

BRUNCH

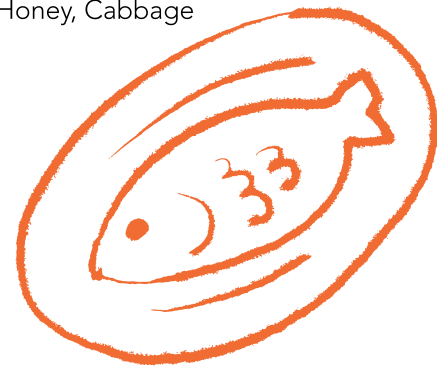
10am - 4pm

- Avocado on Toast (V)** 12
Feta and Mascarpone, Avocado, Lemon Foam
- with Poached Egg 13.5
- with Scrambled Eggs 13.5
- with Smoked Salmon 15
- with Mushrooms 13.5
- Farmer's Cheese Pancakes (V)** 13.5
Cottage Cheese, Mix of Berries, Sour Cream
- Benedicts**
Poached Eggs, English Muffin, Homemade Hollandaise
- with smoked salmon (bonito flakes, spinach, soft cheese) 13.5
- Spinach (V) 12
- Braised Pork Belly 13.5
- Full English Breakfast** 15
Sausage, Bacon, Eggs, Beans, Toast, Mushrooms, Tomatoes, Hash Brown
- French Toast** 13.5
Brioche, eggs & cream
- 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
- Burrata Breakfast (V)** 15
Burrata, Tomatoes, Olives, Pine Nuts, Chilli, Garlic, Basil, Toast



- Salmon skewers** 13
Salmon fillet, teriyaki sauce
- King Prawns (GF)** 11
Parsley, chilly, cherry tomato, sourdough bread
- Lamb on Naan Bread** 14
Yogurt sauce, Tomato sauce, Pickled, coriander, pulled lamb
- Crispy Calamari (GF)** 10
Lime aioli

- Seabass Fillet** 22
Saute Vegetables
- Pork Belly** 18
Sweet Chilli Sauce, Stir Fry
- Grilled Salmon** 22
Salmon fillet, Saute Vegetables
- Slow Cooked Beef** 29
Potatoes, Demi glase, Soy Sauce, Garlic, Honey, Cabbage



- Pulled Beef Burger** 15.5
Beef pulled, Sweet chilli, Tomato sauce, Onion garlic aioli



STARTERS

- Broccolinni tempura (VG)** 8.5
Satau dip
- Beef Tartar** 14
Beef, Chives, Capers, Green oil, Cracker
- Salmon Tartar** 12
Salmon fillet, avocado, cream sauce, green oil
- Olives** 5

BENNIE CLASSICS

- Green Pasta with Burrata** 16
Linguine, Spinach, Basil, Pine nuts, Burrata
- Pasta Carbonara** 16
Bacon, Egg, Double cream, Parmigiano, Black pepper
- Grilled Ribeye Steak** 26
Pommes Anna, Sauce:
- Peppercorn sauce
- Creamy Mushroom sauce
- Blue Cheese sauce



BURGERS

- Cheeseburger** 15
Beef, Red cheddar, Pickles, Burger sauce
- Seabass Burger** 15.5
Seabass filet, Lime aioli, Tomatoes

- Chicken skewers** 9
Chicken thighs, Chorizo
- Sharing Board** 12.5
Parmigiano, Blue Cheese, Brie, Olives
- Jamon & Brie** 12
Jamon, caramel pear, rocket, pecan nuts, Brie, balsamic
- Halloumi Fries** 9
Yogurt sauce, smoked paprika

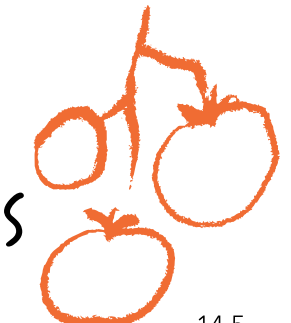
- Lamb Rack** 28
Grilled Carrot & Parsnip, Cumin, Mint
- Roast Cauliflower (VG)** 16
Lemon and Herb Butterbean Mash, Chimichurri
- Spatchcock Chicken with Cabbage** 27
Potato sauce, Parsley, Cumin, Fennel, Lemon, Cabbage

SIDES



- Saute Vegetables** 5
- French Fries (GF)** 4
- Sweet potatoes** 5
- Mixed leaf with dressing** 5
- Pomme Anna** 6
- Grilled Carrot & Parsnip** 5

SALADS



- Ceasar Salad** 14.5
Chicken Breast, Romaine lettuce, Cherry Tomatoes, Parmesan
- Grilled Beef Salad** 14.5
Mix salad, Smocked vegetables, Beef, Mustard Dressing
- Burrata (V)** 13
Pesto, tomatoes, Rocket, Aged Balsamico
- Pear & Blue cheese salad (V)** 13
Caramel pear, Blue cheese, Rocket, Pecan nuts

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.

(V) - Vegetarian, (VG) - Vegan