

B F I

BAR & KITCHEN

COCKTAILS

FLUTES – £10.00

Classic Champagne Cocktail

Martel V.S, Angostura bitters, sugar, Champagne

Peach & Lavender Fizz

Peach, lavender syrup, peach liqueur, champagne

LONG – £9.00

Pomegranate & Blueberry Caipirinha

Abelha Organic Cachaça, blueberries,
lime, pomegranate juice

Mamacita

Jose Cuervo Tequila, chilli, lime, honey

The Southbank

Sipsmith Sloe Gin, Mandarin Napoleon,
fresh fruits, lemonade

ROCKS – £8.50

Blackberry Mint Julep

Four Roses Bourbon, blackberries, mint

Gin Cooler

Hendricks Gin, cucumber, basil, lemon, lime

Lychee Bramble

Tanqueray Gin, Kwai Feh, Crème De Cassis

MARTINIS – £9.00

Apricot & Cardamom Sidecar

Martel V.S, apricot liqueur, apricot jam, Cardamom

Watermelon Martini

Ketel One Vodka, fresh muddled watermelon

Coconut Daiquiri

Koko Kanu Rum, Eldorado 3yr, lime, mint

Kiwi Smash

Tanqueray Gin, elderflower, kiwi, soda

VIRGIN – £4.00

Fresh Iced Tea

Choice of flavours

Original, lemon & lime or peach

Raspberry Mojito

Raspberries, lime, mint, soda

Whatever your pleasure we can make
most classic cocktails on request.

WINE

SPARKLING

125ml Bottle

2015 Prosecco Spumante Extra Dry DOC, Cantina Colli Euganei SCA, Veneto ITALY	£7.00	£37.00
NV Grande Reserve, Devaux, Champagne, FRANCE	£10.00	£48.00
NV Brut Reserve, Charles Heidsieck, Champagne, FRANCE		£70.00

WHITES

2015 Macabeo DO Yecla, La Casona de Castaño, Murcia, SPAIN	£4.60	£20.50
2014 'S' Soave, Alpha Zeta, Veneto, ITALY	£5.00	£24.00
2015 Chenin Blanc, Sangoma, Coastal, SOUTH AFRICA	£5.00	£25.50
2015 Palazzo Grimani Cortegiara Pinot Grigio, Corte Giara, Veneto, ITALY	£5.50	£28.00
2015 Picpoul de Pinet, Domaine La Croix Gratiot, Languedoc, FRANCE	£6.00	£31.00
2015 Viognier, Mas La Chevaliere, Languedoc, FRANCE	£6.50	£33.00
2013 Juracon Sec, Domaine Laguilhon, South West FRANCE	£6.75	£34.50
2015 Marlborough Sauvignon Blanc, Tinpot Hut, Marlborough, NEW ZEALAND	£7.00	£36.00
2015 Gavi di Gavi 'Lugarara' La Giustinana, Piemonte, ITALY		£41.00

We proudly work with premium wine importer Liberty Wine. 7 times (IWC) International Wine Challenge on trade supplier of the year.

ROSE

125ml Bottle

2015 Monastrell Rosado DO Yelca La Casona de Castano, Murcia, SPAIN	£4.60	£20.50
2015 Pinot Grigio Rosato 'Terre di Monteforte', Cantina di Monteforte Veneto, ITALY	£5.00	£27.00

REDS

2014 Monastrell DO Yecla, La Casona de Castaño, Murcia, SPAIN	£4.60	£20.00
2014 Syrah, Baron de Badassiere, Languedoc, FRANCE	£5.00	£24.00
2014 Malbec Reserve, Kaiken Reserve, Mendoza, ARGENTINA	£5.50	£28.00
2015 Cote-du-Rhone Rouge, Les Terres du Roy, Southern Rhone FRANCE	£6.00	£31.00
2015 Valpolicella, Allegrini, Veneto, ITALY	£6.50	£35.00
2011 Rioja Reserva, Izadi, Rioja, SPAIN	£7.00	£37.00
2013 Chianti Rufina, Selvapiana, Tuscany, ITALY		£38.00
2014 Pinot Noir, Trinity Hill, Hawkes Bay, NEW ZEALAND		£39.00

175ml measure is available on request. We reserve the right to substitute advertised vintages as & when applicable. Some of our wines do contain sulphites & sedimentation as part of the natural production, filtration & bottling methods.

