

Boma

Restaurants

TO DRINK

Prosecco NV – 7

G&T Milanese – 6.5

Gosnell's Mead – 6.5

TO SHARE

Homemade flatbreads, smoked sea salt, house dips – 3.5

Manzanilla olives / Marcona almonds - 3.5

Squid, chickpea, chorizo – 6.5

Padrón peppers - 6.5

Korean fried chicken, kimchi – 6

TO START

King oyster mushroom, confit swede, hazelnut, sorrel, red wine jus – 7.5

Butternut squash risotto, sage, goat's cheese – 7.5 / 14

Steamed prawn dumplings, water chestnuts, sweet soy – 7

Pork belly, celeriac, pickled kohlrabi, XO – 7.5

Prawn tacos, avocado, red cabbage, carrot, pickled chilli – 7

TO FOLLOW

Sea bass fillet, butterbeans, Jerusalem artichoke purée – 16

Lamb chops, creamed polenta, chimichurri, jus – 14

Sirloin steak flatbread, shallot rings, mushroom, watercress purée, green salad – 16

Sweet potato and lentil burger, avocado, lettuce, tomato, fries - 13

Boma burger – beef, cheddar, bacon, red onion relish, lettuce, fries – 13.5

Quinoa salad, avocado, pickled radish, edamame, sesame dressing - 12.5
(add chicken, halloumi or prawns – 3.5)

Red Thai curry, chilli, bamboo shoots, basmati rice– 13.5
(chicken, prawn or vegetable)

SIDES

Mac & cheese – 5

Chef's vegetables – 4.5

Roasted sweet potato wedges – 4.5

Runner beans, burnt shallot butter – 4.5

Zucchini, rocket and parmesan salad – 4

French fries – 3.5

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A discretionary service charge of 12.5% is added. Please let us know if you have any allergies or require information on our ingredients