

# Boma

WBR

## TO DRINK

Elderflower Bellini – 8.5      WBR's cocktail of the week – 5

## TO NIBBLE

Pork and apple sausage roll - 4      Padrón peppers - 6.5      Korean fried chicken, kimchi – 6

## TO START

Chilli and garlic squid, aioli, grilled lime, rocket – 8.5

Pork shoulder tacos, avocado, pickled chilli, crispy shallot – 7.5

Jerusalem artichoke, grilled leek, cauliflower purée, kale – 7

Steamed prawn dumplings, water chestnuts, sweet soy – 7

Goat's cheese and spinach empanada, chimichurri – 7.5

Steak tartare – raw diced beef fillet, shallots, capers, egg yolk, toast - 9 / 17 (fries)

## TO FOLLOW

Hand-torn pasta, roasted cauliflower, Swiss chard, arrabiata, basil – 13.5  
(add prawns – 3.5)

Miso-glazed salmon, spiced puy lentils, green beans – 16.5

Boma burger – beef, cheddar, bacon, red onion relish, lettuce, fries - 13.5

Quinoa salad, avocado, pickled chard, edamame, orange sesame dressing - 12.5

8oz grass-fed ribeye steak, green salad, fries, peppercorn sauce - 26

Duck breast, confit hispi cabbage, baby potato, plum jus – 16.5

Red Thai curry, chilli, bamboo shoots, basmati rice– 13.5  
(chicken, prawn or vegetable)

## TO SHARE / SIDES

Slow braised carrot and chicory – 4.5

Stilton spinach - 4.5

Sweet potato wedges - 4.5

Crushed potatoes, truffle oil - 5

Chef's vegetables - 4.5

Zucchini, rocket and parmesan - 4

INSTAGRAM - @BomaRestaurants

TWITTER - @Boma\_Restaurant

A discretionary service charge of 12.5% is added. Please let us know if you have any allergies or require information on our ingredients