietary requirements or intolerances.
A discretionary 10% service charge is applied to all tables.