



BOOZY SNOOZY LUNCH

Nº 35
— at the —
BONHAM

3 courses and half-bottle of wine £44

STARTERS

Scottish Crowdie
puff pastry, black pudding, spiced Braeburn apple

Isle of Wight Tomatoes
basil pesto, pecorino espuma, tomato wafer

Scottish Crab & Potato Benedict
new forest asparagus

Braised Morel Mushrooms
lapsang tea smoked duck, three corner leek,
wild Scottish chaga broth

MAINS

Chipotle & Lime Chicken Breast
basil mash, sundried tomato pesto cream

Yellowfin Tuna Steak
oca de Peru potatoes & cassava Niçoise salad

Sous-Vide Beef Bavette
wild garlic & pink fir potatoes, bourguignon garnish

Primavera Risotto
carnaroli rice, asparagus, peas, broad beans,
crispy zucchini flower, parmesan crisps

DESSERTS

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

Edinburgh Fog
whipped cream, amaretto biscuit, drambuie, almonds

Regan's Chocolate & Olive Oil Tart
vanilla ice cream

Poached Rhubarb
Katy Rodger's yoghurt sorbet, pink peppercorn

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 £6.50

Sautéed Pink Fir Potatoes
wild garlic

Hand-Cut Chips

Seasonal Vegetables

Isle of Wight Tomatoes
rocket & basil pesto

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

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