

NEW MENU – FEB 2026

TO SHARE

Marinated olives £6.50

Nocellara green olives & pickled red peppers marinated with chilli, garlic & parsley, served with salsa verde.

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FOCACCIA, SOURDOUGH & SALTED BREAD STICKS £7.50

Served with Maldon salted butter

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CHARRED PEPPER FIRE PUREÉ - £9

Served with rosemary crostini

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FRIED CALAMARI £18

Julienned squid tossed in our signature spice mix, served with basil, garlic and lime aioli sprinkled with lemon pepper, served with fresh lime cheeks

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JASPER GRILLED PRAWNS - £21

With parsley and garlic butter

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BRITISH BURRATA £16

Black Olive & Sundried Tomato Pâté with a crispy thin focaccia bread

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ORECCHIETTE WITH WAGYU RAGU - £28

Slow-braised wagyu, dry-aged beef and pork with nduja ragu, finished with Dubliner cheese and nduja crumbs.

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MAC AND CHEESE - £20

Mature Cheddar, Red Lester Cheese, Onions, Baby plum tomatoes, cinnamon spice seasoning

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BÓHA BURGER - £24

21 days aged Beef Patty, pretzel bun, grilled crispy bacon, salted onion, 24-months Aged Parmesan cream

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FILLET STEAK (6oz) – £28

Infused with our signature BOHA rub

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BRITISH BEEF SIRLOIN (8oz) - £26

Infused with our signature BOHA rub

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GRILLED CORN FED CHICKEN - £24

Deboned and triple-cooked, chargrilled and lacquered with a honey–lemon glaze, accompanied by burnt lemon and a bouquet of fresh watercress

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CHARRED WHOLE SEA BASS - £28

Fire Roasted garlic, lemon, capers butter sauce

SAUCES

CHIMICHURRI £3.50

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PEPPERCORN SAUCE £4.50

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THE KING'S DIANE £5.00

Mushrooms, single cream, French mustard, black pepper

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TRUFFLE MAYO £3.50

SIDES

SIGNATURE SPICED SALAD £8

Cucumber, tomatoes, red onion, mooli, mint, lemon, mango pulp

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SALTED SKIN ON FRIES £6

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CHARRED BROCCOLI £8

Lightly steamed, finished over charcoal, and dressed with Maldon salt and truffle oil

DESSERT

THE CHELSEA LADY £12

Whipped Irish cream, mascarpone, dark chocolate, espresso liqueur and caramel

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AFOGATTO £6

Vanilla gelato gently drowned in hot espresso.

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GELATTO £4.50 per scoop

Vanilla