

Nº 35

— at the —

BONHAM

BOOZY SNOOZY LUNCH

3-courses and half a bottle of wine, £38 per person

STARTERS

Miso Cured Scottish Trout

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

Heirloom Tomato Salad

pecorino romano foam, basil pesto, tomato zebrino gel, amela crisp

Chicken Liver Parfait

duck fat brioche, date puree, caramelised orange

White & Green Asparagus Mosaic

Iberico Cebo ham, hazelnuts, pink grapefruit, hollandaise

MAINS

Sous vide Scottish Borders Lamb Rump

hasselback pink gypsy potatoes, celeriac puree, wild garlic

Grilled Scrabster Hake

Oca du Perou niçoise salad, fried quail egg, flower garlic chive

Brydock Farm Pork Chop

smoked potato mash, apple, king oyster mushroom, rainbow chard

Crispy Polenta

Charred grilled artichokes, tender stem broccoli, sauce vierge

DESSERTS

Duo of Scottish Cheese

frozen grapes, Arran apple & plum chutney, mini oatcakes

Bonham Sticky Toffee Pudding

vanilla ice cream, aerated butterscotch sauce

Caramelised White Chocolate Cheesecake

chocolate soil, brown butter ice cream

Yorkshire Rhubarb and Custard Tart

rhubarb gel, cherry sorbet

WINE UPGRADES

WHITES

Marques de Vitoria Rioja Blanco

£4 per person

Chablis Gerard Tremblay

£12 per person

REDS

Vina Amate Rioja Crianza

£4 per person

Louis Latour Pinot Noir

£12 per person

SIDES £5.50

Bread Board

butter, olive oil, balsamic

Fine Green Beans

chilli butter

Triple Cooked

Hand-Cut Chips

rosemary scented sea salt

Rocket & Parmesan

balsamic

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

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

