

# 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** 9.5  
Crispy fried chicken burger with baby gem, chipotle aioli and sweet chilli sauce on seeded brioche

**THE CLASSIC S** 9.5  
Double brisket & dry aged steak burger with American cheese, red onion, gherkins and house relish on seeded brioche

**CHICKEN WAFFLE BUN N** 10  
Crispy fried chicken in a waffle bun with roasted peanut butter mayo, crispy bacon, gherkins and pickled onion

**THE MAC DADDY S** 12  
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** 12  
Plant-based burger with vegan cheese, red onion, gherkin and house relish on a soft seeded bun

## SMALL PLATES

**PADRÓN PEPPERS PB, GF** 6  
Sprinkled with Maldon salt

**SOUTHERN FRIED DONUTS N** 6  
Southern fried donuts with Franks® hot sauce, maple syrup and ranch dressing

**MAC BALLS V** 7.5  
Fried mac & cheese balls topped with sweet chilli sauce

**CHEESEBURGER DUMPLINGS S** 8.5  
Housemade gyoza dumplings stuffed with burger mince and melted cheese. Served with our signature burger sauce

**BUFFALO HOT WINGS** 7 / 11  
Chicken wings tossed in Frank's® hot sauce and spices with blue cheese dipping sauce

## SIDES & SALADS

**SKINNY FRIES PB, GF** 4  
With onion & garlic salt

**CHEESY TRUFFLE FRIES V** 6.5  
With aged cheddar & parmesan cheese sauce and white truffle oil

**CRISPY LAMB FRIES GF** 7  
With crispy lamb, sweet miso, red chilli and jalapeño

**MAC & CHEESE V** 6.5  
Aged & smoked cheddar macaroni with parmesan breadcrumbs

**GEM LETTUCE SALAD PB, GF, N, S** 6  
Gem lettuce topped with shaved radishes, savoury mixed granola and green-goddess vinaigrette

**ICEBERG WEDGE SALAD N, GF** 7  
Iceberg wedge with bacon, baby tomatoes, spiced pecans and blue cheese dressing

## BONES

**CRISPY FRIED CHICKEN** 10  
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

**CHICKEN & WAFFLES** 12  
Our crispy fried chicken served on a freshly baked waffle with a shot of maple syrup\*

**FLAT IRON STEAK GF** 14  
7oz dry aged flat iron steak served with a smoked paprika and jalapeño butter

**BABY BACK RIBS S** 14  
Slow cooked rack of pork baby back ribs with a sweet & sour BBQ sauce

**BEEF SHORT RIB** 18  
12 hour braised beef short rib with espresso-spiked BBQ sauce, crispy shallots and spring onions

\*10p from every Chicken & Waffles dish sold will go directly to help Youth Music, to provide music-making opportunities for young people in challenging circumstances across England

### 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.

@dirtyboneslondon

### 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.