

B F I
BAR & KITCHEN



COCKTAILS

FILM LOVERS MENU £9.50

Thriller

Beefeater gin, fresh basil, lemon juice, sugar syrup topped with tonic water

Love

Abelha Organic cachaça, lime juice, sugar syrup, passion fruit liqueur and purée

Horror

Monte Alban mezcal, Cointreau, Tabasco, fresh cucumber, lime juice, sugar syrup

Classic

Havana 3yr old rum, sage, pineapple juice, lime juice, sugar syrup topped with tonic water

Animation

Crème de Violette liqueur, St-Germain, elderflower cordial topped with Prosecco

COCKTAILS £10.00

Drunken Angel

Olmeca Altos Plata tequila, Beefeater gin, Absolut Blue vodka, lemon juice, sugar syrup

Sixth Sense

Martell VSOP cognac, Sailor Jerry spiced rum, milk, double cream

Frida

Ocho Blanco tequila, lemon juice, agave, fresh basil, blueberries

Blue Velvet

Beefeater gin, Lillet Blanc vermouth, Crème de Cassis, blueberries, lemon juice, sugar syrup, topped with tonic water

Casablanca

Koko Kanu rum, Cointreau, egg whites, lime juice

21 Grams

Hendrick's gin, St-Germain, lime juice, fresh kiwi, sugar syrup

Blade Runner

Chivas Regal 12 yrs whisky, Drambuie, Crème de Mûre, Peychaud's bitters, fresh blackberries, topped with ginger ale

Trainspotting

Monte Alban mezcal, Ocho Reposado tequila, egg whites, lime juice, sugar syrup

Blood and Sand

Wild Turkey bourbon, Maraschino, Cinzano Rosso vermouth, blood orange juice

Mon Amour

Absolut Elyx vodka, Cointreau, Abelha organic cachaça, lime juice, sugar syrup

Straws available upon request

WINE

SPARKLING

	125ml	Bottle
2016 Prosecco Spumante Extra Dry DOC, Veneto, Italy	£7.50	£37.00
NV Grande Réserve, Devaux, Champagne, France	-	£49.50
NV Brut Réserve, Charles Heidsieck, Champagne, France	-	£70.00

WHITE

	175ml	500ml	Bottle
2016 La Casona de Castaño Macabeo, Murcia, Spain	£5.50	£16.00	£21.00
2017 Western Cape Fairtrade Chenin Blanc, Liberty Fairtrade, Western Cape, South Africa	£6.50	£19.00	£26.00
2016 Chardonnay IGP Pays d'Oc, Monrouby, Languedoc, France	£7.00	£21.00	£29.00
2016 Picpoul de Pinet, Domain La Croix Gratiot, Languedoc, France	£7.50	£22.50	£31.00
2017 Torrontés/Riesling, Amalaya, Salta, Argentina	£8.00	£25.00	£33.00
2016 Marlborough Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	£9.00	£27.00	£37.00
2016 Pecorino `Alta Quota`, Gran Sasso, Abruzzo, Italy	-	-	£39.00
2016 Wiener Riesling, Wieninger, Vienna, Austria	-	-	£44.00
2016 Sancerre, Domaine Sautereau, Loire, France	-	-	£55.00
2016 Chablis `St Martin`, Domaine Laroche, Burgundy, France	-	-	£58.00

RED	175ml	500ml	Bottle
2016 La Casona de Castaño Monastrell, Murcia, Spain	£5.50	£16.00	£21.00
2016 Syrah, Baron de Badassiere, Languedoc, France	£6.50	£19.00	£26.00
2016 Malbec Reserve, Kaiken Reserve, Mendoza, Argentina	£7.00	£21.00	£29.00
2016 Cabernet Sauvignon, Château Los Boldos Tradition Réserve, Cachapoal Andes, Chile	£8.00	£24.00	£33.00
2013 Rioja Reserva, Izadi, Rioja, Spain	£9.00	£27.00	£37.00
2016 Hawkes Bay Pinot Noir, Trinity Hill Hawkes Bay, Hawkes Bay, New Zealand	£10.00	£29.00	£42.00
2012 'Les Hauts de Perganson' Haut-Médoc, Les Hauts de Perganson, Bordeaux, France	-	-	£45.00
2015 Barbera d'Alba, G.D. Vajra, Piemonte, Italy	-	-	£55.00
2014 'Closierie de Vaudieu' Châteauneuf-du-Pape, Château de Vaudieu, Southern Rhône, France	-	-	£60.00

ROSÉ	175ml	500ml	Bottle
2016 The Vignes de l'Eglise Rose de Syrah, Languedoc, France	£6.00	£18.50	£24.00
2016 Pinot Grigio Rosato 'Terre di Monteforte', Cantina di Monteforte, Veneto, Italy	£7.00	£21.50	£28.00
2017 'Cuvée Alexandre' Rosé, Château Beaulieu, Provence, France	-	-	£37.00

125ml measure is available on request. We reserve the right to substitute advertised vintage as and when applicable. Some of our wines do contain sulphites and sedimentation as part of the natural production, filtration and bottling methods.

