



DINNER MENU

2-courses, £34, 3-courses, £48

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

Simpson Game Venison Carpaccio

shoulder lollipop, pickled shimeji mushroom,
leek ash mayonnaise, wood sorrel

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

Scottish Borders Fillet of Beef - Supplement £12

rarebit, truffle potatoes, baby leek, port reduction

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

Nº 35
— at the —
BONHAM

SMALL PLATES

Gordal Olives £9

Bonham Bread £9

olive oil & aged balsamic

Haggis Pakora £8

chilli jam

Scottish Herring £12

seaweed mayo, caperberries,
squid ink cracker

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.