

Brunch 10AM to 4PM

Avocado on Toast (V) £11.5

Feta and Mascarpone, Avocado, Lemon Foam

Porridge (V) £8

Oatmeal, Parmigiano, Milk, Dill Oil, Truffle Oil, Pine Nut

Farmer's Cheese Pancakes £12.5

Cottage Cheese, Mix of Berries, Sour Cream (V)

Meaty French Toast £12

Streaky bacon, Maple syrup, Blueberries

Fruity French Toast (V) £13

Berries, Mascarpone

Bagels £8.5

- Bacon, Lettuce and Tomato
- Feta-Mascarpone, Tomato, Avocado
- Chicken, Pesto, Tomato, Grano padano
- Salmon, Cream Cheese, Avocado
- Brie, Cranberry, Rocket (V)

Full English Breakfast £14

Sausage, Bacon, Eggs, Beans, Fried Cherry Tomatoes, Hash Brown

Green French Omelette (V) £11.5

Spinach, Green Peas, Green Beans, Pea Shoots

Benedicts £13

Poached Eggs, English Muffin, Homemade Hollandaise

- Smoked Salmon
- Oyster Mushroom(V)
- Braised Pork Belly

Shakshuka(V) £12.5

Poached Eggs, Mildly Spiced Roasted Tomatoes & Red Peppers

Add-on

Custard Cream	£2	Chorizo	£3.5
Butter & Jam	£1	Bacon	£3
Beans	£2.5	Sausage	£3
Hash Brown	£1.5	Avocado	£4
Toast	£1.5	Feta	£4
		Oyster Mushroom	£2

