

For the Table

Ciabatta (V) Olive Oil & Balsamico 5

Grilled Green Olives (VG) 5

White Anchovies Capers, Lemon 7

Italian Charcuterie Board Bresaola, Prosciutto, Finocchiona, Pancetta, Coppa, Salami 17

Starters

Tomato Bruschetta (V) Toasted Ciabatta, Tomatoes, Basil, Onion, Balsamico 8

Alici Bianchi Ciabatta, White Anchovies, Tomato Sauce 10

Tuna Crostini Celery, Red Onion, Mayonnaise 10.5

Pumpkin Soup (V) with Ciabatta Bread 10

King Prawns a la Plancha Cherry Tomatoes, Chilli, Parsley, Toasted Sourdough Bread 13

Beef Tartare Premium Raw Beef, Egg Yolk, Chives, Capers, Wholegrain Mustard, Onion 14.5

Sea Bass Ceviche Pink Grapefruit, Avocado, Tomatoes, Lime, Chilli, Coriander, Red Onion 15.5

Crispy Calamari Lime Aioli 10

Veal Meatballs Tomato Sauce 10

Truffle Arancini (V) Wild Mushrooms, Truffle, Parmesan, Mozzarella, Creamy Mushroom Sauce 10.5

Crispy Fried Burrata alla Vodka (V) Hot Burrata Pugliese in Crunchy Coating, Served in Rich Vodka Sauce 14

Salads

Niçoise Salad Tuna, Green Beans, Baby Potatoes, Egg, Mixed Leaves, Vinaigrette 18

Caesar Salad Baby Gem Lettuce, Parmesan, Croutons 11 | with Chicken 14 | with Prawns 15

Mains

Roasted Sea Bass Olives, Capers, Cherry Tomatoes, White Wine, Potato Purée 24

Pan-Fried Salmon Baby Potatoes, Green beans, Saffron Sauce 26

Wild Mushroom & Truffle Risotto (V) Black Truffle Pâté, Mix of Wild Mushrooms, Baby Spinach 21

Lamb Navarin Lamb Shoulder Slow Cooked in Red Wine, Onion, Carrots, Coriander, Feta, Potato Puree 24

Scotch Dry 28 Day-Aged 10 oz Ribeye Steak Fries, Peppercorn or Mushroom Sauce 29

Chicken Milanese Rocket, Cherry Tomatoes, Parmesan, Red Onion 21

Veal Milanese Rocket, Cherry Tomatoes, Parmesan, Red Onion 28

Pasta

Rigatoni Arrabbiata (V) Fresh Chilli, Garlic, Tomatoes, Parsley 14

Rigatoni allo Zafferano (V) Spinach, Red Chilli, Saffron Sauce 17 | with Chicken 20

Linguine Aglio e Olio Brown Anchovies, Red Chilli, Garlic, Parsley 14

Beef Ragu Pappardelle Slow cooked Beef in Rich Tomato Sauce 18

Truffle Carbonara Guanciale, Parmigiano, Pecorino, Egg Yolk, Black Summer Truffle 19

Crab & Prawn Linguine Crab Meat, King Prawns, Chilli, Garlic, Chives 20

Pumpkin Ravioli (V) Butter, Sage, Walnuts 20

Lasagna Italian Classic with Slow Cooked Beef, Bechamel, Parmesan, Tomato Sauce 20

SIDES

French Fries (VG) 5

Truffle Parmesan Fries (V) 6

Potato Purée (V) 5

Salad with Tomatoes & Olives (VG) 5.5

Garlic French Beans (V) 5

Bennie



bennierestaurantandbar

bennierestaurant

Please inform staff of any allergies.

(V) - Vegetarian, (VG) - Vegan . Gluten Free options available on request.
A discretionary 12.5% service charge will be added to your bill.

PRIVATE EVENTS
Scan to learn more

