

# Nº 35

— at the —

## BONHAM

### DINNER

#### STARTERS

**Miso Cured Scottish Trout £14**

black sesame, puff black rice, pink pickled ginger, green meat radish

**Heirloom tomato salad £9.75**

pecorino romano foam, basil pesto, tomato zebrino gel, amela crisp

**Chicken Liver Parfait £12**

duck fat brioche, date puree, caramelised orange

**White & Green Asparagus Mosaic £11.75**

Iberico Cebo ham, hazelnuts, pink grapefruit, hollandaise

#### MAINS

**Sous vide Scottish Borders Lamb Rump £32**

hasselback pink gypsy potatoes, celeriac puree, wild garlic

**Isle of Gigha Halibut £34**

Oca du Perou niçoise salad, fried quail egg, flower garlic chive

**Brydock Farm Pork Chop £26**

smoked potato mash, apple, king oyster mushroom, rainbow chard

**Crispy Polenta £20**

Charred grilled artichokes, tender stem broccoli, sauce vierge

**Scottish Borders Sirloin Steak £34**

hand cut chips, peppercorn sauce, rocket salad & parmesan salad

#### DESSERTS

**Duo of Scottish Cheese £14**

frozen grapes, Arran apple & plum chutney, mini oatcakes

**Bonham Sticky Toffee Pudding £12**

vanilla ice cream, aerated butterscotch sauce

**Caramelised White Chocolate Cheesecake £12**

chocolate soil, brown butter ice cream

**Yorkshire Rhubarb and Custard Tart £9.50**

rhubarb gel, cherry sorbet

#### SIDES £5.50

**Bread Board**

butter, olive oil, balsamic

**Fine Green Beans**

chilli butter

**Triple Cooked**

**Hand-Cut Chips**

rosemary scented sea salt

**Rocket & Parmesan**

balsamic

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

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

