

Nº 35

— at the —

BONHAM

BOOZY SNOOZY LUNCH

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

STARTERS

Confit Duck Leg Fritter

soy & golden enoki mushroom, chicory, endive

Rosemary Heritage Pumpkin Velouté

chestnuts, Katy Rodger's yoghurt, parmesan crisp

Beetroot Cured Scottish Salmon Gravlax

burnt pear puree, wasabi mayonnaise, squid ink tapioca cracker

Whipped Chicken Liver

burnt pear puree, thyme aquafaba, plum & date toast

MAINS

Sea Bass

Kopytka gnocchi, Scottish chanterelles mushroom,
brown chicken & buttermilk broth

Balmoral Chicken

neeps & tatties, peppercorn sauce

Osso Bucco

white bean & Toulouse sausage cassoulet,
smoked potato mash, broccolini

Cauliflower Steak

Romanesco sauce, toasted almonds, pickled shallots, micro greens

DESSERTS

Duo of Cheeses

quince, artisan crackers, walnuts & apple

Pink Lady Apple Crumble

vanilla ice cream

54% Chocolate Ganache

kirsch cherries, almond crunch, morello sorbet

Treacle Tart

pumpkin & gingerbread ice cream

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

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

SIDES £6.50

Root Vegetables

thyme & honey

Triple Cooked Hand Cut Chips

rosemary scented blackthorn salt

Bonham Caesar Salad

Duck Fat Roast Potatoes

WINE UPGRADES

WHITES

Santa Ema Ruta 5, Chardonnay

£6 per person

Chablis, Gerard Tremblay

£10 per person

REDS

Les Gres, Grenache & Syrah

£6 per person

Vitis Nostra, Primitivo

£10 per person

ULTIMATE UPGRADE

Savigny-Les-Beaunes, Burgundy,
France 2018

£30 per couple

