

Rósta

Sunday Roast

Beag

Snacks

Arán & Im £5
Our Bread & Butter Selection

Roasted Jerusalem Artichoke Soup £13
Truffle and Chive – V

Cherry Caramel Burnt Cambridge Cream £14
Foie Gras, Charcoaled Milk Bread, Hazelnut

Scottish Scallop Ceviche £14
Tigers Milk, Avocado & Heritage Radish

Achill Irish Oysters £15
3 Natural

Rósta

Sunday Roast

Herb Fed Yorkshire Organic Chicken £26

Roast Sirloin from our dry age fridges £29

Roast Leg of Norfolk Lamb £29

Roast Hasselback Pumpkin – PB £26

Boha Feast £39 per person
For two or more to share, your choice of three cuts from above

Tomahawk MP
For two or more to share

All served with, Carrots & Kale, Roast Potatoes, Yorkshire Pudding and Gravy

Cauliflower & Truffle Cheese £10

Chive & Parmesan Fries £7

Cheesy Leeks £8

Hispi Cabbage and Bacon £9

If you or a guest at your table has an allergy or dietary requirement, please make your waiter aware. BÓHA London operates an open kitchen, meaning traces of allergens may be present in all dishes.

BÓHA London is a cashless venue. A discretionary service charge of 12.5% will be added to your bill.

Maróg & Cáis

Cheese & Pudding

Selection of British & Irish Cheese £14
Served with Oatcakes, Water Biscuits & Damson Preserve

Irish Lady £14
Whipped Irish Cream, Marscapone, Dark Chocolate, Espresso Liqueur, Caramel

Báite £7
Vanilla Ice Cream, Caravan Espresso, Five Farms Irish Cream

Blackberry Mess £14
Yoghurt Sorbet, Lemon Verbena, Meringue

To Drink

Fizz To Pair

	125ml/750ml
Laurent-Perrier Brut La Cuvée	£15/86
Laurent-Perrier Brut Rosé	£16/92
Larmandier-Bernier, Latitude,	£26/130
Drappier Brut Carte D'Or	£25/125
Drappier Brut Rosé	£29/145
Drappier Clarevallis Extra Brut	£31/£15

Cocktails

Bóha Mary £15

My Little Beautiful One £19

Spicy Margarita £18

Coffee £4