

# Boma

WBR

## TO DRINK

Prosecco NV – 7

Lagunitas Daytime Ale – 5.5

Gosnell's Mead – 6.5

## TO SHARE

Homemade flatbreads, smoked sea salt, smoked aubergine – 3.5

Manzanilla olives / Marcona almonds - 3.5

Whipped ricotta, linseed crisps, radish – 4.5

Padrón peppers - 6.5

Korean fried chicken, kimchi – 6

## TO START

Tenderstem broccoli, romesco, buckwheat tabbouleh - 7

Ricotta gnocchi, buttered baby gem, cherry tomato, basil – 7.5 / 14

Steamed prawn dumplings, water chestnuts, sweet soy – 7

Pork shoulder tacos, avocado, pickled chilli, crispy shallot – 7.5

Grilled king prawns, black rice paella, chilli – 8 / 15

## TO FOLLOW

Hake fillet, mussels, 'nduja, broad beans – 14.5

Lamb chops, shaved fennel, chimichurri, jus – 13

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 chard, 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

New potatoes, capers, parsley – 4.5

Zucchini, rocket and parmesan – 4

French fries – 3.5

INSTAGRAM - @BomaRestaurants

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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