



N^o 35

— at the —

BONHAM

DINNER MENU

Thursday, Friday and Saturday 6.30pm to 9.30pm

STARTERS

Scottish Lobster Custard Black sesame & crab toast, Exmoor caviar, mussel & parsley emulsion, oyster leaf	£16
Whipped Scottish Crowdie Black fig, endive, hazelnuts, toasted sourdough	£9
Gartmorn Farm Chicken Terrine Pickled beets, shimeji mushrooms, Parma ham, pistachio crumbs, lovage gel	£9.50
Chargrilled Asparagus Shaved salted cured duck egg, Iberico Cebo de Campo ham, smoked hollandaise	£11

MAINS

Pork Loin Celeriac & apple, smoked potato purée, rainbow chard, king oyster mushroom	£24
Scottish Borders Trio Lamb Rump, cutlet, shoulder & harissa croquette, black garlic, baby leek, heritage carrots	£28
Gigha Halibut Pink grapefruit & fennel salad, beurre noisette, seaweed potatoes	£26
Leek Ash Speyside Sirloin Steak Burnt onion puree, wilted spinach, Innis Gunn beer battered onion ring, Bordelaise sauce	£34

SIDES £5.50

Bonham Bread Board , lovage butter, Gallo olive oil & age balsamic
Hand Cut Chips , truffle & Parmesan
Tempura Stem Broccoli , sweet chilli
Isle of Wight tomato salad , blackthorn salt, olive oil, crispy basil
Rocket & Parmesan , aged balsamic

DESSERTS

Triple Chocolate Mousse White chocolate soil, toffee apple ice cream	£9
Duo of Farmhouse Scottish Cheeses Frozen grapes, Arran apple & plum chutney, mini Arran oatcakes	£11.50
Lemon Verbena Panna Cotta Mara des Bois strawberries, basil aquafaba	£9
Morello Griotte Cherry Parfait Pistachio, mango	£9

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