

BÔNE

An East-London Kitchen · Dimly Lit, Low-Volume, Built Around The Table

APPetiser

Fresh Bread ^{G, D}

Cream Cheese, Salted Butter & Chilli Oil

MAIN

8 Hour Beef Shortrib

Entrecôte Sauce ^{G, D, E, F, N, MU, SO, CE}

Charcoal Smoked Confit Chicken

Dynamite Sauce ^{G, E, SO}

All Mains Served With Unlimited French Fries

Caesar Salad [+£6] ^{G, D, E, F, MU}

Add Chicken [+£4]

DESSERT

Brown Butter French Toast ^{G, D, E}

Topped With Madagascan Vanilla Custard & Blueberry Compote ^{D, E}

Chocolate Chip Cookie ^{G, D, E, SO}

Vanilla Bean Ice Cream ^{D, E}

Blueberry Crumble ^{G, D, E}

Topped With Madagascan Vanilla Custard ^{D, E}

Sorbet Of The Month

Fresh Berries · Ask Your Server For This Month's Flavour

£45

SET MENU · PER PERSON

ALLERGENS · PLEASE ADVISE YOUR SERVER

G GLUTEN · **D** DAIRY · **E** EGG · **F** FISH · **N** NUTS · **SO** SOYA · **SE** SESAME · **MU** MUSTARD · **CE** CELERY

All Dishes Are Prepared In A Kitchen That Handles The 14 Statutory Allergens. Cross-Contamination Cannot Be Excluded — Please Speak To A Member Of The Team For Full Ingredient Information. Due To The Small Nature Of Our Kitchen, We Are Unable To Cater To Allergies.

A Discretionary Service Charge Of 10% Will Be Added To Your Bill

DRINKS

Soft & Still · Corkage

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Passionfruit / Citrus Fruit [+£6]

White Guava / Pineapple [+£6]

Sugarcane / Lime / Mint [+£6]

Cola / Diet Cola / Cloudy Lemonade / Blood Orange [+£4]

Still / Sparkling

Small [+£4] · Large [+£7]

Corkage Fee Is Charged At £7 Per Person