

WHILE YOU'RE DECIDING

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Gordal olives	£3.00
Bonham bread board Cultured bone marrow butter, herb dip, aged balsamic, olive oil	£4.00
Red pepper and goats cheese bites Paprika dip	£4.00
 Salted cod croquettes Chorizo mayonnaise	£4.50

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STARTERS —	
British asparagus British Farm salt cured duck egg yolk, pink grapefruit sabayon	£8.50
Torched mackerel Smoked mackerel mayonnaise, fennel sand, horseradish foam	£8.00
Seared Scottish langoustine tail With caramelised bacon, apple and vanilla puré shaved Iberico ham	e, £9.50
Innis & Gunn shallot tart tatin Goat's curd, balsamic	£7.00
Courgette & basil soup Croque Monsieur au parmesan	£6.50
Orkney scallops Scottish shellfish, prawn and pork dumplings, dashi, sea vegetables	£12.00

SIDES ALL £4 -

White truffle, parmesan, hand cut chips Halloumi fritters, pomegranate, Cornish honey, chili and mint. Shaved asparagus & cumber salad, lemon oil dressing Jersey Royals, lemon and mint butter Wild rocket & parmesan salad, grated salt duck egg yolk

MAINS -

Free range chicken ballotine Black garlic, peas, broad beans, asparagus, morrel mushrooms	£18.00
Lamb loin Braised shoulder & spring cabbage parcel, belly stuffed potato, black truffle espuma	£19.00
Plaice Crayfish tail, buerre noisette, blood orange & fennel	£19.50
North East Atlantic Cod Wild garlic fettucine pasta, langoustine bisque, chorizo	£17.00
Leek gratin Iersey Royals, camembert cheese sauce, hazelnut & potato skin crumb	£16.00
Organic beetroot & goat cheese gnocchi Candied walnuts, baby chard	£14.00
GRILL	
All our beef is sourced from the Tweed Valley in the Scottish borders and is 35 day a All steaks are served with Portobello mushroom, confit tomato and triple cooked rosemary sea sale	0
240g Sirloin	£29.00
240g Rib eye	£28.00
240g Fillet	£32.00
454g Chateaubriand (serves 2)	£50.00
180g Bonham Burger Beer pickled onions, BBQ sauce, brioche bun, hand cut chips	£16.50
Sauces; Avocado chimichurri, Bone marrow butter, Peppercorn sauce, Arran blue cheese sau	ıce - all £1.50

BOOZY SNOOZY & SUNDAY ROAST

Wednesday to Sunday 12:00 - 14:30 (Sat & Sun 14:45)

Every lunchtime (Wednesday-Sunday) we offer a fantastic deal of £25.00 for three courses from our market menu and a half bottle of wine.

On Sundays we also include our famous roast of the day, served with gravy and

MARKET MENU

2 Courses £,18.50 3 Courses £,22.50

Courgette & basil soup parmesan croutons

Slow cooked duck egg

British asparagus, cured ham, grain mustard dressing

Slow cooked lamb shoulder

black truffle espuma, roasted artichokes, purple sprouting broccoli

Beer battered cod

hand cut chips, mint peas, tartar sauce

Jersey Royals

Camembert cheese sauce, leek ash, charred spring onion

Duo of Scottish cheeses arran oaties, grapes, chutney

Vanilla Crème Brûlée shortbread

DESSERTS -

Limoncello tart

Cucumber sorbet, mango lavender salsa, cucumber crisp

Rhubarb panna cotta

Stem ginger tuile, strawberry soup f7.00

Pina Colada iced coconut and cherry parfait,

peppered pineapple, mint leaf £7.00

£6.50

Chocolate and salted caramel cheesecake

Honey comb ice cream, chocolate shard physalis £6.50

Scottish Farmhouse chesses

Arran oaties, grapes, spiced gooseberry chutney £10.50

all the trimmings, it is the ultimate Sunday feast!

Please ask your server for further details.

1035 at the BONHAM

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