

BÔNE

an East-london kitchen · dimly lit, low-volume, built around the table

APPETISER

bread & parmesan butter ^{G, D}

MAIN

8 hour beef shortrib

entrecôte sauce ^{D, F, N, MU, SO, CE}

charcoal smoked confit chicken

dynamite sauce ^{E, MU, SO}

unlimited french fries ^G

caesar salad [^{+£8}] ^{G, D, E, F, MU}

tomato salad [^{+£6}] ^D

DESSERT

brown butter french toast ^{G, D, E}

madagascan vanilla custard ^{D, E}

chocolate chip cookies ^{G, D, E, SO}

vanilla bean ice cream ^{D, E}

vanilla bean cheesecake ^{G, D, E}

chocolate & macerated strawberries ^{D, E, N}

DRINKS

house highballs · soft & still · corkage

· · ·

passionfruit | citrus fruit [+£6]

white guava | pineapple [+£6]

sugarcane | lime | mint [+£6]

soda [+£4]

*still | sparkling [*s* +£4][*l* +£7]*

corkage fee is charged at £7 per person

ALLERGENS · PLEASE ADVISE YOUR SERVER

G GLUTEN · **D** DAIRY · **E** EGG · **F** FISH · **N** NUTS · **SO** SOYA · **SE** SESAME · **MU** MUSTARD · **CE**
CELERY

*all dishes are prepared in a kitchen that handles the 14 statutory allergens, cross-contamination cannot be excluded —
please speak to a member of the team for full ingredient information.*