

THE BOHEMIA

SUNDAY MENU

STARTERS & SMALL PLATES

- Courgette tempura, soy sauce & wasabi mayo dips *(ve) (gf)* 7.15
French onion soup topped with Gruyere & Parmesan served with rustic bread *(v)* 7.35
Double Arancini; Ham & bechamel arancini & beef ragu and mozzarella arancini served with arrabiata sauce 8.35
Marinated chargrilled chicken kebab on salad & pickled cucumber with olives & a mayo and mustard dill dressing 8.95
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** 22 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, apple & chilli chutney, 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 Beef 19.75

Served with indulgent beer gravy

Herbs & Mustard Stuffed Pork Belly Porchetta, Oven Cooked for 10 Hours 19.25

Served with rich beer 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 & beer gravy

MAIN DISHES

- Fish & Chips with Pale Ale Battered Haddock, Mushy Peas, Tartar Sauce & Thick Cut Chips 17.95
Teriyaki Roasted Pumpkin, shredded Chinese Cabbage & Salad, topped with Mixed Seeds, Pickled Radish & Ginger *(ve)* 15.25
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 Swiss Cheese Pastrami Burger: chuck, rump & bone marrow beef patty, double melted Swiss cheese, caramelised onion, sliced pastrami, lettuce, tomato, chip dip 17.85

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*

THE BOHEMIA, 762-764 HIGH ROAD, LONDON N12 9QH | TEL: 02084460294 | EMAIL: INFO@THEBOHEMIA.CO.UK

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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 chutney, grapes, sliced apple, 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 with a drizzle of Raspberry Coulis 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)*

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