



Amh & Beag

Raw & Snacks

Arán & Im Our Bread & Butter Selection	5
Cornish Crab & Caviar Avocado & Crème Fraîche	16
Chopped Raw Bóha Beef Fillet, Salted Egg, Exmoor Caviar, Burnt Sourdough	19
Achill Irish Oysters Baked Guinness Rarebit Creamy Nduja Natural	6.5 Each
Duck Liver Burnt Cambridge Cream Bone Marrow, Roasted Plum, Hazelnuts & Salted Caramel	14
Scottish Scallop Ceviche Tigers Milk, Heritage Radishes, Avocado	16
Native Lobster Cocktail Autumn Leaves, Jalapeño Cocktail Sauce & Sour Apple	16
Exmoor Caviar & House Crisps 20g /50g	80

Glasraí & Níos mó

Vegetables & more

Foraged Mushrooms Toast Whipped Cauliflower & Truffle	8
Coal Roasted Pumpkin and Artichoke Green Sauce, Honey, Roasted Cashews & Lancashire Bomber Cheese	14
Kerrs Pink Potato Carpaccio Baron Bigod Custard & Pickled Shallot + Add on Exmoor Caviar	18/28
Hispi Cabbage Our in House Dry Aged Bacon, Burnt Apple & Honey	14
Pot Roasted Red Cabbage Stewed Winter Quince & Apple Balsamic	11
Stout Braised Barley Poached Hens Egg & Black Truffle	12

Bóha's Smoked Macaroni & Cheese 16
*Wood Oak Smoked Creamy Cheese Sauce with Chunks of Lobster
 and Smoked Pancetta, finished with Parmesan & Chives + Add Truffle*

Bóhas Vegan Macaroni & Cheese 16

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.

Don Tábla

For The Table

Herb Fed Yorkshire Organic Chicken Burnt Lemon, Chicken & Honey Glaze	24
Pan Roasted Halibut Curry Seasoning, Tartar Sauce, Mushy Peas, Salt & Vinegar Puffs	32
Half or Whole Native Lobster Togarashi, Lime & Chervil Butter	MP
Wagyu Ragu Orecchiette Pasta, Old Winchester Cheese	24

Síniú

Our signature dry aged locker

Ridgway Farm in County Wicklow Ireland produces our Wagyu which is finished on Barley and Chocolate to give a completely unique and rich flavour, they are then cooked over coals and lightly smoked with whiskey-soaked woodchips.

200g/70oz Irish Rump Cap	22
280g/10oz Wagyu Sirloin	40
Wagyu Tomahawk	MP

280g/10oz Wagyu Rib Eye	65
280g/10oz Wagyu Fillet	65

Sauces £2.50

Served with a choice of Taylors Port & Cashel Blue, Whiskey & Green Peppercorn, White BBQ Sauce

Sides

Coal Crushed Potatoes & Green Sauce	6
Chicken Salt Fries	7
Burnt Leek in Creamy Cornish Yarg	8
Colcannon with Bacon & Hispi Cabbage	8
Broccoli & Kale, Burnt Lemon Vinaigrette	8

