

DIRTY BONES

THE GRADUATION MENU

30pp for 3 courses + sides, with fizz

GLASS OF FIZZ

STARTERS

Choose 1

BUFFALO HOT WINGS

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

CHEESEBURGER DUMPLINGS S

Housemade gyoza dumplings stuffed with burger mince and melted cheese. Served with our signature burger sauce

BUFFALO AUBERGINE PB, N

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

MAINS

Choose 1

FLAT IRON STEAK GF

7oz dry aged steak served with a roast bone marrow gremolata

CHICKEN & WAFFLES

Our crispy fried chicken served on a freshly baked waffle with a shot of maple syrup*

PORK BELLY RIBS GF, S

Slow cooked pork belly ribs with a sesame crust, served in a sweet & spicy chilli sauce

THE VEGAN CLASSIC PB, S

Moving Mountains® plant-based burger with vegan cheese, red onion, gherkin and veganaise on a soft seeded bun

SHARED SIDES

SKINNY FRIES PB, GF

With onion & garlic salt

MAC & CHEESE V

Aged & smoked cheddar macaroni with parmesan breadcrumbs

GEM LETTUCE SALAD PB, GF, N, S

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

DESSERT

Choose 1

PEANUT BUTTER COOKIE CUP N

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

THE STICKIEST TOFFEE PUDDING

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

DIRTY VEGAN CHOCOLATE MOUSSE N, PB

Dark chocolate and peanut butter



KEY: GF Gluten Free N Contains Nuts S Sesame V Vegetarian PB Plant-based

Must be pre-booked, not available in conjunction with offers or discounts.

Please alert us to any special dietary requirements you have in advance of ordering.

An optional service charge of 12.5% will be added to your bill. All service is shared between the team in this restaurant.

@dirtyboneslondon