

# THE BOHEMIA

## SUNDAY MENU

### STARTERS & SMALL PLATES

Courgette tempura, soy sauce & wasabi mayo dips *(ve) (gf)* 7.15

Spicy vegan pumpkin, lentil & coconut milk soup & rustic bread *(ve) (gf)* 6.45

Double Arancini; Ham & bechamel arancini & beef ragu and mozzarella arancini served with arrabiata sauce 8.35

Baba ganoush with green olives topped with red chimichurri & served with chargrilled flatbread *(ve)* 7.20

Buffalo wings – **five wings** 7.5 – **ten wings** 14 – **fifteen wings** 21 Hot, BBQ or Korean sauce  
– Add ranch or blue cheese 0.5

Vegan wings; tempura broccoli with a sriracha, hoisin, soy dressing & sesame *(ve) (gf)* 7.85

Skin on fries 4 | Curly fries 4.75

**Delicatessen Board:** Prosciutto Crudo di Parma, Spicy Calabrian Spinanata Salami, Milano Salami, Tuscan Finocchiona Salami, sweet sun-dried figs, roasted peppers, cornichons & red onion salad, breads 17.25

### SUNDAY ROASTS

*All roasts served with smashed creamy cauliflower, leeks with mustard & thyme, kale with roasted onion & mustard seeds, duck fat roasted Kaufman potatoes\*, honey roasted fennel seed carrots, giant Yorkshire pudding*

**Seven Hour Slow Braised Oyster Stout Beef 19.75**

Served with indulgent beer gravy

**Herbs & Mustard Stuffed Porchetta Oven Cooked for 10 Hours 19.25**

Served with rich house gravy

**Vegetarian Baked Nutloaf\* 17.50**

Packed with dried apricots, quinoa, mixed nuts & veggie gravy *(v) (gf)*

**Succulent Shropshire Chicken 18.75**

Served with a slice of pork, apricot & sage stuffing & gravy

### MAIN DISHES

Fish & Chips: Pale Ale Battered Haddock, Mushy Peas, Tartar Sauce & Thick Cut Chips 17.45

Roasted Red Onion & Halloumi Salad Topped with Papaya, Chilli And Mixed Leaves with A Soy & Honey Dressing *(v)* 14.45

Vegan Cheese Burger: Beetroot Red Pepper & Quinoa Patty, Vegan Cheese, Lettuce, Cucumber, Guacamole, Wasabi Mayo served with Skin On Fries *(ve)* 15.95

Vegetarian Lasagne layered with Roasted Red Onion, Spinach & Butternut Squash Served with Toasted Garlic Bread *(v)* 15.15

Double Crispy Bacon Blue Cheese Burger: Chuck, Rump & Bone Marrow Beef Patty,  
Double Crispy Bacon, Lettuce, Gherkins, Stilton, Chip Dip 17.95

### CHILDRENS SUNDAY MENU

FREE SOFT DRINK WITH EVERY KIDS MEAL

#### ROASTS

**CHICKEN 8.75 | BRAISED BEEF 9.45 | VEGGIE SAUSAGES 7.45**  
*roasted potatoes, seasoned vegetables, Yorkshire pudding, gravy*

*Suitable for children under 12 years of age*

**PENNE PASTA:** smothered with homemade tomato sauce & grated cheddar on the side **6 (v)**

**GOURMET BURGER:** beef burger in a brioche bun with a side of chips **6**

**FISH FINGERS:** with chips, beans & peas **6**

Gluten free *(gf)*

Vegan *(ve)*

Vegetarian *(v)*

\*veggie roast is served with buttered spuds & can be gluten free without the Yorkshire

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## SHARING CHEESE BOARD

**Montgomery Cheddar**; *unpasteurised & 12 month aged*, **Morbier Aux Lait Cru**; *rich & creamy texture with a layer of vegetable ash through the middle*, **Pont L'evêque**; *full flavoured pungent with a creamy soft texture*, **Long Clawson Blue Stilton**; *crumbly yet creamy, melt on the tongue texture*.

Served with house made pineapple chutney, grapes, celery, walnuts, cornichons, honey, crackers & toasted ciabatta **14.75**

**wine pairing** Port **beer match** 100 Oysters Stout, London Brewing Company

## DESSERTS

Blackberry, Apple & Amaretti Crumble served with Vanilla Custard (v) 7.00

**wine pairing** Sauternes, Chateau Le Juge "les Mingets" **beer match** Kriek Boon Belgian cherry beer

Baked Pistachio Cream Cheesecake topped with crushed Pistachios 7.00

**wine pairing** Grenache Syrah Rose, Le Tuffeau, France **beer match** Kwak, Belgian Trappist beer

Sticky Toffee Pudding Smothered in Hot Toffee Sauce & served with Vanilla Pod Ice Cream 7.00

**wine pairing** Moscatel, Mira la Mar, Jerez, Spain **beer match** Beer Street Best Bitter, London Brewing Co

### Cookies & Cream Cocktail 9.90

Kahlua, Baileys, cream, Vanilla pod ice cream & cookies

### SORBETS

raspberry or mango

### ICE CREAMS

dark chocolate, vanilla or strawberry, salted caramel

1.75 p/scoop (v)

## DESSERT WINES

Late Harvest Botrytis Riesling 'Alison' Paulett, Clare Valley, Australia

75ml glass 7.95 - 500ml bottle 44.50

Late harvest with a luscious palate & richness in flavour supported with mandarin and apricot fruit

Moscatel, Mira la Mar, Jerez, Spain

75ml glass 6.15 - 375ml bottle 27.50

Golden in colour with a touch of mahogany. Extremely aromatic with floral & citrus hints

Sauternes, Chateau Le Juge "les Mingets", France

75ml glass 8.25 - 375ml bottle 38.25

A rich and concentrated dessert wine from Semillon grapes matured in oak barrique. It has a concentrated, luscious character, intense flavours of caramelized fruits, pear melon and almond, rounded and balanced by good acidity on the finish.

### Port

Graham's late bottled vintage 2018 60ml glass 5.15

blackcurrant, blackberry, and lovely notes of mint, eucalyptus, and liquorice

## COCKTAILS

**Negroni** 9.5

campari, gin, sweet vermouth

**Espresso Martini** 9.95

espresso, vanilla vodka, coffee liqueur, sugar syrup

**Amaretto Sour** 9.50

amaretto, lemon, sugar syrup

**Allergens? Please Check with our staff when ordering.** All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know when ordering. Full allergen information is available, upon request.

Gluten free (*gf*)    Vegan (*ve*)    Vegetarian (*v*)