

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
Creamy miso soup, cannellini beans, sirachi oil, sourdough bread *(ve)* 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

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
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 **ASK:** for vegan
Miso glazed aubergine steak with tahini drizzled sweet potato chips, grilled tomato & tenderstem broccoli *(ve) (gf)* 16.25
The Big Juicy Burger; chuck, rump & bone marrow beef patty, lettuce, gherkin, topped with double crispy bacon, Irish stout onions, Gouda cheese & Dijon sauce 19.5
Crispy halloumi salad, cherry tomatoes, diced avocado, baby gem lettuce, lemony cous cous, honey & mustard dressing *(v)* 15.75

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**

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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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** London The Big Peal, St Clements Pale Ale

Apple, Pear & Pecan Crumble served with warm English custard (v) (gf) 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)