

BOOZY SNOOZY LUNCH

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

Nº 35
— at the —
BONHAM

STARTERS

Cockburn Haggis

Black truffle potato espuma, pickled turnips, heritage carrots crisps

Endive Salad

Blue murder, walnuts, honey & truffle dressing

Chicken Liver Parfait

Smoked duck breast, kirsch cherries, crispy gingerbread

Beetroot Gravlax

Lemon puree, crispy capers, blue meat radish, fennel pollen croute

MAINS

Scottish Braised Beef

Potato gratin, baby carrots, wilted spinach, red wine jus

Free-range Chicken Breast

Sundried tomato stuffing, roast garlic mash, charred baby leeks

North Atlantic Cod

Saffron parmenter potatoes, Scottish shellfish velouté, coastal herbs

Innis & Gunn Shallot Tart Tatin

Goats cheese curd, aged balsamic

DESSERTS

Duo of Scottish Cheese

frozen grapes, Arran apple & plum chutney, mini oatcakes

Bonham Sticky Toffee Pudding

vanilla ice cream, butterscotch sauce

Trio of Chocolate Mousse

Honey mouse, sable biscuit, apple & toffee ice cream

Glazed Lemon Tart

crème fraiche, raspberries

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

ULTIMATE UPGRADE

Cotes de Beaunes Rouge,
Burgundy, France 2018
£40 per couple

SIDES £6

Bread Board

butter, olive oil, balsamic

Tender stem broccoli

béarnaise sauce, toasted almonds

Triple Cooked

Hand-Cut Chips

rosemary scented sea salt

Rocket & Parmesan salad

aged balsamic dressing

Please inform your server, should you have any dietary requirements or intolerances.
A discretionary 12.5% service charge is applied to all tables.

