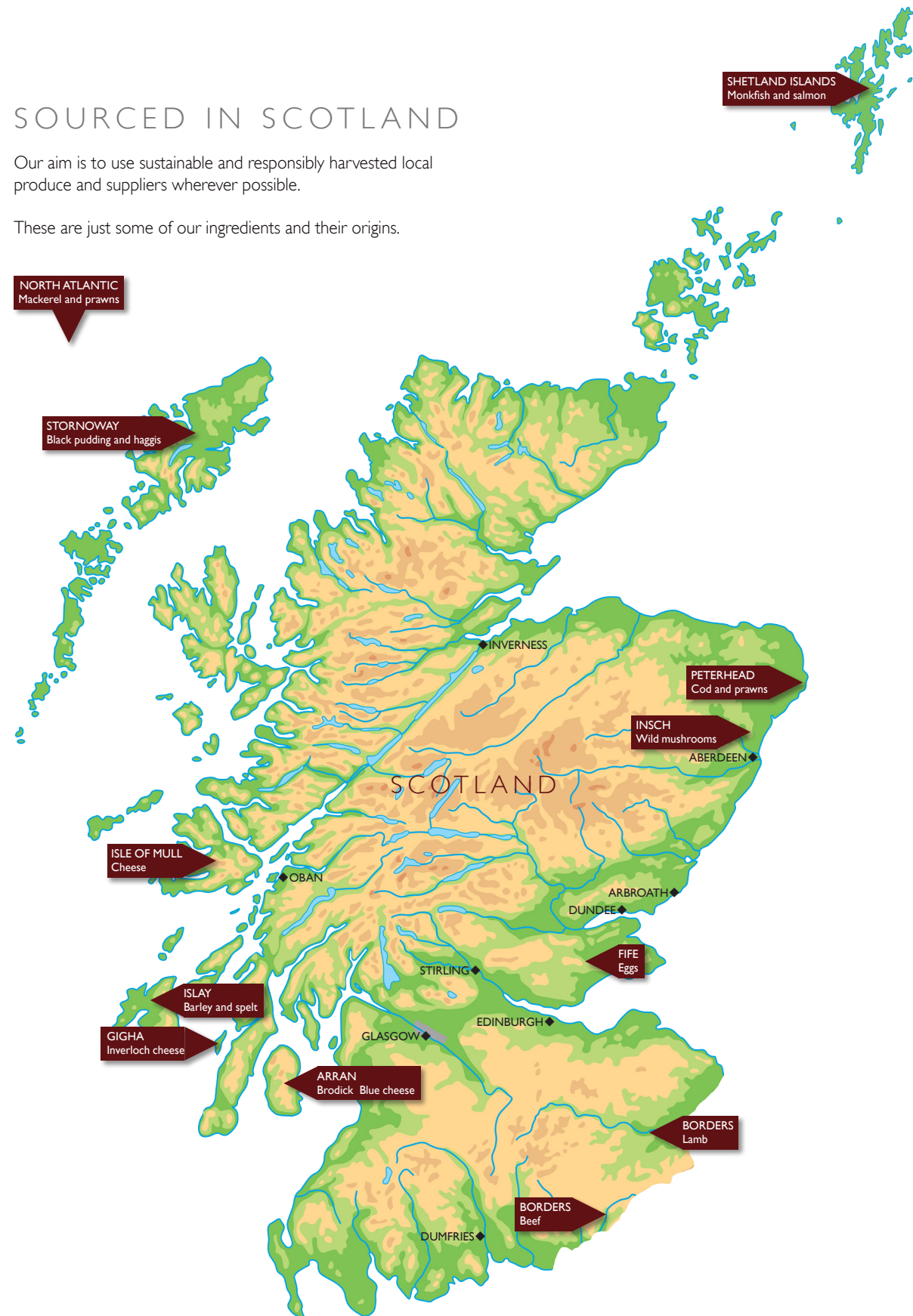


## SOURCED IN SCOTLAND

Our aim is to use sustainable and responsibly harvested local produce and suppliers wherever possible.

These are just some of our ingredients and their origins.



