

DIRTY BONES

SAMPLE 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 N, V, GF

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

BUFFALO CAULIFLOWER POPCORN PB, N, DF

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, DF +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, DF

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, DF

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

ON THE SIDE

Served to share

CRISPY BRUSSELS 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, DF, S

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, DF

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*

DIRTY BONES

SAMPLE HOLIDAY MENU

GLUTEN FREE

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

PORK & CORN

Pork Belly with corn succotash, creamed sweetcorn and corn bread

WALDORF SALAD N, V

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

HOLIDAY TACO DF, S

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

THE MAIN EVENT

Choose one

NEW YORK STRIP DF +6

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

"OLD BAY" PRAWNS +6

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

BRAISED LAMB SHOULDER

With a sticky caramel BBQ sauce, crispy shallots and scallions

ROAST BUTTERNUT SQUASH & AUBERGINE PB, N, DF

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

ON THE SIDE

Served to share

GEM LETTUCE SALAD PB, N, DF, S

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

CRISPY BRUSSELS SPROUTS DF

With bacon and sweet & sour cranberries

TRUFFLED TATER TOTS V, DF

Fried potato röstis with truffle oil

TO FINISH

PEANUT BUTTER & CHOCOLATE MOUSSE PB, N, DF

With salted caramel and peanut brittle

DIRTY ALEXANDER DESSERT COCKTAIL

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 **N** Contains Nuts **S** Contains Sesame **V** Vegetarian **DF** Dairy Free

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DIRTY BONES

SAMPLE HOLIDAY MENU

DAIRY FREE

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

Fried in panko with sweet black garlic & lime aioli

WALDORF SALAD N, V, GF

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

BUFFALO CAULIFLOWER POPCORN PB, N

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

HOLIDAY TACO 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.I. Steak Glaze

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', Old Bay and jalapeño dressing

BRAISED LAMB SHOULDER GF

With coffee and cayenne spiked 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 BRUSSELS SPROUTS GF

With bacon and sweet & sour cranberries

TRUFFLED TATER TOTS V

Fried potato röstis with truffle oil

GEM LETTUCE SALAD PB, GF, N, S

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

TO FINISH

PEANUT BUTTER & CHOCOLATE MOUSSE PB, GF, N

With salted caramel and peanut brittle



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

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DIRTY BONES

SAMPLE HOLIDAY MENU

GLUTEN & DAIRY FREE

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

WALDORF SALAD N, V

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

HOLIDAY TACO S

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

THE MAIN EVENT

Choose one

NEW YORK STRIP +6

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

"OLD BAY" PRAWNS +6

Grilled King prawns with sea 'beans', Old Bay and jalapeño dressing

ROAST BUTTERNUT SQUASH & AUBERGINE PB, N

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

ON THE SIDE

Served to share

CRISPY BRUSSELS SPROUTS

With bacon and sweet & sour cranberries

GEM LETTUCE SALAD PB, N, S

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

TRUFFLED TATER TOTS V

Fried potato röstis with truffle oil

TO FINISH

PEANUT BUTTER & CHOCOLATE MOUSSE PB, N

With salted caramel and peanut brittle



KEY: PB Plant-based **N** Contains Nuts **S** Contains Sesame **V** Vegetarian

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DIRTY BONES

SAMPLE HOLIDAY MENU

VEGAN

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

WALDORF SALAD N, GF

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

BUFFALO CAULIFLOWER POPCORN N

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

THE MAIN EVENT

Choose one

VEGAN MAC DADDY 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

ROAST BUTTERNUT SQUASH & AUBERGINE GF, N

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

ON THE SIDE

Served to share

CRISPY BRUSSELS SPROUTS GF

With sweet & sour cranberries

TRUFFLED TATER TOTS

Fried potato röstis with truffle oil

GEM LETTUCE SALAD GF, N, S

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

TO FINISH

PEANUT BUTTER & CHOCOLATE MOUSSE GF, N

With salted caramel and peanut brittle



KEY: GF Gluten Free **N** Contains Nuts **S** Contains Sesame

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DIRTY BONES

SAMPLE HOLIDAY MENU

VEGETARIAN

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

WALDORF SALAD N, GF

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

BUFFALO CAULIFLOWER POPCORN PB, N, DF

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

THE MAIN EVENT

Choose one

VEGAN MAC DADDY PB, N, S, DF

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

ROAST BUTTERNUT SQUASH & AUBERGINE PB, GF, N, DF

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

ON THE SIDE

Served to share

CRISPY BRUSSELS SPROUTS GF, DF

With sweet & sour cranberries

TRUFFLED TATER TOTS

Fried potato röstis with black truffle cheese sauce

GEM LETTUCE SALAD PB, GF, N, DF, S

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

TO FINISH

PEANUT BUTTER & CHOCOLATE MOUSSE PB, GF, N, DF

With salted caramel and peanut brittle

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

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 **DF** Dairy Free

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