

SUNDAY ROAST MENU

SNACKS

MARINATED OLIVES

*Marinated in Garlic, Parsley,
Lemon Zest, Chili & Oregano*

5.00

HOUSE CRISPS

Homemade Potato Crisps

6.00

BREAD & BUTTER

*Homemade Focaccia & Guinness
Bread with Homemade Butter*

6.50

MAINS

*All served with a selection of
Seasonal Roast Vegetables, Roast Potatoes, Yorkshire Pudding, & Gravy*

ROAST ARTICHOKE - V

Slow Roasted Hasselback Jerusalem Artichoke

23

ROAST CHICKEN

Corn Fed Organic Yorkshire Poussin

25

ROAST BEEF

Sliced from our Irish Beef from our Dry Aged Fridge

If you wish to upgrade your Roast Beef to a premium cut of Meat please ask your server.

26

ROAST LAMB

Shaved off our Norfolk Shoulder of Lamb

28

BÓHA ROAST FEAST

*Indulge in our Iconic Roast Sharing Feast for two or more.
Your choice of three cuts from the above served with Seasonal Roast Vegetables,
Roasted Potatoes, Yorkshire Pudding, & Gravy.*

£36pp

ROAST FISH - GF

Roasted Black Cod

32

Whole Roasted Sea Bass

48

ADDITIONAL SIDES

Extra Yorkshire Pudding

3.50

Extra Gravy

2.50

Green Leaf Salad

6.00

Chicken Salt Fries

7.00

Truffle & Chive Fries

8.00

Extra Vegetables

8.50

Truffle & Cheese Cauliflower

9.00

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.

DRINKS MENU

COFFEE & TEA

COFFEE 4
*Espresso, Macchiato, Cappuccino,
Latte, Flat White, Americano, Cortado,
Piccolo, Ristretto*

TEA 4
Early Grey, Fresh Mint

JUICES

*Orange, Apple, Pineapple,
Cranberry, Grapefruit, Lychee* 4

MOCKTAILS

PINE & GINGER 10
*Caramelised Pineapple & Ginger
Shrub, Cranberry, Soda*

APPLE & CARDAMOM 10
*Bittersweet Apple & Cardamom, Shrub,
Cucumber, Lemon, Mint, Soda*

CHAMPAGNE

All wines are priced at 125ml serving measure

MOËT & CHANDON IMPÉRIAL BRUT 16
Champagne NV

**MOËT & CHANDON IMPÉRIAL ROSÉ
BRUT** 17
Champagne NV

COCKTAILS

GUINNESS ESPRESSO MARTINI 12.50
*Jamesons, Lucky Sod, Caravan Espresso covered
by a Vanilla Tuile & Orange zest*

BÓHA IRISH COFFEE 12.50
*Jameson, Lucky Sod, Caravan Espresso &
Coole Swan Foam*

BÓHA BLOODY MARY 13.00
*Absolut, Tomato Juice, Worcestershire Sauce &
BÓHA Bloody Mary Spice Mix*

THE GENTLEMEN 14.00
*Doorly's XO, Discarded Banana Peel Rum,
Vanilla Infused Campari & Sweet Vermouth.*

CARAMEL CONGAC 16.00
*Brown Butter Fat-Washed Hennessy VS, Chocolate
& Angostura bitters, Caramelised Apple*

BOTTLED & DRAUGHT

BIRRA MORETTI 5.50
Lager, 4.6% ABV, 330ml

PERONI NASTRO AZZURRO 5.50
Lager, 4.6% ABV, 330ml

PERONI NASTRO AZZURRO 0.0% 5.00
Lager, 330ml

ORCHARD THIEVES 3.25 | 6.00
Apple Cider, 4.5% ABV

GUINNESS 3.50 | 6.20
Stout, 4.2% ABV

BIRRA MORRETTI 3.50 | 6.50
Lager, 4.6% ABV