.

THE BOHEMIA

SUNDAY MENU

STARTERS & SMALL PLATES

Creamy wild mushrooms & Gorganzola on toasted rye bread *(v)* 8.75
Tuscan Bean Soup served with toasted bread *(ve)* 7.25
Fried calamari on a bed of pineapple salsa, served with our homemade Sriracha mayo 9.65
Prosciutto crudo, coppa & milano salami served with pickle, toasted rye bread & onion chutney 9.15
Smooth salmon rillette with capers served with melba toast 9.75
Tempura broccoli vegan wings with a sriracha, hoisin, soy & sesame seed dressing *(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

Seven Hour Slow Braised Beef 21.75
savoy cabbage & garden peas, duck fat roasted Kaufman potatoes, maple roasted fennel seed carrots, parsnip & celeriac puree, giant Yorkshire pudding and horse raddish sauce

Herbs & Mustard Stuffed Pork Belly Porchetta 21
savoy cabbage & garden peas, duck fat roasted Kaufman potatoes, maple roasted fennel seed carrots, parsnip & celeriac puree, giant Yorkshire pudding and apple sauce

Succulent Shropshire Chicken 20.75
savoy cabbage & garden peas, duck fat roasted Kaufman potatoes, maple roasted fennel seed carrots, parsnip & celeriac puree, giant Yorkshire pudding, served with a slice of pork apricot & sage stuffing & gravy

Vegan Forest Mushrooms Bourguignon Pot Pie 19
savoy cabbage & garden peas, vegan roasted Kaufman potatoes, parsnip & celeriac puree, house made veggie gravy *(ve)*

MAIN DISHES

Fish & Chips with pale ale battered hake, mushy peas, tartar sauce & thick cut chips 18.45
Creamy pumpkin curry with chickpeas, cauliflower & spinach, served with Basmati rice & naan bread *(ve)* 16.45
The Bohemian Nduja Burger; double smash patties, crispy bacon, melted American cheese, lettuce, hot honey caramelized onion, Nduja mayo 18.25
Roasted cauliflower, feta, pickled red onion & beetroot salad served with a hazelnut dressing *(v) (gf)* 15.45

DESSERTS

Gooey Stout Chocolate Brownie served with Vanilla Ice cream *(v)* 6.45
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)* 6.45
cocktail pairing Espresso Martini **beer match** London Brewing X Exale We Mai Bock You!

Apple & Pear Crumble served with Vanilla custard *(v) (gf) 6.*45
cocktail pairing Espresso Martini **beer match** Rochefort 6 Belgian Ale

Sorbets

raspberry or mango

Ice Creams

dark chocolate, vanilla, strawberry or salted caramel
1.75 p/scoop *(v)*

Gluten free *(gf)* Vegan *(ve)* Vegetarian *(v)*
A 12.5% discretionary service charge will be added to your food bill

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

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, siracha, 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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