



DINNER MENU

N^o 35
— at the —
BONHAM

STARTERS

Scottish Crowdie £11

puff pastry, black pudding, spiced Braeburn apple

Isle of Wight Tomatoes £11

basil pesto, pecorino espuma, tomato wafer

Haddock & Jerusalem Artichoke Galette £12

Thistly Cross cider sauce, garden leaves

Baked In The Shell Orkney Scallops £18

burnt leek & chipotle butter, seaside salad

Braised Morel Mushrooms £12

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

MAINS

Whole Baked Plaice £34

lobster mousse, sea kale, pink grapefruit,
beurre noisette

Scottish Borders Lamb Porchetta £32

white carrot, salsify crisps, kale, tarragon sauce

Chipotle & Lime Chicken Breast £26

basil mash, sundried tomato pesto cream

Scottish Borders Fillet of Beef £45

rarebit, black truffle potatoes,
charred white grelot onion, red wine jus

Primavera Risotto £24

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

WHILE YOU WAIT

Scottish Herring £9

seaweed mayonnaise

Bonham Bread £9

wild garlic butter,
olive oil & aged balsamic

Cockburn

Haggis Pakora £9

chilli jam

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.