

Desserts

Sussex Banoffee Pie £6.5

Our homemade classic banana dessert from Sussex served on a crushed biscuit base with a delicious caramel filling topped with Chantilly cream.

Chocolatey Orange Rice Pudding £6.5

Our twist on the classic rice pudding, with the unique flavour of chocolate orange and the zest of fresh orange to add some zing.

Smoking Tiramisu £6.5

Our famous dessert! Mascarpone cream, sponge fingers & coffee. All served to your table in a smoking magical way!

Bohemia's Strawberries & Cream £6

Fresh strawberries layered with a Vanilla infused whipped foam.

Sorbet(vg) (gf) / Ice Cream £5

A selection of 3 scoops of ice cream or sorbet.

(vg) Vegan (v) Vegetarian (gf) Gluten free

FOOD ALLERGIES & INTOLERANCES:

Please speak to our staff about the ingredients in your meal when placing your order and notify them of any allergies/intolerances.

A discretionary service charge of 12.5% will be added to your bill. This is distributed to all staff in full.

Sharing Plates

Oven Baked Camembert (v) £12

Whole baked camembert seasoned with rosemary bouquet, garlic cloves and truffle honey drizzle, served with our homemade sweet onion chutney and bread.

Oriental Chicken Skewers £13.5

3 chicken breast skewers marinated in miso, soya sauce, honey and 'Nduja. Served to the table on a charcoal fired grill.

Beetroot Hummus, Pitta, Sesame Seeds (vg) £6

Beetroot flavoured homemade hummus served with pitta bread and sesame seeds.

Charcuterie meat platter to share £15

A selection of cured meats served with homemade onion chutney, pickles, crackers and bread.

Cheese Board (v) £15

A selection of British cheeses served with homemade sweet onion chutney, pickles, crackers and bread.

Mixed Cheese & Meat Board £16

A selection of cured meats and British cheeses, served with homemade sweet onion chutney, pickles, crackers and bread.

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Small Plates

<i>Calamari Fritti with our black, garlic mayonnaise</i>	£11.5
<i>Scallops Ceviche, Peruvian style</i>	£9
<i>Thai-Style Tiger prawns & Basmati Rice (gf)</i>	£9
<i>Spicy Lamb skewer with smoked paprika yoghurt, balsamic glaze, chives and dried onions</i>	£9
<i>Creamy Burrata, cherry tomatoes & fresh basil (gf)</i>	£8.5
<i>Potato Croquettes with Spicy 'Nduja Sausage & Manchego Cheese</i>	£6.5
<i>Black Truffle Arancini & Smoked Provola Cheese (v)</i>	£6.5
<i>Caponata Salad, Sicilian style</i>	£7
<i>Padron Peppers, Maldon Salt & Paprika (gf) (vg)</i>	£6
<i>Patatas Bravas with Spicy Tomatoes & Huncaína (gf)</i>	£6
<i>Truffle Chips with Parmesan (gf)</i>	£5.5
<i>Hand Cut Chips (gf)</i>	£5
<i>Sweet Potato Chips (gf)</i>	£5

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Big Plates

<i>Moroccan Lamb Tajine</i>	£16
An African stew of lamb, semi dried apricots and chickpeas served with buttery giant couscous.	
<i>Bohemia's Famous Fish 'n' Chips</i>	£14.5
Locally sourced cod freshly cooked in our homemade beer batter, hand cut chips, mushy peas and tartar sauce.	
<i>Smoked Bacon & Emmental Cheeseburger</i>	£15
A succulent beef burger with Emmental cheese, tomatoes, gherkins, mayonnaise and bacon. Accompanied by a coleslaw salad and hand cut chips.	
<i>The Truffle Burger (vg)</i>	£15
Black charcoal burger bun, homemade Portobello mushroom truffled burger, vegan cheese, lettuce, tomatoes and vegan truffle mayonnaise. Served with sweet potato chips.	
<i>Moules Marinière (gf)</i>	£13.5
Fresh Sussex mussels cooked with shallots, bay leaves and butter in a white wine sauce. Served with freshly baked ciabatta bread.	
<i>Italian Pork Speck Pasta</i>	£14
Fresh pasta parcels filled with smoky dry cured Speck Alto Adige, colourful red leaf chicory, and served with our homemade 'Nduja spicy tomato sauce, dressed with fresh burrata cheese.	
<i>Truffled Wild Mushroom Lasagna (v)</i>	£16
A wild mushroom lasagna with winter black truffle shavings, Taleggio cheese and baked celeriac.	
<i>Grilled Fillet Steak</i>	£28.5
Prime Fillet steak, 100% British Beef, hand cut chips, grilled Tomatoes, Portobello mushroom and choice of Bohemia's homemade sauces: Béarnaise, peppercorn or blue cheese.	

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Bohemia's Traditional Sunday Roast

(Available on Sundays only)

**ALL SERVED WITH ROAST POTATOES, SEASONAL
VEGETABLES AND YORKSHIRE PUDDING.**

SELECT ONE MEAT OR ENJOY BOTH OPTIONS FOR £2

EXTRA:

-CHICKEN £16 -TOPSIDE OF BEEF £17

- LEG OF LAMB £17

KIDS ROAST DINNERS (UNDER 12'S ONLY) £10

VEGAN ROAST (VG) £14

*Homemade vegan terrine made with red peppers, celery,
carrots, onions, red lentils, dry apricots and chickpeas
with all the trimmings (except Yorkshire pudding).*

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