

Nº 35

— at the —

BONHAM

BOOZY SNOOZY LUNCH

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

STARTERS

Cured & Torched Scottish Mackerel
smoked aubergine, sumac, skyr yoghurt,
red onion & cucumber salad, toasted focaccia

Isle of Wight Tomatoes
fennel & cucumber gazpacho, basil sponge

Pecorino & Wye Valley Asparagus Ravioli
herb butter sauce

Teriyaki Glazed Duck Roulade
tricolour of carrots, baby greens

MAINS

Scottish Black Face Lamb Rump
chargrilled globe artichoke, burnt grelot onions, marigold

Chicken Breast
Scottish girolles, heritage tomatoes, peas, broad beans,
Pink Fir apple potato parmentier

Smoked Haddock Omelette Arnold Bennett
summer radish & fennel salad

Cauliflower Steak
Romanesco sauce, toasted almonds, pickled shallots, micro greens

DESSERTS

Duo of Cheeses
quince, artisan crackers, apple

Torched Peach & Marshmallow
apricot gel, Edinburgh gin & tonic sorbet, sugar glass shards

Bonham Sticky Toffee Pudding
aerated butterscotch sauce, vanilla ice cream

Elderflower & Vanilla Panna Cotta
basil macerated strawberries

SIDES £8

Artisan Bonham Bread Board
herb butter

Edamame Salad
Yuzu, black rice

Triple Cooked Hand Cut Chips
rosemary scented salt

Cauliflower Rice
pancetta, spring onion,
coriander, soy sauce

Parsley Mash

WINE UPGRADES

WHITES

Marques de Vitoria Rioja Blanco
£6 per person

Chablis Gerard Tremblay
£14 per person

REDS

Red Rock Australian Shiraz
£6 per person

Le Versant Pinot Noir
£14 per person

ULTIMATE UPGRADE

Savigny-Les-Beaunes, Burgundy,
France 2018
£40 per couple

Please inform your server, should you have any dietary requirements or intolerances.

A discretionary 12.5% service charge is applied to all tables.

