

NEXT...

**Ravioli of 'native blue' lobster**  
lobster and Armagnac bisque 14.95

**Fresh 'Dorset Bay' crab**  
pink grapefruit jelly, pea mousse 12.50

**Warm Oak smoked Eel**  
beetroot puree, celeriac remoulade 9.50

**Herb crusted 'yellow fin' tuna**  
marinated mooli, coriander, sesame puree 9.50

**Terrine of smoked salmon and curry butter**  
yogurt riata, granary bread 8.95

**Steak tartare 8.50**

**Asparagus**  
poached egg dressing, parmesan 8.50

**Artichokes 'a la grecque'**  
fresh goat curd, asparagus, truffle dressing 9.50

*"As our produce is purchased freshly each day, please be understanding if certain dishes are not available."*

CHEF - BARRY TONKS

THEN...

**Slow cooked bavette of 'Scottish' beef**  
grelot onions, celeriac puree, potato gratin 17.95

**Poached and roasted 'Devonshire red' chicken**  
young garden vegetables, pea puree  
potato gnocchi, poultry jus 16.95

**Slow cooked 'Blythburgh' pork belly with crispy skin**  
pearl barley and chorizo 'like risotto'  
crushed peas, confit tomato 17.95

**Slow cooked 'Elwey Valley' lamb rump**  
young vine tomatoes, sweet potato puree  
vegetables 'Provençal style' 19.95

**Butter roasted sea bream**  
borlotti bean and basil minestrone  
mozzarella 16.95

**Poached 'Peterhead' cod**  
roasted chorizo, soft squid ink polenta  
with its own beignet 17.95

**Butter roasted stone bass**  
asparagus and girolle mushroom, potato gnocchi pea  
velouté 18.95

**Risotto of fresh pea and marjoram**  
parmesan, truffle oil 12.95

All prices are inclusive of VAT at 15%.  
A discretionary service charge of 12.5% will be  
added to your bill



## AFTER...

**A selection of French farm house cheese**  
artisan biscuits, figs and almonds 12.50

**Strawberry and sherry trifle** 6.95

**Crème brûlée**  
cassis sorbet 6.95

**Warm chocolate pudding**  
peanut butter ice cream 6.95

**Floating island**  
crushed raspberries, pink praline 6.95

**Coconut sorbet**  
Alphonso mango, rice pudding 6.95

**Freshly made sorbets and ice creams** 6.95

**Petit fours**  
tea, coffee and tisanes 4.95

The customers are a loyal bunch, drawn back time and time again by Barry Tonks's modern French, with a European bias, cooking. The menus may read quite plainly, but the emphasis is on the ingredients, and the kitchen brings off successive dishes with convincing panache. Start, maybe, with a steak tartare with celeriac rémoulade for a forthright introductory salvo. Pasta is always well-considered, as when ravioli of native blue lobster are served with a lobster and Armagnac bisque, while main course fish might deliver a stunningly fresh wild halibut with Jerusalem artichoke, cep, celeriac puree and chicken jus. Meats flavour slow cooking, as in pork belly with a 'risotto' of pearl barley and chorizo served with caramelised onions and pork cider sauce, or perhaps rump of beef with honey-roast carrots, beetroot marmalade and potato gratin. After that, crème brûlée with cassis sorbet is flawlessly executed, as is the chocolate fondant with almond milk chocolate. – *The Good Food Guide 2009*

Bonds Restaurant voted as one of the top 40 Restaurants in London with a notable wine list – *The Good Food Guide London 2008*

High ceilings, lofty columns & all round architectural grandeur betray Bonds' origins as a City banking hall, yet for all the opulence there's a pleasing economy to the approach here. Ingredients are fresh & seasonal, cooking avoids unhealthy excess & the keen prices are entirely appropriate to the times. The kitchen partners super fresh Dorset crab with creamy pea & pistachio bavarois & zingy pink grapefruit jelly. It also deploys layered boulangere potato with dried fruits & Provençal style tomato as the convincing foil to pink Elwy Valley lamb. Presentation is tip-top. If you thought Iles flottantes the dullest of French desserts, head chef Barry Tonks's sensational reworking of the meringue & custard combo is a revelation. – *Square Meal 2009*

In a relative wilderness of good food, their new French 's flavoursome fare is more interesting than most City restaurants; the swanky converted bank venue and staff who just let you be make it a location where deals get done(or at least discussed). – *Zagat Survey 2009*

From its financial-pun name to its setting in a former banking hall, Bonds is pure City style. Early spring saw Barry Tonks' menu incorporating wild garlic leaves, new season English asparagus and a great deal of slow cooking. There's plenty of meat to satisfy hearty appetites. Butch belly pork featured in two dishes: a starter of 'porchetta' with granny smith apple puree, and a main course with pearl barley, chorizo and cider sauce. But the show-stopper was a boozy sherry trifle with white chocolate cream and fizzy chocolate space dust; this alone was worth a return visit. – *Time Out Eating & Drinking Guide 2009*

This grand old bank building is now a smart and inviting eatery, where chef Barry Tonks cooks beautifully crafted Modern European dishes. Presentation is picture-perfect and bold combos like chorizo and scallops with squid-ink polenta or venison with Epoisse potato gratin, show that Tonks is no shrinking violet at the stove. One of the nicest City Addresses. – *Tatler Restaurant Guide 2009*