

# Boma

WBR

## SUNDAY MENU

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

#### SUNDAY ROASTS

Sirloin of beef. 21-day aged, grass-fed – 17.5

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Free-range, half roast chicken – 16

*All our roasts are served with giant Yorkshire puddings, roast potatoes, seasonal greens, roasted roots and gravy.*

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)

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

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## ABOUT BOMA

We are Boma. An independent group of neighbourhood restaurants with a focus on great hospitality, wonderful food and being an important part of the local community. Our organic growth has blossomed by building relationships with everyone around and involved in our business.

We work very closely with our suppliers to make sure that everything they do, goes into everything we do, so we have them to thank for a lot. Check out our partners and affiliates below. If you'd ever like more information, drop us a line – [info@bomas.co.uk](mailto:info@bomas.co.uk)

## OUR SUPPLIERS

Ground Coffee Society – we champion their revered 'Caveman' blend hailing from Brazil, El Salvador, Guatemala & Kenya. This coffee is made for milk so it's perfect for flat white lovers.

Heanen's Meats – family butchers from Putney with the finest wholesale organic meat and poultry.

Field to Fork – probably the freshest fruit and veg in London.

The Upper Scale - London's finest fish wholesaler and seafood supplier.

Flourish Craft Bakery – from our brioche buns to artisan sourdough.

Jascots Wine – independent suppliers of exclusive and award-winning wines with amazing service.

Sambrook's Brewery – Battersea based with brilliant beers.

B-Fresh Cold-Pressed Juices – A Shropshire fruit farm, cold-pressing our juice blends to retain their goodness and taste amazing.