

# BRUNCH

10am - 2pm

- 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, 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



Please inform staff of any allergies.  
A discretionary 12.5% service charge will be added to your bill.

# STARTERS

- Crispy Calamari (GF)** 11.5  
Lime Aioli
- King Prawns (GF)** 12  
Parsley, Chilli, Cherry Tomato, Sourdough Bread
- Lamb on Naan Bread** 14  
Yogurt sauce, Tomato Sauce, Pickles, Coriander, Pulled Lamb
- Lobster Soup** 15  
Root Vegetables, Lobster Meat

- Broccolini tempura (VG)** 8.5  
Satay dip
- Beef Tartar** 14  
Beef, Chives, Capers, Green oil, Cracker
- Salmon Tartar** 14  
Salmon fillet, Avocado, Cream sauce, Green oil
- Aubergine Tempura (V)** 8.5  
Baby Aubergines, Satay Sauce, Green Oil, Chilli

- Chicken skewers** 9  
Chicken thighs, Chorizo
- Sharing Board** 12.5  
Parmigiano, Blue Cheese, Brie, Olives
- Jamon&Brie** 12  
Jamon, Caramelised pear, Rocket, Pecan nuts, Brie, Balsamico
- Olives** 5



# BENNIE CLASSICS

- Seabass Fillet** 22  
Saute Vegetables
- Grilled Salmon** 22  
Salmon fillet, Saute Vegetables
- Grilled Octopus** 30  
Sweet Potato Puree, Chimichurri
- Scallops** 22  
Asparagus, Shiitake Mushrooms, Wine Sauce
- Monkfish** 29  
Baby Aubergines, Potato Sauce, Carrots, Tomatoes, Capers

- Green Pasta with Burrata (V)** 17  
Linguine, Spinach, Basil, Pine nuts, Burrata
- Pasta Carbonara** 17  
Bacon, Egg Yolk, Parmigiano, Pecorino, Black pepper
- Crab & Prawn Pasta** 20  
Linguine, Crab Meat, Prawns, Chilli, Garlic, Chives
- Slow Cooked Beef** 29  
Potatoes, Demi glase, Soy Sauce, Garlic, Honey, Cabbage

- Lamb Rack** 29  
Grilled Carrot & Parsnip, Cumin, Mint
- Roast Cauliflower (VG)** 16  
Lemon and Herb Butterbean Puree, Chimichurri
- Pork Belly** 18  
Sweet Chilli Sauce, Stir Fry
- Grilled Ribeye Steak** 27  
Pommes Anna, Sauce selection:  
- Peppercorn sauce  
- Creamy Mushroom sauce  
- Blue Cheese sauce



# SIDES

- Saute Vegetables** 5
- French Fries (GF)** 4

- Sweet potatoes** 5
- Mixed leaf with dressing** 5

- Pomme Anna** 6
- Grilled Carrot & Parsnip** 5

# BURGERS



- Pulled Beef Burger** 18.5  
Beef pulled, Sweet chilli, Tomato sauce, Onion, Garlic aioli
- Cheeseburger** 17  
Beef, Cheddar, Pickles, Onion, Burger Sauce
- Chicken Burger** 17  
Crispy chicken thighs, Cheddar, Mayo, Cabbage, Garlic, Sweet potato



# SALADS

- Caesar Salad** 14.5  
Chicken Breast, Romaine lettuce, Cherry Tomato, Parmigiano, Croutons
- Grilled Beef Salad** 15.5  
Mixed Leaf Salad, Smoked Vegetables, Beef, Cherry Tomato, Mustard Dressing
- Octopus Salad** 18  
Octopus, Baby Potato, Celery, Apple, Carrot, Chilli, Beans Mint Puree
- Pear & Blue Cheese Salad (V)** 13  
Caramelised 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

(V) - Vegetarian, (VG) - Vegan