

HOLIDAY MENUS



Available for groups of 7+

DIRTY BONES

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HOLIDAY COLLECTION

FESTIVE DRINKS FOR THE HOLIDAY SEASON

HOLIDAY COCKTAILS

FIG POPPA 8

A figgy pudding-inspired Old Fashioned, served on the rocks

Bulleit bourbon, PX sherry, fig, lime and plum bitters

VIXEN 8

Our Christmas-spiced twist on the classic Cosmopolitan, served straight up

Ketel One Oranje, falernum, cinnamon, lime and cranberry jelly

FIZZ

PERRIER-JOUËT GRAND BRUT NV 60*

Champagne, France

VINICOLA SPUMANTE GRAN CUVEE NV 25*

Veneto, Italy

**advance booking price only*

AT THE TABLE

Merry making packages for groups of 7 plus

GLASS OF PROSECCO & ½ BOTTLE OF HOUSE WINE 16PP

House wine from a choice of Stormy Cape Chenin Blanc or Vidigal Artolas Red

GLASS OF CHAMPAGNE & ½ BOTTLE OF PREMIUM WINE 22PP

Premium wine from a choice of Trapiche Melodias Pinot Grigio or Vinedos Puertas Lanya Merlot

Available for advance bookings and in conjunction with seated feasts only.

IN THE BAR

Booty shaking packages to get the party started

BUCKET OF 12 PORTOBELLO PILSNERS 50

BUCKET OF 12 ASSORTED CRAFT BEERS & LAGERS 60

TWO BOTTLES OF PROSECCO SPUMANTE 50

*Available for bar bookings only. Orders must be made in advance and pre-paid.
One package per table.*



Check our drinks menu for full list of cocktails, wine, beer and softs

INSTAGRAM @dirtyboneslondon

DIRTY BONES

HOLIDAY MENU

32pp for 3 courses + sides
26pp for 2 courses + sides*

**The 2-course menu option includes one main dish and either one starter or dessert.
Whole groups must order from the same two courses.*

TO START

Choose one

CRISPY SQUID

Fried cuttlefish squid coated in breadcrumbs with sweet black garlic & lime-infused aioli

PORK BELLY LETTUCE CUPS (GF)

Caramelised pork belly, nuoc cham, shallots, coriander and mint in baby gem lettuce cups

BUTTERNUT SQUASH CARBONARA (V)

Roast butternut squash spaghetti, parmesan mousse, smoked mushrooms and cracked black pepper

HOLIDAY TACOS

Confit turkey leg, spring onion and ginger oil, hoisin, cucumber and sriracha

BUFFALO AUBERGINE (VEGAN)

Fried aubergine half moons tossed in coconut oil & agave Buffalo hot sauce served over an almond yogurt ranch dressing

THE MAIN EVENT

Choose one

BRAISED LAMB NECK

12 hour marinated and braised lamb neck with a caramel BBQ glaze and toasted garlic chip topping

THE VEGAN HOLIDAY BURGER (VEGAN)

Moving Mountains® plant-based B12 Burger™ with braised red cabbage marmalade, caramelised shallots and hazelnut aioli on a soft bun

CHICKEN & SWEET POTATO WAFFLES

Free-range crispy fried chicken on a sweet potato waffle with pecans and soft cinnamon-spiced meringue

CAULIFLOWER 'CHICKEN' & WAFFLES (VEGAN)

Brined and fried cauliflower on a buckwheat waffle with a shot of maple syrup and grilled lemon

RIB-EYE STEAK (+£6) (GF)

Dry-aged rib-eye steak with porcini & bacon marmalade

LOBSTER MAC & CHEESE (+£6)

Baked lobster mac & cheese with taleggio and black truffle sauce

ON THE SIDE

Served to share

CRISPY BRUSSELS SPROUTS (GF)

Crispy roasted Brussels sprouts with smoked bacon and sweet & sour cranberries

TRUFFLED TATER TOTS (V)

Fried potato röstis with black truffle cheese sauce

GEM LETTUCE SALAD (VEGAN)

Gem lettuce topped with shaved radishes, avocado, savoury mixed granola and our green-goodness vinaigrette

TO FINISH

Choose one

THE STICKEST TOFFEE PUDDING (V)

Warm sticky toffee pudding cup with butter-rum sauce, crème fraîche and sea salt

SMASHED MINCE PIE (V)

Deconstructed mince pie with white chocolate gelato and coconut dustings

CHOCOLATE PUDDING (VEGAN)

Pure cacao mousse pudding topped with whipped coconut cream

*At Dirty Bones Oxford, groups of 60+ must dine from our Holiday Feast menu. Please ask our events team for more info.
Pre-orders required for all Holiday Menu bookings. Please let us know of any allergies or dietary requirements at the time of pre-order.
An optional service charge of 12.5% will be added to your bill.*

HOLIDAY COMFORT BITES

Available for bar bookings, large group bookings and private events

Your choice of 4 Comfort Bites, 15pp

Your choice of 6 Comfort Bites, 19pp

MAC BALLS (V)

Fried mac & cheese balls topped with sweet chilli sauce

BUFFALO HOT WINGS (GF)

Free-range chicken wings tossed in Frank's® hot sauce and spices with blue cheese dipping sauce

PADRÓN PEPPERS (VEGAN) (GF)

Sprinkled with Maldon salt

BEETROOT CURED SALMON CRUMPET

Beetroot cured salmon lox, cream cheese and dill on a toasted buttermilk crumpet

VEGYOZA (VEGAN)

Housemade gyoza dumplings stuffed with black bean, quinoa & toasted pecan mix. Served with spring onions, sesame seeds and our signature burger sauce

BUFFALO AUBERGINE (VEGAN)

Fried aubergine half moons tossed in coconut oil & agave Buffalo hot sauce served over an almond yogurt ranch dressing

CLASSIC SLIDERS

Cheeseburger sliders with red onion, American cheese and dijonaise on mini burger buns

CRISPY FRIED CHICKEN

Our signature free-range crispy fried chicken served bite-size with ranch dipping sauce

PEANUT BUTTER COOKIE CUP (V)

Salted peanut butter gelato, dark chocolate cookie chunks and honey nut brittle

All Comfort Bites come served to share with skinny fries and signature sauces

Pre-orders required for all Holiday Comfort Bites bookings. Minimum guest numbers required; numbers vary by date and time of booking. Please let us know of any allergies or dietary requirements at the time of pre-order. An optional service charge of 12.5% will be added to your bill.