

DIRTY BONES

HOLIDAY MENU

34pp for 3 courses + Sides

28pp for 2 courses* + Sides

**The 2-course menu option includes one main dish + one starter or one dessert
Groups must order from the same two courses*

TO START

Choose one

CRISPY SQUID DF

Fried in panko with sweet black garlic & lime aioli

PORK & CORN GF

Pork Belly with corn succotash, creamed sweetcorn and corn bread

WALDORF SALAD V, GF

With rocket, chicory, caramelized walnuts, frozen grapes, apple, compressed celery, blue cheese and Meyer lemon dressing

BUFFALO CAULIFLOWER POPCORN PB, N

Romanesco cauliflower deep fried & tossed in Buffalo hot sauce with a vegan ranch dressing

HOLIDAY TACO DF, GF, S

Confit turkey leg, hoisin sauce, ginger & spring onion oil, cucumber and siracha

THE MAIN EVENT

Choose one

NEW YORK STRIP GF +6

Dry aged New York strip with A.1. Steak Glaze

FRIED CHICKEN WAFFLE BUN N

Fried chicken in a waffle bun with spiced cranberries and hazelnut aioli

VEGAN MAC DADDY PB, N, S

Moving Mountains® plant-based burger topped with our signature vegan mac & cashew 'cheese', smoky mushroom 'short rib' and espresso-spiked BBQ sauce on a soft bun

"OLD BAY" PRAWNS GF +6

Grilled King prawns with sea 'beans' and Old Bay, jalapeño & garlic butter

BRAISED LAMB SHOULDER GF

With a sticky caramel BBQ sauce, crispy shallots and scallions

ROAST BUTTERNUT SQUASH & AUBERGINE PB, GF, N

With almond yogurt, toasted almonds, pomegranate, molasses and chilli

ON THE SIDE

Served to share

CRISPY BRUSSEL SPROUTS GF, DF

With bacon and sweet & sour cranberries

TRUFFLED TATER TOTS V

Fried potato röstis with black truffle cheese sauce

GEM LETTUCE SALAD PB, GF, N

With shaved radishes, savoury mixed granola and our green-goddess vinaigrette

TO FINISH

Choose one

STICKY TOFFEE PUDDING N

With signature 'Mutts Nuts' bourbon & maple custard, sweet & sour red currants and spiced pecan nuts

HOLIDAY PUDDING CUP N

Christmas pudding with white chocolate gelato and brandy salted caramel

PEANUT BUTTER & CHOCOLATE MOUSSE PB, GF, N

With salted caramel and peanut brittle

DIRTY ALEXANDER DESSERT COCKTAIL GF

Sip a sweet and luxe twist on a Brandy Alexander with Courvoisier VS, Frangelico, Mozart Dark, butterscotch, chocolate, cream and popcorn

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

*Please alert us to any special dietary requirements at the time of pre-order
An optional service charge of 12.5% will be added to your bill. All service is shared between the team in this restaurant*

HOLIDAY COMFORT BITES

Your choice of 4 Comfort Bites, 16pp

Your choice of 6 Comfort Bites, 24pp

Your choice of 9 Comfort Bites, 32pp

PADRÓN PEPPERS **PB, GF**

Sprinkled with Maldon Salt

BUFFALO CAULIFLOWER POPCORN **PB, N**

Romanesco cauliflower deep fried and tossed in Buffalo hot sauce with a vegan ranch dressing

HOLIDAY MACBALLS **V**

Fried mac & cheese balls with cranberry sauce and chilli sauce

VEGOZA **PB, S, N**

Gyoza dumplings stuffed with black beans, quinoa and pecans with sesame seeds, spring onions and sweet chilli sauce

DOGS IN BLANKETS

New York style hot dogs wrapped in puff pastry with smoked ketchup and American mustard

SALMON CRUMPET

Smoked Salmon lox on a buttermilk crumpet with cream cheese and chives

BUFFALO HOT WINGS **GF**

With Frank's® hot sauce and a blue cheese dip

CLASSIC SLIDERS **S**

Double brisket & dry aged steak burger, red onion, American cheese, pickles and Dijonnaise on mini burger buns

CHICKEN SLIDERS **S**

Crispy fried chicken, chipotle aioli and sweet chilli in a mini brioche bun

CRISPY FRIED CHICKEN BITES

With ranch dressing

HOLIDAY PUDDING CUP **N**

Christmas pudding with white chocolate gelato and brandy salted caramel

All Holiday 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

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DIRTY BONES

HOLIDAY COLLECTION

FESTIVE DRINKS FOR THE HOLIDAY SEASON

HOLIDAY COCKTAILS

VIXEN 8.50

Our Christmas-spiced remix on the classic Cosmopolitan, served straight up
Ketel One Oranje, Fair Kumquat Liqueur, cinnamon, lime and cranberry jelly

WINTER NEGRONI 8.50

A classic serve with a hint of festive spice & sass
Tanqueray Gin, Sherry PX, Campari, Crème De Figue, Cointreau, cloves,
cinnamon, all spice and orange peel

FIZZ

PERRIER-JOUËT GRAND BRUT NV 55

Champagne, France

VINICOLA SPUMANTE GRAN CUVEE NV 24

Veneto, Italy

AT THE TABLE

Merry making packages for groups of 7+

GLASS OF PROSECCO & 1/2 BOTTLE OF HOUSE WINE OR 2 BEERS 16PP

House wine from a choice of Vidigal Artolas White and Vidigal Artolas Red
or 2 bottles of Portobello Pilsner

GLASS OF CHAMPAGNE & 1/2 BOTTLE OF PREMIUM WINE 22PP

Premium wine from a choice of Enfant Terrible Blanc and The Stump Jump Cabernet Sauvignon Merlot
or two bottles of Portobello Pilsner

Available in conjunction with seated feasts only

PARTY ADDITIONS

DRINKS TOKEN 6

Choose one

GLASS OF HOUSE WINE, VIDIGAL ARTOLAS RED OR WHITE

BOTTLE OF PORTOBELLO PILSNER

SINGLE HOUSE SPIRIT & MIXER

Available for exclusive hires only. Orders must be made in advance and pre-paid



All prices for advance bookings only

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

@dirtyboneslondon