# THE BONHAM

— E D I N B U R G H

## WHITE WINE A.B.V / 175ml / 250ml / Bottle

**1. LE COSTE TREBBIANO DI ROMAGNA PODERI DAL NESPOLI**  
Italy, 2015 **12% / £21.00**  
Crisp, racy lemon notes that sing in the glass

**2. ARC DES ANGES VERMENTINO SAUVIGNON BLANC VIN DE PAYS D'OC**  
France, 2016 **12% / £5.75 / £8.00 / £24.00**  
Fresh grassy nose that develops with lime and elderflower on the palate

**3. THE SPEE'WAH PINOT GRIGIO**  
Australia, 2016 **13% / £5.85 / £8.40 / £25.00**  
Full lush tropical flavour that bursts with character, finishing dry and clean

**4. VILLA DEI FIORI FIANO PUGLIA**  
Italy, 2015 **12.5% / £6.00 / £8.85 / £26.00**  
Brimming with apricot and just ripe melon, different and exciting

**5. TUFFOLO GAVI DOCG**  
Italy, 2016 **12% / £28.00**  
Delicate with pronounced fruit and lemon characteristics. Clean and fresh with a long lingering citrusy finish

**6. STONE BARN CHARDONNAY**  
USA, 2013 **13% / £6.90 / £9.90 / £29.50**  
Ripe melon and yellow apple make up the fruit while a tiny hint of vanilla adds structure

**7. JEAN BIECHER PINOT GRIS**  
France, 2014 **12.5% / £35.00**  
This Pinot Gris is packed with flavours of ripe tropical fruit and has a bright refreshing finish. It displays notes of apricots and honey, a hint of gingerbread and matches well with pork and poultry

**8. BODEGAS CASTRO MARTIN A2O ALBARINO**  
Spain, 2014 **12.5% / £42.50**  
Aromas and flavours of peaches, melons and honey, offset by hints of crisp fresh citrus fruit. A medium bodied wine with a long finish

**9. CHABLIS DOMAINE JEAN DEFAIX**  
France, 2015 **12% / £59.00**  
Steely classic Chablis, think wet stones and a vibrant crunch of fruit

## RED WINE A.B.V / 175ml / 250ml / Bottle

**10. FICO GRANDE SANGIOVESE DI ROMAGNA PODERI DAL NESPOLI**  
Italy, 2015 **12.5% / £21.00**  
Supple red fruit character with a hint of spice and delicate tannins

**11. LOROSCO RESERVA CARMENERE**  
Chile, 2016 **13.5% £5.75 / £7.75 / £23.50**  
Vibrant and rich, full dark fruit, hints of smoke and a savoury conclusion

**12. LES NUAGES PINOT NOIR**  
France, 2015 **12% / £6.40 / £9.10 / £27.00**  
Lively Pinot Noir from the Loire Valley, early summer berry fruit with an autumnal finish

**13. STONE BARN CABERNET SAUVIGNON**  
USA, 2013 **13% / £29.00**  
Ripe dark fruits of blackcurrant and blueberry, hints of vanilla and coffee

**14. MERLOT LEVERSANT**  
France, 2015 **14.5% / £29.50**  
Smooth and elegant, rich, inviting nose of bramble and black berry fruits that continue on the palate with black cherries. Light spice on the finish.

## ROSÉ A.B.V / 175ml / 250ml / Bottle

**19. PETIT PAPILLON GRENACHE ROSÉ VIN DE PAYS D'OC**  
France, 2015 **12.5% / £24.00**  
Red cherry fruit that fills the glass and finishes dry and moreish

**20. DOMAINE DE CRISTOL CÔTES DE PROVENCE ROSÉ**  
France, 2015 **12.5% / £7.00 / £10.00 / £30.00**  
This salmon coloured rose is bursting with bright peachy fruit with a faint strawberry note and a crisp dry finish

**24. LANSON ROSE LABEL ROSÉ CHAMPAGNE**  
France **12.5% / £59.00**  
Hints of summer berries with an elegant mousse and bread crust finish

**15. CASTILLO CLAVIJO RIOJA RESERVA**  
Spain, 2010 **13% / £7.50 / £10.70 / £33.00**  
This Reserva is aged for up to 24 months in French and American oak casks, giving this wine real complexity, with ripe mature fruit, lots of spice and vanilla oak flavours

**16. THE COLONIAL ESTATE EXPLORATEUR SHIRAZ**  
Australia, 2015 **14% / £9.10 / £13.00 / £39.00**  
Big and rich without being overpowering, there is classic Barossa structure here in spades

