

# THE BOHEMIA

## SUNDAY MENU

### STARTERS & SMALL PLATES

- Courgette tempura, soy sauce & wasabi mayo dips *(ve) (gf)* 7.65  
Sweet & spicy caramelised gochujang tomato soup topped with dill, coriander & basmati rice *(ve) (gf)* 7.35  
Baba ganoush with green olives topped with red chimichurri & served with chargrilled flatbread *(ve)* 7.95  
Crispy chicken bites served with our home made mango chutney dip 8.35  
Gourmet mixed mushrooms in a creamy blue cheese sauce on toasted sourdough *(v)* 8.15  
Vegan wings; tempura broccoli with a sriracha, hoisin, soy dressing & sesame *(ve) (gf)* 7.85  
Buffalo chicken wings – **five wings** 7.5 – **ten wings** 14 – **fifteen wings** 22  
Hot, Hoisin or Korean sauce – **Add** ranch or blue cheese 0.5  
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** 18.95

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

### MAIN DISHES

- Fish & Chips with Pale Ale Battered Haddock, Mushy Peas, Tartar Sauce & Thick Cut Chips 17.95  
Halloumi & Mushroom Burger: crispy halloumi patty with roasted portabello mushroom, beef tomato, mayo, rocket & our home made mango chutney *(v)* 16.85 *(v)*  
Creamy Tuscan Bean & Sun Dried Tomato Stew served with Toasted Sourdough Bread *(ve)* 15.75  
Double Swiss Cheese Pastrami Burger: chuck, rump & bone marrow beef patty, double melted Swiss cheese, caramelised onion, sliced pastrami, lettuce, chip dip 18.35  
Duck Leg Confit with crushed roasted New Potatoes, Green Peas, Fried Pancetta & a Mint and Orange Dressing 20.35

### CHILDRENS SUNDAY MENU

FREE SOFT DRINK WITH EVERY KIDS MEAL

#### ROASTS

**CHICKEN 8.95 | 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*. 14.75

Served with chutney, grapes, sliced apple, walnuts, cornichons, honey, crackers & toasted ciabatta

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

## DESSERTS

Blackberry, Apple & Amaretti Crumble served with Vanilla Custard (v) 7.50

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

Francesca's Pistachio Cream & Baileys Hot Chocolate Tiramisu (v) 7.50

**cocktail pairing** Espresso Martini **beer match** Orval, Belgian Trappist beer

Sticky Toffee Pudding Smothered in Hot Toffee Sauce & served with Vanilla Pod Ice Cream 7.50

**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

### Hot Chocolate Baileys 10.25

Baileys, chocolate, chocolate syrup, cream

**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*)