

B F I
BAR & KITCHEN

Please ask us about the allergens in our food

BAR MENU

SHARERS

Rosemary Maldon sea salt focaccia, extra virgin olive oil - £4

British cheese board, Yorkshire Blue, Keen's Cheddar, Croxton Manor Somerset Brie, Blanche goat's cheese, farmhouse chutney, grapes, crackers - £12

Charcuterie board, Middle White pork rib eye copper, Kent oak smoked air-dried lamb, black pepper & fennel salami, Serrano ham - £12

MAINS

Film Institute beef burger, smoked Applewood, burger relish, caramelised onions, tomato, wild rocket, skin-on fries, Marie Rose vodka mayonnaise - £13

Ploughman's sandwich, Keen's Cheddar, farmhouse chutney, pickled onions, lettuce, tomato, sweet potato chips (v) - £12

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

A discretionary 12.5% service charge will be added to your bill all of which goes to our staff.

NIBBLES

Harissa nuts (vg) - £4

Spicy Gordal olives (vg) - £4

Pint of Old Spot pork sausage rolls - £5.5

Pint of spinach & feta rolls - £5

Skin-on fries, rosemary salt (vg) - £3

Sweet potato chips, chilli flakes (vg) - £4

Welsh rarebit toasties - £5

Langoustine tail scampi, . aioli, parsley - £7