

# 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

celeriac 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

buttered 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.