BOTTLED BEERS

- Modelo — £4.80
- Meantime London Pale Ale — £5.00
- Meantime London Lager — £5.00
- Goose Island IPA — £5.00
- Brooklyn Lager — £5.10
- Brew Dog Punk IPA — £5.10
- Kunig Ludwig Weissbier (500ml) — £5.10

DRAUGHT BEERS & CIDERS

- Birra Moretti — £4.70
- Heineken — £4.80
- Caledonian Three Hop — £5.00
- Symonds Cider — £4.80
- Murphys — £4.80

BOTTLED CIDERS

- Old Mout Passionfruit & Apple — £5.00
- Old Mout Summer Fruits — £5.00

Half pints available on request.

Every purchase you make contributes to the continual development of the BFI.

If you would like to find out more, or to become a member, please visit www.bfi.org.uk

SPIRITS

VODKA

- Ketal One — £7.70
- Zubrowka Bison Grass — £7.70
- Sipsmith — £8.20
- Belverdere — £8.20
- Grey Goose — £8.50
- Babicka — £8.50

GIN

- Tanqueray — £7.70
- Whitley Neill Botanical — £8.00
- Sipsmith — £8.20
- Hendricks — £8.20
- Tanqueray No.10 — £9.50
- Gin Mare — £9.70

RUM

- Eldorado 3Y/O — £7.70
- Eldorado 5Y/O — £8.20
- Diplimatico Reserva — £8.20
- Angostura 1919 — £8.70
- Eldorado 12 Y/O — £9.00
- Angostura 1824 — £10.00

WHISKEY

- Jameson Irish — £7.70
- Balvenie 12 Y/O — £9.00
- Lagavulin 16 Y/O — £10.50

BOURBON

- Four Roses — £7.70
- Makers Mark — £8.20
- Woodford Reserve — £8.70

TEQUILA

- Jose Cuervo Gold — £7.70
- Patron XO Cafe — £8.00
- Monte Alban Mezcal — £8.00

Standard measure is 50ml,
single 25ml measure available on request

SOFT DRINKS

Hildon Still 330ml/750ml — £1.50/£3.00

Hildon Sparkling 330ml/750ml — £1.50/£3.00

Coke — £2.50

Diet Coke — £2.50

Fentimans Ginger Beer — £3.00

JUICES

Fresh Orange — £3.00

Fresh Apple — £3.00

Cranberry — £2.75

Grapefruit — £2.75

Tomato — £2.75

TEA — £2.80

English Breakfast, Earl Grey, Peppermint,
Chamomile, Green Lemon, Elderflower & Lemon,
Jasmine Blossom

COFFEE

Espresso/Double — £1.90/£2.30

Macchiato/Double — £2.00/2.40

Latte — £2.80

Cappuccino — £2.80

Americano — £2.50

Flat White — £2.80

Hot Chocolate — £3.00

Mocha — £3.00

All our hot drinks are made using our award winning Benugo coffee blend or loose leaf teas.

BAR FOOD

SHARING

Mixed Trealy Farm Charcuterie Board — £12.00

British Three Cheese Board — £11.00

3 Burger Sliders— ask waiter for selection
£4.00 each / All 3 for £10.00

FROM THE KITCHEN

Burratino, a creamy Italian cheese, Rocket,
cherry tomatoes, focaccia — £9.00

Devilled whitebait, basil aioli — £6.00

Ham hock croquettes,
dill and mustard dressing — £6.00

Soft boiled egg, soldiers,
anchovy mayonnaise — £6.00

Sweet piquillo peppers, goat's cheese,
sun dried tomato pesto — £6.00

Pork crackling straws,
spiced apple chutney — £6.00

In-house pickled quail's eggs
and vegetable kimchi — £6.00

Hand cut chips, curry sauce — £5.00

COUNTER BITES

Marinated mixed olives — £4.00

Roasted salted nuts — £4.00

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.

THE DRAWING ROOM

Step behind a bookcase into our drawing room and slip into a different era. Our intimate, 1920's jazz infused speakeasy style bar can host your pre dinner aperitifs, late night cocktails. Need a bar all to yourself and your very own bartender to attend your every whim? You can book the Drawing Room out for your very own private function.

We'll transport you back to a much forgotten era where great service, cocktails and good times were king.

“Now don't say you can't swear off drinking; it's easy. I've done it a thousand times.”

—W. C. Fields

PRIVATE HIRE

The Drawing Room is available for private hire, in the day time and for evening drinks.

A selection of packages are available on our website.

bfibarandkitchen.com



OPENING HOURS

Mon–Sat: 10am–11pm

Sun: 10am–10:30pm

Food is served daily in the restaurant:

WEEKEND BRUNCH

10am–4pm

WEEKDAY EXPRESS LUNCH

11am–4pm

DINNER

5pm–10pm

CONTACT US

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