

Rósta

Sunday Roast

Beag

Snacks

Arán & Im Our Bread & Butter Selection	£5
Foraged Mushrooms Toast	£8
Cherry Caramel Burnt Cambridge Cream Foie Gras, Charcoaled Milk Bread, Hazelnut	£14
Chopped Raw Bóha Beef Fillet, Salted Egg, Exmoor Caviar, served with Burnt Sourdough	£19
Kerrs Pink Potato Carpaccio Baron Bigod, Pickled Shallot	£18
Native Lobster Cocktail Jalapeño Cocktail Sauce & Sour Apple	£21

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Sunday Roast

Herb Fed Yorkshire Organic Chicken	£28
Roast Sirloin from our dry age fridges	£34
Roast Leg of Norfolk Lamb	£32
Roast Hasselback Pumpkin – PB	£26
Boha Feast For two or more to share, your choice of three cuts from above	£42 per person
Skate Meunière Lemon and Capers butter, Brown Shrimp	£32

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

Cauliflower & Truffle Cheese	£10
Chicken Salt Fries	£7
Mixed Greens & Carrots	£8
Extra Yorkshire Pudding	£1,50
Extra Potatoes	£7
Extra Gravy	£2,50

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

Sticky Toffee Pudding £12

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

Blueberry Mess £14
Yoghurt Sorbet, Blueberry, Walnuts and Meringue

To Drink

Fizz To Pair

125ml/750ml

Laurent-Perrier Brut La Cuvée £15/86

Laurent-Perrier Brut Rosé £16/92

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

