

# 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  
French onion soup topped with gruyere cheese & served with toasted bread & butter *(v)* 6.95  
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 18.50

### 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 20.75

Served with indulgent beer gravy

#### Herbs & Mustard Stuffed Pork Belly Porchetta 19.95

Served with rich beer gravy

#### Succulent Shropshire Chicken 19.25

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

#### Vegetarian Baked Nutloaf\* 17.95

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

### MAIN DISHES

- Fish & Chips with Pale Ale Battered Hake, Mushy Peas, Tartar Sauce & Thick Cut Chips 17.95  
Vegan Cheese Burger: beetroot red pepper & quinoa patty, vegan cheese, lettuce, cucumber, guacamole, wasabi mayo *(ve)* 16.25  
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  
Crispy halloumi salad, cherry tomatoes, diced avocado, baby gem lettuce, lemony cous cous, honey & mustard dressing *(v)* 15.25

### 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  
Rich & Indulgent Sticky Toffee Pudding, served with Vanilla Ice cream *(v)* 7.50  
**cocktail pairing** Espresso Martini **beer match** Orval Trappist Belgian ale  
Apple, Pear & Pecan Crumble served with warm English custard *(v) (gf)* 7.50  
**wine pairing** Vinho Verde **beer match** Kwak Belgian ale

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](mailto:INFO@THEBOHEMIA.CO.UK)

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## CHILDRENS SUNDAY MENU

*Suitable for children under 12 years of age*  
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*

**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**

### **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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