

Nº 35

— at the —

BONHAM

BOOZY SNOOZY LUNCH

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

STARTERS

Paddy's Milestone Cheese
aerated heritage beetroot, coral beetroot tuile

Pressed Ham Hock Terrine
savory prickles, duck fat brioche

Duck Liver Parfait Eclair
hazelnut, pistachio, kyuri zuke, red onion pearls

Shetland Mussels
thai sauce, roti bread

MAINS

Porchetta Rolled Pork Loin
Guinness mash, sage, caramelised apple & celeriac

Potato & Butternut Squash Galette
ricotta, charred corn, toasted pumpkin seeds, watercress

Stone Bass
crab laksa, vegetables gyoza, prawn cracker, coriander essence

Sous Vide Flat Iron Steak
potato pave, pickled red cabbage, sauce charcutière

DESSERTS

Duo of Scottish Cheese
frozen grapes, Arran apple & plum chutney, mini oatcakes

Bonham Sticky Toffee Pudding
vanilla ice cream, aerated butterscotch sauce

Blackberry Parfait
apple sponge, honeycomb, Katy Rodgers yogurt

Rum Baba
rum syrup, cardamon ice cream

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 £6.95

Bread Board
butter, olive oil, balsamic

**Isle of Mull Cheddar
Mac & Cheese**

**Triple Cooked
Hand-Cut Chips**
Blackthorne rosemary salt

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

