

THE BOHEMIA

SUNDAY MENU

STARTERS & SMALL PLATES

Courgette tempura, soy sauce & wasabi mayo dips (ve) (gf) 7.65
Hot honey-glazed halloumi on warm flatbread with homemade tzatziki and pomegranate (v) 8.75
Chargrilled lamb skewers served with whipped white bean puree (gf) 8.95
Vegan wings; tempura broccoli with a sriracha, hoisin, soy dressing & sesame (ve) (gf) 8.45
Buffalo chicken wings – **five wings** 7.75 – **ten wings** 14.5 – **fifteen wings** 22
- Hot, Hoisin or Korean sauce – Add ranch, blue cheese for 50p
Skin on fries 4. | Curly fries 4.75. | Tangy Red Slaw 3.75

Delicatessen Board: Prosciutto Crudo di Parma, Spicy Calabrian Spinanata Salami, Milano Salami, Tuscan Finocchiona Salami, house 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, savoy cabbage & garden peas, duck fat roasted Kaufman potatoes, honey roasted fennel seed carrots, giant Yorkshire pudding and a choice of sauces*

Seven Hour Slow Braised Beef 19.75

Served with indulgent 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 Hake, Mushy Peas, Tartar Sauce & Thick Cut Chips 17.95
Halloumi & Mushroom Burger: crispy halloumi patty with roasted portobello mushroom, beef tomato, mayo, rocket & our home-made mango chutney & skin on fries (v) 16.85
Miso glazed aubergine steak with tahini drizzled sweet potato chips, grilled tomato & tenderstem broccoli (ve) (gf) 15.55
The Big Sloppy Burger; chuck, rump & bone marrow beef patty, lettuce, gherkin, spicy cheese sauce, topped with double crispy bacon, New York onions, jalapenos, burger sauce 19
Thai chicken salad with mixed leaves, cherry tomatoes, red onion, cucumber & toasted cashews (gf) 15.95

CHILDRENS SUNDAY MENU

FREE SOFT DRINK WITH EVERY KIDS MEAL

ROASTS

CHICKEN DRUMSTICKS 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

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.* 16.75

served with chutney, grapes,, cornichons, honey, crackers

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

DESSERTS

Goey Stout Chocolate Brownie served with Vanilla Ice cream (v) 7.50

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

Classic Vanilla Crème Brulee (gf)(v) 7.50

cocktail pairing Espresso Martini **beer match** London The Big Peal, St Clements Pale Ale

Basque Pistachio Cheesecake topped with crushed Pistachios, Raspberry Coulis (v) 7.50

cocktail pairing Espresso Martini **beer match** Rhapsody Lager Beer, London Brewing Co

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 10.45

Campari, gin, sweet vermouth

Espresso Martini 10.75

Espresso, vanilla vodka, coffee liqueur, sugar syrup

Spicy Sriracha Bloody Mary 10.55

Oregano, basil and thyme infused vodka, horseradish, tomato juice, sriracha, house spices, lemon juice

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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