

## **Dinner Menu at The Bonham...**

### **Restaurant Opening Times:**

Daily 18.30 - 22.00

Telephone: 0131 274 744

### ***f i r s t***

#### **lettuce, celery and parsley soup £4.95**

with goats cheese cream

#### **pickled carrot, beetroot and salsify salad £6.25**

with yoghurt and coriander dressing

#### **trio of scottish salmon £7.95**

salmon tartare, salmon gravalax and crispy salmon

#### **crab, mango and avacado timbale £7.50**

with gazpacho dressing

#### **buckwheat blinis £7.00**

with ham hock, a poached egg and green pea froth

### ***s e c o n d***

#### **border selected beef £20.50**

cooked three ways

#### **roast rack of border lamb £18.00**

with anchovy boulangere potatoes and green olive jus

#### **grilled fillet of halibut £20.00**

with asparagus risotto and fresh morel

#### **roasted fillet of red mullet £17.00**

with seared polenta artichoke barigoule and confit tomato

**herb gnocchi and roasted cepes £15.00**

with walnut and truffle sauce

***d e s s e r t***

**praline creme brulee £6.50**

with lemon macaroon

**palet au chocolat £6.95**

with sable breton, raspberry and jasmine tea sorbet

**pineapple tarte tatin (please re order) £7.00**

with coconut ice cream

**strawberry and lime mousse £6.50**

with pistachio daquoise

**selection of mature cheese £7.50**

with celery, quince paste and oat cakes

***s i d e d i s h e s***

**sarladaise potato £3.00**

**green beans sautéed with shallots £2.50**

**rocket salad with parmesan shavings £3.00**

**roasted root vegetables with pesto £3.00**

***d e s s e r t w i n e a n d p o r t s u g g e s t i o n s***

**late harvest semillon, belgravia, new south wales 2002** glass £5.00 beautifully honeyed on the nose with a silky-smooth body of sweet tropical fruit - an extremely well-balanced, medium-weight wine. an enjoyable accompaniment to any of our desserts.

**cockburns ruby port** 50ml £4.50

deep purple in colour with soft, elegant red and black fruits, hints of chocolate and a silky, spicy finish. very approachable.

*to the best of our knowledge, all the ingredients used are gm free. we believe in the quality of organic locally produced products, taking pleasure in using them as inspiration for our menu. if you have an allergy we should know about, please let us know by informing a member of staff. a discretionary 10% service charge will apply to tables of 6 or more*