

# Nº 35

— at the —

## BONHAM

### DINNER

#### STARTERS

**Miso Cured Scottish Trout £12**

black sesame, puff black rice, pink pickled ginger, green meat radish

**Endive Salad £9.50**

Blue Murder, walnuts, honey & truffle dressing

**Chicken Liver Parfait £11**

duck fat brioche, date puree, caramelised orange

**White & Green Asparagus Mosaic £12**

Iberico Cebo ham, hazelnuts, pink grapefruit, hollandaise

#### MAINS

**Braised Scottish Beef £28**

potato gratin, baby carrots, kale, red wine jus

**North Atlantic Cod £26**

saffron potatoes, Scottish shellfish velouté, coastal herbs

**Free Range Chicken Breast £24**

sundried tomatoes stuffing, roast garlic mash, charred baby leeks

**Innis & Gunn Shallot Tart Tatin £20**

goats cheese curd, aged balsamic

**Scottish Borders Sirloin Steak £34**

hand cut chips, king oyster mushroom, peppercorn sauce

#### DESSERTS

**Duo of I. J. Mellis Cheese £11.50**

frozen grapes, Arran apple & plum chutney, Mini oatcakes

**Sticky Toffee Pudding £9.50**

vanilla ice cream, butterscotch sauce

**Chocolate Ganache £9.50**

cherry sorbet, almond crunch

**Clotted Cream Pannacotta £9**

winter berries, shortbread

#### SIDES £5.50

**Purple Stem Broccoli**

chilli flakes

**Triple Cooked**

**Hand-Cut Chips**

rosemary scented

**Rocket & Parmesan**

aged balsamic

Please inform your server, should you have any dietary requirements or intolerances.

A discretionary 12.5% service charge is applied to all tables.

