

Nº 35

— at the —

BONHAM

BOOZY SNOOZY LUNCH

3-courses and half a bottle of wine, £40 per person

STARTERS

Charred Pear Nashi

sourdough, hazelnuts, endive, blue cheese foam

Dunbar Crab

pea pannacotta, mango, dashi gel, oyster leaf

Slow Cooked Leven Duck Egg

salted cod brandade, chorizo, paprika potato crisp

Scottish Borders Beef Carpaccio

horseradish & white truffle mayonnaise, beetroot, crispy shallots

MAINS

Simpson Game Pheasant Breast

parsnip puree, purple broccoli, forage berries jus

Asian Glazed Pork Loin

coconut & chilli rice, bok choy, prawn cracker

Salted Baked Heritage Carrots

celeriac puree, lemon beurre blanc, pea shoots

Fisherman Catch of the Day

chervil & parsley mash potato, saffron salsify, shrimp beurre noisette

DESSERTS

Duo of Scottish Cheese

frozen grapes, Arran apple & plum chutney, mini oatcakes

Bonham Sticky Toffee Pudding

vanilla ice cream, aerated butterscotch sauce

Amedei Chocolate Ganache

thyme meringue, honeycomb ice cream

Strawberry Jam Sponge Cake

fromage frais 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

Drouhin Volnay, Burgundy,

France 2018

£60 per couple

SIDES £7

Crispy Jerusalem Artichoke

Hand Cut Chips

rosemary scented blackthorn salt

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.

