

DIRTY BONES

NYE FEAST MENU

First seating (between 6pm-7:30pm) - 29pp for 3 courses + sides

Second seating (from 8pm onwards) - 35pp for 3 courses + sides

ALL DISHES SERVED TO SHARE DOWN THE MIDDLE OF THE TABLE

*We can serve groups with vegans or vegetarians our **vegan Padrón Peppers** as a substitute starter, and either our **vegetarian Ricotta Gnudi (pre-order required)** or a portion of our **vegan Mushroom Tacos** in place of another main dish. We can also offer our **vegan Chocolate Pudding** for dessert.*

TO START

BUTTERNUT SQUASH DONUTS

Cacao and chipotle-spiked butternut squash donuts with pumpkin seed pesto and fresh mint

BUFFALO HOT WINGS

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

PADRÓN PEPPERS

Sprinkled with citrus salt

THE MAIN EVENT

RIB-EYE STEAK

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

CRAB & LOBSTER ROLL

Fresh crab and lobster with black garlic and fresh herbs on a toasted roll

ON THE SIDE

MAC & CHEESE

Taleggio & smoked cheddar macaroni with parmesan breadcrumbs

GEM LETTUCE SALAD

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

SKINNY FRIES

With onion & garlic salt

TO FINISH

Choose one

THE STICKIEST TOFFEE PUDDING

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

PEANUT BUTTER COOKIE CUP

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

Pre-orders not required, but please let us know of any allergies or dietary requirements in advance.

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

INSTAGRAM @dirtyboneslondon