

Amh & Beag
Raw & Snacks

Arán & Im Our Bread & Butter Selection	5
Chopped Raw Bóha Beef Fillet, Salted Egg, served with Burnt Sourdough	19
Duck Liver Burnt Cambridge Cream Bone Marrow, Roasted Plum, Hazelnuts & Salted Caramel	14
Native Lobster Cocktail Jalapeño Cocktail Sauce & Sour Apple	21
Exmoor Caviar & House Crisps 20g/50g	80/200

Glasraí & Níos Mó
Vegetables & More

Foraged Mushrooms Whipped Cauliflower & Truffle	12
Coal Roasted Pumpkin and Artichoke Green Sauce & Lancashire Bomber Cheese	14
Kerrs Pink Potato Carpaccio Baron Bigod Custard & Pickled Shallot + Add on Exmoor Caviar	18/28

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
Skate Meunière Lemon & Caper Butter, Brown Shrimps	32
BÓHA Ragu Dorset Nduja, Old Winchester Cheese	24

Síniú

Our signature dry aged locker

200g/7oz Irish Rump Cap	22
280g/10oz Sirloin	40
Tomahawk	MP
280g/10oz Rib Eye	65

Sauces £2.50

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

Sides

Coal Crushed Potatoes & Green Sauce	6
Chicken Salt Fries	7
Colcannon with Bacon & Hispi Cabbage	8
Fine Beans with White BBQ Sauce	8

