

Brunch

Bennie

Until 2pm

Avocado on Toast (V) Feta and Mascarpone, Avocado, Lemon Foam	12
with Poached Egg	13.5
with Scrambled Eggs	13.5
with Smoked Salmon	15
with Mushrooms	13.5
Farmer's Cheese Pancakes (V) Cottage Cheese, Berries, Sour Cream	13.5
Benedicts Poached Eggs, English Muffin, Homemade Hollandaise	
with smoked salmon (bonito flakes, soft cheese)	13.5
Spinach (V)	12
Braised Pork Belly	13.5
Full English Breakfast Sausage, Bacon, Eggs, Beans, Mushrooms, Tomatoes, Hash Brown, Toasted Sourdough	15
French Toast Brioche, eggs & cream	13.5
with Streaky bacon, Maple syrup	
with Scrambled Eggs, Spinach	
with Berries, Feta-Mascarpone	
Hash Browns Potato Fritters, Feta-Mascarpone	
with Smoked Salmon	12
with Bacon	12
with Mushrooms (V)	10

For the Table

Bread & Butter Warm Sourdough Bread, Sea Salt Butter	5
Artisan Cheese Board Truffle Pecorino, Gorgonzola, Parmigiano 24 months, Petit Brie, Honey	15
Sicilian Nocellara Olives	5

(V) - Vegetarian, (VG) - Vegan (GF) - Gluten Free

King Prawns a la Plancha Parsley, Chilli, Cherry Tomatoes	12
Pulled Lamb on Flatbread Yogurt & Tomato Sauce, Pickles	14
Lobster Soup Toasted Sourdough Bread	15
Pea & Mint Soup (V) Toasted Sourdough Bread	11
Terrine de Foie Gras Caramelised Pear, Fig Jam	20



Roasted Seabass Fillet Green Sauté Vegetables	23
Pan-Fried Salmon Spinach & Mushrooms, Lemon, Creamy Mushroom Sauce	23
Grilled Australian Octopus Sweet Potato Puree, Chimichurri	30
Pan-Seared Scallops in White Wine Sauce Asparagus, Seasonal Mushrooms, Creamy Wine Sauce	23
Cornish Monkfish Tail Baby Aubergines, Potato Sauce, Carrots, Tomatoes, Capers	29

Sides

Sweet potato	5
Mixed leaf with dressing	5
Green Sauté Vegetables	5
French Fries (GF)	4
Pommes Anna	6
Grilled Carrot & Parsnip	5

Starters

Broccoli tempura (V) Satay Dip	8.5
Beef Tartar Premium Raw Beef, Chives, Capers, Green oil	14
Salmon Tartar Salmon fillet, Avocado, Cream Sauce, Green Oil	14
Aubergine Tempura (V) Baby Aubergines, Satay Sauce, Green Oil, Chilli	8.5

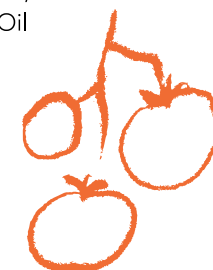
Bennie Classics

Wild Mushroom & Truffle Risotto (V) Black Truffle Pate, Mix of Wild Mushrooms, Baby Spinach	20
Green Pasta with Burrata (V) Linguine, Spinach, Basil, Pine nuts, Burrata Pugliese	17
Roasted Cauliflower (VG) Lemon and Herb Butterbean Puree, Chimichurri	16
Pasta Carbonara Guanciale, Egg Yolk, Parmigiano, Pecorino, Black Pepper	17
Crab & Prawn Linguine Crab Meat, King Prawns, Chilli, Garlic, Chives	20



Sauces

Flame-Grilled Chicken Skewers Seasoned Chicken Thighs, Chorizo	9
Crispy Calamari (GF) Lime Aioli	11.5
Jamon & Brie Jamon, Caramelised Pear, Rocket, Pecan nuts, Brie, Balsamico	12
Burrata Pugliese French Heirloom Tomatoes, Fresh Basil, Green Olive Oil	15
24h Marinated Grilled Lamb Rack Grilled Carrot & Parsnip, Cumin, Mint	29
8h Braised Beef Short Rib Demi-Glace, Soy Sauce, Garlic, Honey, Potatoes, Cabbage	29
Slow-Cooked Pork Belly Sweet Chilli Sauce, Stir Fry	18
Scotch Dry 28 Day-Aged 10 oz Ribeye Steak Pommes Anna, Sauce of your choice	28
Filet Mignon 28 Day-Aged 8 oz Fillet Steak Crispy Potatoes, Cherry Tomatoes, Sauce of your choice	30



Burgers

Served With Sweet Potato or French Fries

Pulled Beef Burger Pulled Beef, Sweet Chilli, Tomato Sauce, Onion, Garlic Aioli	18.5
Bennie Burger Grilled Beef, Cheddar, Pickles, Onion, Burger Sauce	17
Buttermilk Chicken Burger Crispy chicken thighs, Cheddar, Mayonnaise, Cabbage, Garlic	17

Salads

Caesar Salad Chicken Breast, Romaine Lettuce, Cherry Tomatoes, Parmigiano Pearls, Croutons	14.5
Pear & Blue Cheese Salad (V) Caramelised Pear, Blue cheese, Rocket, Pecan Nuts	13
Seared Yellowfin Tuna Avocado, Mixed Leaf Salad, Tomatoes, Cucumber, Chives, Sesame Seeds, Soy & Honey Dressing	15



PRIVATE EVENTS



Our private room is designed to cater to a wide array of events from professional conferences and business meetings to intimate gatherings with friends

Please inform staff of any allergies.

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