DIRTY BONES

HOLIDAY MENU

£28 for 2 courses + sides £34 for 3 courses + sides

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

TO START

Choose one

HOLIDAY MAC BALLS v

Fried mac & cheese balls with cranberry & sweet chilli sauce

WALDORF SALAD v

With rocket, chicory, caramelised walnuts, frozen grapes, compressed apple & celery, blue cheese and a Meyer lemon dressing (No blue cheese, PB)

CRISPY DUCK TACO s

China Town style crispy duck leg with hoisin, cucumber and spring onions

CHICKEN AND CAULIFLOWER POPCORN PB, SY, N

Plant-based chicken and cauliflower popcorn with Frank's® maple hot sauce and creamy ranch dressing

THE MAIN EVENT

Choose one

FRIED TURKEY WAFFLE BUN

Fried Turkey in a sweet potato waffle sandwich with sprouts, bread sauce aioli and sweet and sour redcurrant sauce

NEW YORK STRIP GF, DF (+£6)

Dry aged New York strip steak with a bone marrow and A1 steak glaze.

TRUFFLED VEGAN MAC DADDY PB, N, S

Plant-based burger with truffled mac and cheese, BBQ braised mushrooms in a soft seeded bun.

BRAISED LAMB SHOULDER GF

With a smoked apricot and miso BBQ sauce

ON THE SIDE

Served to share

CRISPY BRUSSEL SPROUTS GF, PB

With sweet and sour cranberries

FRIED TATER TOTS GF, PB

With a chipotle ketchup

GEM SALAD GF, PB

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

TO FINISH

 $Choose\ one$

STICKY TOFFEE PUDDING CUP

With white chocolate gelato and Mutt's Nuts custard

EAST SIDE VEGAN ICE CREAM SANDWICH PB

Happy Endings™ corn and cashew 'ice cream', smokey salted caramel sandwiched in miso corn cookies

DIRTY ALEXANDER DESSERT COCKTAIL GF, N

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



Menu subject to change according to availability. Please alert us of any dietary requirements at the time of the order.

An optional service charge of 12.5% will be added to your bill.

 $\textbf{KEY: GF} \ \ \textbf{Gluten free} \ \ \textbf{N} \ \ \textbf{Contains nuts} \ \ \textbf{PB} \ \ \textbf{Plant-based} \ \ \textbf{DF} \ \ \textbf{Dairy Free} \ \ \textbf{S} \ \ \textbf{Contains sesame} \ \ \textbf{SY} \ \ \textbf{Contains Soya} \ \ \textbf{V} \ \ \textbf{Vegetarian} \ \ \textbf{Vegetarian} \ \ \textbf{Soya} \ \ \textbf{Vegetarian} \ \ \ \textbf{Vegetarian} \ \ \textbf{Vegetarian} \ \ \textbf{Vegetarian} \ \ \textbf{Vegetarian} \ \ \ \textbf{Vegetarian} \ \ \ \textbf{Vegetarian} \ \ \ \textbf{Vegetarian} \ \ \ \textbf{Vegetarian} \ \ \textbf{Vegetaria$

Please be aware that our dishes are prepared in kitchens where allergens are present.

Any questions, please ask our Manager.

 $Scan\ this\ QR\ code\ for\ full\ information\ on\ our\ allergens.$

@dirtyboneslondon

