



BOOZY SNOOZY LUNCH

Nº 35
— at the —
BONHAM

3-courses and half-bottle of wine, £44

STARTERS

Quinoa Crab Cake
mango salsa, chipotle mayonnaise

Potato Croquette & Crispy Pork Belly
Mang Tomas sauce, apple, Thistly Cross cider gel

Blue Murder & Scottish Crumpet
sticky fig relish, Jerusalem artichoke, pickled fennel

BBQ Wye Valley Asparagus
panko-crusted hen egg, hollandaise sauce,
Parmesan wafer

MAINS

Lemon & Thyme Grilled Chicken
Scottish girolles & Wye Valley asparagus,
sauce Albufera, heirloom carrot straw

Poached Atlantic Cod
pickled garnish, carrot purée, brown chicken jus

Salt Baked Celeriac
wild mushrooms, hazelnut granola, kale, basil pistou

Braised Borders Lamb Shoulder
crispy lamb flank, sweet potato, black garlic,
peas, crispy mint

DESSERTS

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

Sticky Toffee Pudding
butterscotch sauce, Arran vanilla ice cream

Clotted Cream & Vanilla Pannacotta
Perthshire strawberries, meringue

Scottish Lavender Crème Brûlée
turbinado shortbread

WINE UPGRADES

WHITE

Santa Ema Ruta 5, Chardonnay
Chile
£6 per person

Tattoo Girl, Riesling
USA
£10 per person

RED

Les Gres, Grenache & Syrah
France
£6 per person

Vitis Nostra, Primitivo
Italy
£10 per person

SIDES £6.50

Baby Gem
croutons, blue cheese, ranch sauce

Pimientos de Padrón
blackthorn sea salt

Tender Stem Broccoli
béarnaise sauce, toasted almonds

Triple Cooked Hand-Cut Chips
rosemary scented salt

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

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