DIRTY BONES

Lunch & Dinner

NYC-inspired comfort food and cocktails, with beats you can't ignore. Old school hip hop, funk and soul. Good times.

BUNS

THE SPICY CHICKEN'S

Crispy fried chicken burger with baby gem, chipotle aioli and sweet chilli sauce on seeded brioche

THE CLASSIC s

Double brisket & dry aged steak burger with American cheese, red onion, gherkins and house relish on seeded brioche

THE MAC DADDY s

Double brisket & dry aged steak burger topped with pulled beef short rib, mac & cheese and espresso-spiked BBQ sauce on seeded brioche

THE VEGAN CLASSIC PB, S

Plant-based burger with vegan cheese, red onion, gherkin and house relish on a soft seeded bun

SMALL PLATES

PADRÓN PEPPERS PB, GF Sprinkled with Maldon salt

SOUTHERN FRIED DONUTS N
Southern fried donuts with Franks® hot

sauce, maple syrup and ranch dressing

MAC BALLS V

9.5

9.5

12

12

Fried mac & cheese balls topped with sweet chilli sauce

CHEESEBURGER DUMPLINGS s

Housemade gyoza dumplings stuffed with burger mince and melted cheese. Served with our signature burger sauce

BUFFALO HOT WINGS

7 5

4

6.5

7

6.5

Chicken wings tossed in Frank's® hot sauce and spices with blue cheese dipping sauce

7 / 11

6

14

18

SIDES & SALADS

SKINNY FRIES PB, GF

With onion & garlic salt

CHEESY TRUFFLE FRIES v

With aged cheddar & parmesan cheese sauce and white truffle oil

CRISPY LAMB FRIES GF

With crispy lamb, sweet miso, red chilli and jalepeño

MAC & CHEESE v

Aged & smoked cheddar macaroni with parmesan breadcrumbs

10

14

GEM LETTUCE SALAD PB, GF, N, S

Gem lettuce topped with shaved radishes, savoury mixed granola and green-goddess vinaigrette

ICEBERG WEDGE SALAD N, GF

Iceberg wedge with bacon, baby tomatoes, spiced pecans and blue cheese dressing

BONES

CRISPY FRIED CHICKEN

Crispy fried chicken thighs coated in our signature blend of buttermilk and spices. 24 hour brined for extra tenderness and flavour. Served with creamy garlic ranch dipping sauce

FLAT IRON STEAK GF

7oz dry aged flat iron steak served with a smoked paprika and jalapeño butter

BABY BACK RIBS s

Slow cooked rack of pork baby back ribs with a sweet & sour BBQ sauce

BEEF SHORT RIB

12 hour braised beef short rib with espresso-spiked BBQ sauce, crispy shallots and spring onions

OUR BONES

Whilst we're NYC-inspired at heart, we're committed to sourcing quality meat from a handful of carefully selected, sustainable UK suppliers. Our high-welfare Red Tractor chicken and pork comes from farmers in Suffolk and Norfolk, and our grass fed Charolais beef is from County Armagh. For more info, please just ask.

KEY

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

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

Please be aware that our dishes are prepared in kitchens where allergens are present. Any questions, please ask our Manager.