**17. CATENA APPELLATION VISTA FLORES MALBEC**  
Argentina, 2015 **13.5% / £45.50**  
Bold fruit with all of the balancing elegance you would expect from Malbec grown at this altitude

**18. CASTELLARE CHIANTI CLASSICO**  
Italy, 2014 **13.5% / £55.00**  
A reminder that the best producers from this region can make nuanced wine with tart black cherry fruit pervading

## CHAMPAGNE & FIZZ A.B.V / 125ml / Bottle

**21. VAPORETTO PROSECCO**  
Italy **11% / £6.50 / £29.00**  
Crunchy green apples and pears, lemon citrus flesh and persistent bubbles

**22. GRANDE TRADITION BESSERAT DE BELLEFON BRUT**  
France **12.5% / £12.00 / £49.00**  
Intense and generous, notes of dried flowers and aromas of white fruit

**23. LANSON PERE ET FILS BRUT**  
France **12.5% / £59.00**  
Crunchy biscuit and elegant lemon notes give balance to this classic Champagne profile

# THE BONHAM

— E D I N B U R G H

WHY NOT START YOUR MEAL WITH AN APERITIF?  
ASK YOUR WAITER ABOUT THE SELECTION THAT WE OFFER.

## STARTERS

**\*ROASTED RED PEPPER AND SWEET POTATO SOUP** **£6.50** **TEMPURA NORI SALMON** **£9.75**  
Cucumber yoghurt Wasabi mayonnaise, daikon radish remoulade

**\*LEVEN FARM DUCK EGG** **£8.95** **CRAB SALAD** **£9.75**  
British asparagus, shaved cured ham, grain mustard dressing Mackerel tartare, compressed cucumber, avocado

**\*HEIRLOOM TOMATO SALAD** **£7.95** **WOOD PIGEON** **£8.95**  
Mozzarella, basil bread, black olive Corn purée, red onion petals, bacon popcorn

## MAIN COURSES

**\*TARRAGON YUZU BAKED COD** **£16.95** **BORDERS 8OZ RIBEYE STEAK** **£24.75**  
Pea shoots on tomato saffron risotto, squid ink tuile Chips and peppercorn sauce, blue cheese sauce or Café de Paris butter

**\*CORN FED CHICKEN** **£15.50** **LEMON THYME MONKFISH TAIL** **£16.95**  
Paella arancini, chive pistou, harissa dip Beetroot gratin, cherry tomato and white balsamic salsa

**\*CAMEMBERT CHEESE** **£14.95** **LAMB RUMP** **£17.50**  
Jersey Royal potatoes, grelot onion, leek ash Leek purée, sweetbreads, charred artichoke, smoked potato foam

## SIDE ORDERS Each £3.95

**JERSEY ROYAL POTATOES, LIME AND MINT BUTTER** **WILD ROCKET, GRANA PADANO, AGED BALSAMIC**

**STIR FRIED CAULIFLOWER RICE, PANCETTA, PEAS, SPRING ONION, CORIANDER** **ROSEMARY SALTED HAND CUT CHIPS**

## DESSERTS

**\*COMPRESSED PINK LADY APPLE TERRINE** **£7.50** **CHOCOLATE MOUSSE,** **£7.60**  
Granny Smith granita, dulce de leche ice cream Elements of pistachio, Kirsch cherries

**\*SCOTTISH STRAWBERRIES** **£7.25** **SCOTTISH CHEESES** **£10.50**  
Orange with citrus cream, puff pastry crisps Grapes, Arran Oaties, chutney

**\*PAVLOVA** **£7.25**  
Lime curd, fresh summer fruits

PLEASE ASK YOUR SERVER FOR OUR DAILY SPECIALS

ITEMS MARKED \* ARE AVAILABLE ON OUR SPECIAL MARKET MENU WHICH IS AVAILABLE FOR DINNER SUNDAY TO WEDNESDAY  
2 COURSES £18.50 OR 3 COURSES £23.50

## PORT A.B.V / 50ml

**WARRE'S LBV PORT** **20% / £6.50**  
Full, rich and deep in colour and flavour with macerated dark fruits leading to smoke and tobacco

PLEASE ADVISE YOUR WAITER OF ANY DIETARY REQUIREMENTS OR IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES.  
ALL A LA CARTE PRICES ARE INCLUSIVE OF VAT AT THE PREVAILING RATE.  
FOR PARTIES OF SIX OR MORE A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. THIS MENU IS SUBJECT TO CHANGE.