

BOOZY SNOOZY LUNCH

3 courses and half-bottle of wine £44

STARTERS

Thai Green Curry Shetland Mussels
coconut roti

Grass Fed Scottish Beef Carpaccio
zebrino tomato, parmesan, pesto, sourdough croutons

Confit Duck
black cherry & walnut stuffing, celery root puree,
port wine reduction

Innis & Gunn Shallot Tart Tatin
Scottish Crowdie, aged balsamic

MAINS

Guinea Fowl
potato rosti, sweetcorn purée,
smoked paprika lace, bray-cured pancetta

Fisherman's Pie
saffron mash

Celeriac Steak
celeriace truffle purée, pickle beetroot,
enoki mushrooms, heritage carrots

Beef Bourguignon
brown butter crushed Ratte potatoes.

DESSERTS

Duo of Scottish Cheese
Arran oat cakes, plum & apple chutney, frozen grapes

Sticky Toffee Pudding
butterscotch sauce, vanilla ice cream

Trio of Chocolate Mousse
honey mousse, sable biscuit, apple & toffee ice cream

Vanilla Crème Brûlée
shortbread

Nº 35
— at the —
BONHAM

WINE UPGRADES

WHITES

Santa Ema Ruta 5, Chardonnay
Chile
£6 per person

Tattoo Girl, Riesling
USA
£10 per person

REDS

Les Gres, Grenache & Syrah
France
£6 per person

Vitis Nostra, Primitivo
Italy
£10 per person

SIDES £6.00

Mac & Cheese

Hand-Cut Chips
truffle & parmesan

Crispy Jerusalem Artichokes

Zebrino Tomatoes
pesto & parmesan

Please inform your server, should you have
any dietary requirements or intolerances.
A discretionary 12.5% service charge is
applied to all tables.

