

B F I  
**BAR & KITCHEN**

## DINNER MENU

### FOR THE TABLE

- Marinated olives - £4
- Mixed Trealy Farm charcuterie plate - £12
- Home made focaccia - £4

### SEASONAL MENU

- Our chefs have created these three dishes to celebrate beetroot season & showcase the variety of this beautiful ingredient
- Heritage beetroot risotto, crème fraiche & thyme (v) - £6
  - Chicken breast with herby black pudding stuffing, heritage beetroot salad - £15
  - Beetroot velvet cake, orange sauce - £7

### STARTERS

- Soup of the day, sourdough (v) - £6
- Chicken liver parfait, red onion marmalade, toast - £7
- Baked aubergine & parmesan gratin (v) - £6
- Sea bass ceviche, pickled vegetables, citrus dressing - £7
- Peppered beef carpaccio roast onion puree, quail egg, bitter leaf, parmesan, truffle oil - £8
- Butternut squash tortellini, ricotta & spinach cream, herb salad (v) - £7

### MAIN COURSE

- Rabbit loin stuffed with wild mushrooms, prosciutto, potato rosti, wilted spinach, rabbit jus - £15
- Braised pork cheek ravioli, crispy pig ears, baby leeks, brown sage butter - £14
- Cauliflower cheese risotto, parmesan crisps (v) - £14
- Pan fried duck breast, beetroot & horseradish purée, heritage carrots, orange & balsamic glaze - £16
- Lamb rump with a hazelnut crumb, mixed wild mushroom risotto, minted jus - £16
- 28 day aged rib eye, Portobello mushroom, hand cut chips, béarnaise sauce - £23
- Grilled plaice off the bone, samphire & sea herb salad, brown shrimp & caper butter - £16

### SIDES

- Truffled mac 'n' cheese - £4
- Baked dumplings - £4
- Cauliflower cheese - £4
- Fries - £4
- Seasonal vegetables - £4

### DESSERTS

- Chocolate & pistachio soufflé, chocolate ice cream - £7
- Winter berry panna cotta - £6
- White chocolate tart, cocoa mascarpone - £6
- Apple crumble cheesecake - £6
- Chocolate & coffee tiramisu, coffee sauce - £6
- Selection of three ice creams - £4.50

**EXPRESS LUNCH DEAL £15 - MONDAY TO FRIDAY  
ANY MAIN & TEA OR COFFEE**

BFI SOUTHBANK - BELVEDERE ROAD - SE1 8XT

We use a wide range of ingredients in our kitchen some of which may contain allergens. If you have a specific allergy or dietary requirement please let us know. We would love to tell you what's in our food to assist you with your choice. A discretionary 12.5% Service charge will be added to your bill all of which goes to our staff.