

## DINNER

### STARTERS

#### Raviolo £12

Taleggio cheese, Jersey royals potatoes, wye valley asparagus

#### Scottish Sea Trout Mosaic £14

buttermilk, petite salad, grapefruit, caviar

#### Heritage Beetroot £11

whipped Scottish crowdie, pistachios, roasted fig, beetroot tuile

#### Isle of Wight Tomatoes £10

fennel & cucumber gazpacho, basil sponge

#### Teriyaki Glazed Duck Roulade £12

tricolour of carrots, baby greens

### MAINS

#### Chef's Board £95

##### From John Gilmour Butchers

##### 35-Day Dry Aged Club Steak - For Two

grilled asparagus, flat cap mushrooms, heritage tomatoes, Jersey Royals potatoes

Add two Orkney king scallops - £14

Add king prawn - £8

Peppercorn Sauce - £3

Herb & Garlic Butter - £3

Chimichurri Sauce - £3

#### Heritage Potato Wrapped Pork Fillet £24

nashi pear, potato puffs, purple potato velouté, glazed shallot hearts

#### John Gilmour Beef Shank £34

parmesan & potato, bone marrow, onion ring bordelaise sauce

#### Corn Fed Chicken Breast £26

Scottish girolles, heritage tomatoes, peas, broad beans

Pink Fir apple potato parmentier

#### Herb Crust Lemon Sole £32

scallop mousse, white asparagus, hazelnut, samphire hollandaise, kadaif, quail egg

#### Cauliflower Steak £22

Romanesco sauce, toasted almonds, pickled shallots, micro greens

Nº 35  
— at the —  
BONHAM

### WHILE YOU WAIT

#### Artisan Bonham Bread Board £8

herb butter

#### Bonham Daily Mezzes £12

#### Gordal Olives £8

#### Crispy Buttermilk

#### Chicken Wing £14

kimchi mayonnaise, daikon radish

Cumbrae deep fried oyster

### SIDES £8

#### Edamame Salad

Yuzu, black rice

#### Triple Cooked Hand Cut Chips

rosemary scented salt

#### Cauliflower Rice

pancetta, spring onion,  
coriander, soy sauce

#### Parsley Mash



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

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