BFI

STEPHEN ST KITCHEN

Small Sharing Plates

For the table

Rosemary focaccia, balsamic, oil	£2.50
Vinci olives	£4.00
Spiced cashew nuts	£4.00
Padron peppers	£4.00

Meat

Norfolk free range chicken thigh, romesco sauce	£8.50
Grilled chorizo, marinated peppers, basil	£8.00
Pork & beef meatballs, tomato sauce, oregano	£7.50
Prosciutto di Parma, rocket, balsamic, olive oil	£7.00

Fish

Salt & pepper squid, citrus aioli	£6.50
Organic salmon & dill fishcake, panzanella, herb mayo	£7.50
Pan fried chilli & garlic prawns	£9.50
Beetroot cured salmon, dill and mustard dressing	£7.00

Vegetables

Ricotta gnocchi, spring vegetables, pesto	£7.50
Freekeh risotto, peas, broad beans, goat's cheese, gremolata	£7.50
Roasted butternut squash, red onion, tahini, coriander, dukka	£6.50
Vegetable crudities, harissa hummus	£7.50

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. Prices include VAT.

Larger plates

Chargrilled flat iron steak, smoked paprika butter, watercress salad	£14.50
Wood roasted pork belly, wet polenta, parmesan	£14.50
Seabass fillet, butterbeans, piquillo pepper sauce	£14.50
Monkfish cheeks, peppers, olives, tomato fondue, basil	£15.50
Chopped salad, bacon, egg, avocado, pecans, mustard dressing	£12.50

Wood Fired Flatbreads

Spicy salami, Kalamata olives, mozzarella, basil	£11.50
Tomato sauce, mozzarella, oregano (v)	£9.50
Pepper, aubergine, courgette, tomato sauce, rosemary (v)	£10.50
Spinach, soft egg, parmesan, nutmeg (v)	£10.50
Lamb, hummus, pomegranate, mint, coriander, pine nuts	£11.50

Sides

Heritage tomato salad, basil, shallots, olive oil	£4.50
Wood roasted mixed beets, labneh, pomegranate, dill	£5.50
Wood roasted Portobello mushrooms, garlic, chilli, manchego	£5.50
Baby gem, spring onions, herbs, honey and mustard dressing	£3.50
Spring vegetables, gremolata	£3.75
Fries, aioli	£3.50

Desserts

Flourless chocolate and hazelnut cake, mascarpone	£5.50
Summer fruit & elderflower jelly, crème fraiche	£5.50
Pears poached in white wine, vanilla ice cream	£4.50
Selection of ice creams	£4.50

Enjoy a coffee, liqueur coffee or a digestif with your dessert

For reservations, please call, email or book online
Call 0207 636 8906
E-mail stephenst@benugo.com

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