

# VALENTINES WEEKEND DINNER

Welcome cocktail, 3-courses and half a bottle of wine,  
Bonham chocolates £65 per person

**Nº 35**  
— at the —  
**BONHAM**

## 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

### Dry Aged 8oz Sirloin Steak (£10 supplement)

hand cut chips, rocket and parmesan, peppercorn sauce

## 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

honeycomb ice cream

### Lime Meringue

fromage frais ice cream, blueberries

## WINE UPGRADES

### WHITES

Marques de Vitoria Rioja Blanco

£6 per person

Chablis Gerard Tremblay

£14 per person

### REDS

Vina Amate Rioja Crianza

£6 per person

Louis Latour Pinot Noir

£14 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.