SPIRITS

VODKA

Absolut Blue — £7.70
Absolute Citron — £8.00
Absolute Vanilla — £8.00
Absolute Elyx — £10.00
Sipsmith — £9.00
Grey Goose — £9.50
Zubrowska Bison Grass — £8.00

GIN

Beefeater — £7.70
Beefeater 24 — £9.50
Gin Mare — £10.50
Hendrick's — £9.00
Monkey 47 — £10.00
Plymouth — £8.00
Plymouth Sloe — £8.50
Sipsmith — £9.20

RUM

Angostura 1824 — £15.00
Angostura 1919 — £9.50
Diplomatico Reserva — £9.00
El Dorado 12 Y/1 — £9.50
Koko Kanu — £8.00
Kraken — £8.60
Havana 3 yr old — £7.70
Havana 7 yr old — £8.20
Sailor Jerry — £8.00

TEQUILA

Olmecca Altos Plata — £8.00
Olmecca Altos Reposado — £9.50
Ocho — £8.50
Ocho Reposado — £9.80
Monte Alban Mezcal — £8.50

WHISKY

The Balvenie 12 yrs — £10.00
Chivas Regal 12 yrs — £8.00
Glenlivet Founders — £9.80
Monkey Shoulder — £9.20
Lagavulin 16 — £15.00
Maker's Mark — £8.50
Wild Turkey — £8.00
Jameson — £8.00

COGNAC

Martell VS — £9.00
Martell VSOP — £10.00

LIQUEURS

Pernod Absinthe — £9.50
Cachaça — £7.90
Disaronno — £7.90
Pimm's — £7.50
Sambuca — £7.90

25ml measure 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

BEER, SOFT DRINKS & HOT DRINKS

BOTTLED BEER & CIDER

- Peroni — £4.90
- 1936 Biere — £5.50
- Brooklyn Lager — £5.75
- Lagunitas IPA — £5.00
- BrewDog Punk IPA — £5.50
- BrewDog Pale Ale — £6.00
- Sierra Nevada — £6.50
- Beck's Blue 0% alcohol — £4.00

- Old Mout Cider Passion — £5.50
- Old Mout Cider Summer Fruits — £5.50

SOFT DRINKS

- Still/Sparkling 330ml — £2.00
- Still/Sparkling 750ml — £3.50
- Homemade lemonade — £2.50
- Fresh orange/apple juice — £3.00
- Cranberry/Grapefruit
/Tomato/Pineapple — £2.75
- Coke/Diet Coke 330ml — £3.00
- Tonic/Slim/Soda/Lemonade
/Ginger Ale — £2.75
- Fentiman's Ginger Beer 275ml — £3.20

DRAUGHT

- Moretti — £5.00
- Heineken — £4.90
- Caledonian Three Hop — £5.10
- Symond's Cider — £4.80
- Murphy's — £4.90

COFFEE

- Espresso — £1.90
- Double espresso — £2.30
- Macchiato — £2.00
- Double macchiato — £2.40
- Piccolo — £2.60
- Americano — £2.60
- Latte/Cappuccino/Flat white — £2.80
- Hot chocolate/Mocha — £3.00

TEA — £2.80

- English breakfast, Earl Grey, Peppermint,
Chamomile, Elderflower & lemon,
Oriental Sencha, Lemon & ginger

BAR FOOD

SHARING

Spicy Gordal olives — £4.00

Toasted sourdough,
Netherend Farms butter — £4.00

Crispy aubergine with honey
and thyme — £5.00

Pint of sausage rolls — £5.50

Pint of spinach and ricotta rolls — £5.50

Fried baby artichoke, parsley and
almond pesto, pecorino — £7.00

Charcuterie selection board — £12.00

FROM THE KITCHEN

Truffle fries — £4.00

Soup of the day,
toasted sourdough — £6.00

Spicy cod fritters, pineapple,
mango and chilli salsa — £6.50

Steak tartare, confit egg yolk, caper
garnish, toasted sourdough — £8.00

Lamb croquettes, courgette and
basil purée — £8.00

Vegan club - toasted multi-seed
bloomer, carrot, avocado, beef tomato,
cucumber and hummus — £12.00
Add chicken — £2.50

BFI Burger of the week — £14.00

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.

OPENING HOURS

Mon-Sat: 10am-11pm

Sun: 10am-10:30pm

FOOD IS SERVED DAILY

Sunday lunch 12pm-4pm

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CONTACT US

020 7401 9000 / bfi@benugo.com

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 and 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 private function.

We'll transport you back to a 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.

Event booking options are available on our website and via email.

bfi@benugo.com

HAVE YOU VISITED OUR SISTER SITE?

BFI Stephen St Bar & Kitchen
21 Stephen Street, W1T 1LN

Bright, contemporary space in the heart of Fitzrovia perfect for hosting a stylish lunch meeting or an upscale weeknight dinner.



