

DINNER
STARTERS

Confit Duck Leg Fritter £11

soy & golden enoki mushroom, chicory, endive

Rosemary Heritage Pumpkin Velouté £9

chestnuts, Katy Rodger's yoghurt, parmesan crisp

Pine Scented Scottish Red Leg Partridge Breast £14

confit leg, burnt pear puree, thyme aquafaba, duck liver,
plum & date toast

West Coast Crab Scotch Egg £14

Arbroath smokies, tartar sauce

Sumac King Orkney Scallops £16

parsnip, raisins, pomegranate, apple, curried foam

MAINS

Japanese Cherry Smoked Venison Loin £34

1918 Arran Victory potato, white carrot & Douglas fir puree,
burnt cream, honeyberry, crispy bresaola

Rogan Josh Lamb Shank £32

roasted cauliflower, sweet potato, green beans, chilli Bhajji

Bamboo Steamed Nori Wrapped North Sea Halibut £36

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

Balmoral Chicken £26

neeps & tatties, peppercorn sauce

Cauliflower Steak £22

Romanesco sauce, toasted almonds, pickled shallots, micro greens

Scottish Borders 8oz Sirloin Steak £38

triple cooked hand cut chips
your choice of peppercorn sauce or herb butter

Nº 35
— at the —
BONHAM

WHILE YOU WAIT

Bonham Bread Board £8

herb butter, Gallo olive oil

Bonham Daily Mezzes £12

Kimchi & Ginger Arancini £9

Gordal Olives £9

SIDES £6.50

Root Vegetables

thyme & honey

Triple Cooked Hand Cut Chips

rosemary scented blackthorn salt

Bonham Caesar Salad

Duck Fat Roast Potatoes



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

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