SALADS

Green Salad £8

Caesar Salad £14.5

Chicken Breast, Romaine lettuce, Cherry Tomatoes, Parmesan

Grilled Beef Salad £14.5

Mix salad, Smoked vegetables, Beef, Mustard dressing

Burrata £13

Pesto, tomatoes, rocket aged balsamic

Sides

Saute Vegetables £5

French Fries £3.5

Potato Snacks £6

Baby carrot £5

Celeriac pure £5

Mixed leaf with dressing £5

Desserts

Vegan Chocolate Brownie £8

Vegan Sorbet

Apple pie custard £6

Berry Meringue Roulade £7

Whole mini Basque Cheesecake £8

Raspberry

Small plates

Queen Spanish Olives £4

Charcuterie Board (v) £11

Coppa, Lonzo, Saucisson, Tavaillon

King Prawns £9

Kaffir lime, Herbs, Lemon Foam

Chicken wings £9

Shriracha Ailoli

Popcorn chicken £8

Spicy Ketchup

Padron Peppers £7

Bread+Butter (v) £5

Selection of Artisan Bread & Smoked | Traditionnal butter

Crispy Calamari £10

Lime aioli

Beef Tar Tar £12

Selection of Artisan Bread & Smoked | Traditionnal butter

Tenderstem Broccoli Tempura £7

Satay dip

Crispy onion rings £8

Cheese Board (v) £11

Gruyère, Roquefort, Tomme Jurassienne with truffle

Crispy Oyster Mushroom Strips (v) £7.5

Braised Lamb £14

Gruyère, Roquefort, Tomme Jurassienne with truffle

Halloumi Fries £9

Yogurt Dip

LARGE PLATES choose your sides

Seabass Fillet £20

Israeli couscous, vegetables, olive oil

Pork Belly £16

Sweet Chilli Sauce

Creamy Herb Chicken £17

Polenta, Oyster Mushrooms, Chicken leg

Beef cheek £20

Beef sauce

Grilled Ribeye Steak £23

choose from Peppercorn sauce | Creamy Mushroom | Blue Cheese

Vegan Bowl £16

Cous cous/ Broccoli, Tomatoes, Aubergine, Zucchini

BURGERS fries included

Pulled Beef Burger £15.5

Beef pulled, Sweet chilli, Tomato sauce

Truffle mushroom burger £13

Portobello mushroom, Truffle Sauce

Cheeseburger £13

Beef, Red cheddar, Pickles, Burger sauce

Seabass Burger £15.5

Seabass fillet, Lime aioli, Tomatoes

PLEASE INFORM STAFF OF ANY ALLERGIES

A discretionary 12.5% service charge will be added to your bill



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Mocktails £8

Seabord

Penitire Seward, Citrus Cordial, Lemonade

Crystalised

Penitire Adrift, Sage & Honey Syrup, Lemonade

House cocktails £12

Somebody Else Knows

Chilli infused Mezcal, Lemon juice, Oleo Saccharum

Virtual Insanity

Gin, Italicus, Elderflower cordial, Lemon Juice, Soda

Gin Giardino

Gin, Elderflower Cordial, Green Apple Syrup, Lime

Sun is Shinning

Prune infused Dark Rum, Port

Honey Honey

Aquavit, Sage & Honey Syrup, Soda

Orange Crush

Tequila, citrus & elderflower cordial, prosecco

Hibiscus Margarita

Tequila, Grand Marnier, Citrus Cordial, Lime

Sunny Afternoon

Whisky, Pimm's, Citrus Cordial, Lemonade

SOFT DRINKS

Cold Drinks

Orange | Grapefruit Juice £5

Freshly Squeezed

Tomato | Cranberry juice £3.2

Apple | Pineapple juice £3.2

Coca Cola | Cola Zero 3.75

Fever Tree

Ginger Ale £3.75

Tonic Water £3.75

Light Tonic Water £3.75

Elderflower Tonic £3.75

Hot drinks

Espresso | Machiatto £2.8

Americano | Flat White £4

Latte £4

Pot of tea | Herbal Infusion £4

- London Breakfast | Earl Grey
- Green Tea | Jasmine Green Tea
- Peppermint | Redberry
- Lemon + Ginger | Camomile

Hot Chocolate £4

Speciality Latte £4

- Chai | Matcha
- Minty blue Latte

Lucuma, Peppermint, Butterfly Blue Pea flower

- Lemon Meringue Latte

Maca, Lemon peel, Ashwagandha, Turmeric

- Pink Flamingo Latte

Beetroot, Lucuma, Orange peel

MARTINI'S £12

Belvedere Martini

Lemon peel or Olives

Hendricks Martini

Pickled Cucumber

Tanqueray 10 Martini

Pickled Beetroot

Sapling Martini

Lemon peel or Olives

Beefeater Martini

Pickled Onion

Grey Goose Martini

Lemon peel or Olives

Classic cocktails £12

Aperol Spritz

Pornstar Martini

Espresso Martini

Strawberry Daiquiri

Negroni

Old Fashioned

Whisky Sour

Manhattan

Beer

Peroni Pint £6.5

Peroni Half Pint £3.5

Kooperg Cider bottle £6

Peroni Bottle £5.5

Non-Alcoholic

Spirits

Gins

	25ml	50ml
Hendricks	£6.5	£12
Tanqueray 10	£5.5	£10
Beefeater	£4	£7
Whitley Pink Gin	£4	£7
Whitley Neil	£4.25	£7.4

Rhum

Ron de Zacapa Solera 23	£8.5	£16
Takamaka Rum	£4	£6
Plantation Dark Rum	£5.5	£8
Havan Club Anejo	£4	£6

Cognac + Brandy

Napoleon Brandy	£4	£5
Courvoisier Vsop	£7	£12
Courvoisier Vs	£6	£10

Whisky

	25ml	50ml
Bowmore 15 yrs	£7.8	£15.2
Glenfiddich 12 yrs	£6	£12
Suntory Hibiki Harmony	£8.8	£15.5
Makers Mark	£5.5	£9
Woodford Reserve	£7	£11
Jameson	£6.8	£11.5

Vodka

Absolut Vanilla	£4	£7
Smirnoff	£4	£7
Absolut Blue	£4	£7
Belvedere	£6.5	£12.5
Sapling Vodka	£5	£9
Grey Goose	£7	£13

Digestive

	25ml	50ml
Disaronno		£7
Grand Marnier		£7
Frangelico		£7
Baileys		£7
Pisco		£7
Graham Vintage Port		£7
Drambuie		£7

Tequila, Mescal & Agave

El Carbon Tequilana	£6.5	£12
El Carbon Mezcal	£6	£12
El Rayo Tequila	£6	£12
Don Julio Blanco Tequila	£8.25	£15

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