

# THE BOHEMIA

## SUNDAY MENU

### STARTERS & SMALL PLATES

- Courgette tempura, soy sauce & wasabi mayo dips *(ve) (gf)* 6.75  
Sardines on toasted sourdough dressed in a chilli & lemon salsa 8.15  
Asparagus & smoked Speck tart with a mixed salad 7.85  
Burrata with heritige tomatoes, basil & balsamic glaze dressing *(v)* 7.65  
Baba ganoush with green olives topped with red chimichurri & served with chargrilled flatbread *(ve)* 7.00  
Buffalo wings – **five wings** 7.5 – **ten wings** 14 – **fifteen wings** 21 Hot, BBQ or Korean sauce  
– **Add** ranch or blue cheese 0.5  
Vegan wings; tempura broccoli with a sriracha, hoisin, soy dressing & sesame *(ve) (gf)* 7.65  
Skin on fries 4 | Curly fries 4.75

**Delicatessen Board:** Prosciutto Crudo di Parma, Spicy Calabrian Spinanata Salami, Milano Salami, Tuscan Finocchiona Salami, sweet sun-dried figs, roasted peppers, cornichons & red onion salad, breads 17.95

### SUNDAY ROASTS

*All served with roasted potatoes, carrot & swede puree, braised white cabbage, buttered greens & a giant Yorkshire pudding smothered with slow cooked house gravy*

**Surrey Farm 21 Day Aged Topside Beef 18.25**

**Vegetarian Nutloaf\*\* 16**

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

**Half A Shropshire Chicken 17.25**

with a slice of pork apricot & sage stuffing on the side

### MAIN DISHES

- Fish & Chips: pale ale battered haddock, mushy peas, tartar sauce & thick cut chips 17.25  
Roasted red onion & halloumi salad topped with papaya, chilli and mixed leaves with a soy & honey dressing *(v)* 14.45  
Vegan cheese burger: Beetroot Red Pepper & Quinoa patty, vegan cheese, lettuce, cucumber, guacamole, wasabi mayo served with skin on fries *(ve)* 15.25  
Avocado & mango salad, mixed leaves with chilli & lime dressing *(ve) (gf)* 12.50 **ADD** chicken £3.50  
Double crispy bacon blue cheese burger: chuck, rump & bone marrow beef patty, double crispy bacon, lettuce, gherkins, stilton, chip dip 17.95

### CHILDRENS SUNDAY MENU

FREE SOFT DRINK WITH EVERY KIDS MEAL

#### ROASTS

**CHICKEN 8.75 | BEEF 8.85 | VEGGIE SAUSAGES 7.15**

*roasted potatoes, seasoned vegetables, Yorkshire pudding, gravy*

*Suitable for children under 12 years of age*

**PENNE PASTA:** smothered with homeade 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)*    *\*tapped with sesame seeds \*\*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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## 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.

Served with house made pineapple chutney, grapes, celery, walnuts, cornichons, honey, crackers & toasted ciabatta **14.75**

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

## DESSERTS

Summer berry galette on a sweet pastry & velvety crème patissiere & vanilla pod ice cream 7.00

**wine pairing** Grenache Syrah Rose, Le Tuffeau, France **beer match** Kriek Boon Belgian cherry beer

Hot Banana Tart Tartin, Belgian chocolate ice cream 7.00

**wine pairing** Sauternes, Chateau Le Juge, France **beer match** Orval, Belgian Trappist beer

Baked mango cheesecake served with tropical mango puree 7.00

**wine pairing** Late Harvest Botrytis Riesling, Clare Valley, Australia **beer match** Beano IPA, London Brewing Co

Lemon posset layered with a blackberry compote,(gf) shortbread biscuit 7.00

**wine pairing** Moscatel, Mira la Mar, Jerez **beer match** Kriek Boon Belgian cherry beer

### 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,

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"

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

### Amaretto Sour 9.50

amaretto, lemon, sugar syrup

**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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