

# 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

##### Endive Salad

Blue Murder, walnuts, honey & truffle dressing

##### Chicken Liver Parfait

duck fat brioche, date puree, caramelised orange

##### White & Green Asparagus Mosaic

Iberico Cebo ham, hazelnuts, pink grapefruit, hollandaise

#### MAINS

##### Braised Scottish Beef

potato gratin, baby carrots, kale, red wine jus

##### North Atlantic Cod

saffron potatoes, Scottish shellfish velouté, coastal herbs

##### Free Range Chicken Breast

sundried tomatoes stuffing, roast garlic mash, charred baby leeks

##### Innis & Gunn Shallot Tart Tatin

goat cheese curd, aged balsamic

#### DESSERTS

##### Duo of I. J. Mellis Cheese

frozen grapes, Arran apple & plum chutney, Mini oatcakes

##### Sticky Toffee Pudding

vanilla ice cream, butterscotch sauce

##### Chocolate Ganache

cherry sorbet, almond crunch

##### Clotted Cream Pannacotta

winter berries, shortbread

#### 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

##### 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.

