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STEPHEN S^T KITCHEN

Open for brunch
every Saturday
from 11.00 to 16.00

Enjoy unlimited
Prosecco for £20

Sparkling

	125ml	Bottle
2016 Prosecco Spumante Extra Dry DOC, Cantina Colli Euganei, Veneto, Italy Fresh, soft and fruit driven - a wonderful aperitif	£7.50	£37.00
NV Grande Réserve, Devaux, Champagne, France A well-balanced, rounded and elegant champagne from an award-winning, boutique producer	£10.00	£48.00
NV Brut Réserve, Charles Heidsieck, Champagne, France Silky smooth with complex flavours of pistachio, almond and peach, from one of the most admired Champagne houses		£70.00
NV Rosé Réserve, Charles Heidsieck, Champagne, France A vivacious palate of red fruit and floral notes from this outstanding producer		£85.00

Whites

	175ml	Carafe 500ml	Bottle
2016 Macabeo DO Yecla, La Casona de Castaño, Murcia, Spain Fresh, clean and juicy with aromas of pear, green apple and citrus	£5.50	£16.00	£21.00
2016 Cachapoal Andes Chardonnay, Sanama Reserva, Cachapoal Andes, Chile Soft and versatile with vibrant tropical aromas and a delicate flavour of citrus	£6.00	£19.00	£25.50
2016 `P` Pinot Grigio, Alpha Zeta, Veneto, Italy Refreshing and crisp, with characterful aromas of ripe peach and pear	£6.50	£21.00	£28.00
2016 Picpoul de Pinet Coteaux du Languedoc, Baron de Badassière, Languedoc, France Crisp and dry with a lovely citrus edge and a fresh, racy acidity	£7.00	£23.00	£31.00
2016 Marlborough Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand Wonderfully intense flavours of gooseberries, mango and guava. Perfect on its own or with salads and seafood	£8.00	£27.00	£36.00
2016 Rheinhessen, Bechtheim, Riesling, Germany A dry, award-winning Riesling with notes of ripe pineapple, peach and a hint of spice			£39.00
2015 Chablis `St Martin`, Domaine Laroche, Burgundy, France A beautifully elegant wine with flavours of ripe white blossom and a lovely minerality			£42.00

Rosé

	175ml	Carafe 500ml	Bottle
2016 Monastrell Rosado DO Yecla, La Casona de Castaño, Murcia, Spain Fresh and juicy with white fruit and citrus aromas	£5.50	£16.00	£21.00
2016 Pinot Grigio Rosato `Terre di Monteforte`, Cantina di Monteforte, Veneto, Italy Deliciously fresh and crisp with ripe strawberry flavours and a hint of cherry	£6.50	£21.00	£28.00

Reds

	175ml	Carafe 500ml	Bottle
2016 Monastrell DO Yecla, La Casona de Castaño, Murcia, Spain Soft and delicate with ripe red plum and cherry notes	£5.50	£16.00	£21.00
2016 Syrah IGP Pays d`Oc Supple and rounded with ripe black fruit flavours and a hint of spice	£6.00	£19.00	£25.50
2015 Mendoza Malbec, Kaiken Reserve, Argentina Wonderfully balanced with soft tannins and spicy notes. Perfect with red meat dishes	£6.50	£21.00	£28.00
2015 Cotes du Rhone Les terres du roy Supple and rich with ripe red and black fruits - a great partner for beef and lamb	£7.00	£23.00	£31.00
2013 Rioja Reserva, Izadi, Rioja, Spain Elegant, velvety and beautifully soft, this wine is a real treat on its own or with a variety of meat and pasta dishes	£8.00	£27.00	£36.00
2015 Chianti, Empoli, Tuscany, Italy This lovely organic Chianti has supple, velvety tannins and a long, complex finish			£40.00
2015 Marlborough Pinot Noir, Ribbonwood, Marlborough, New Zealand An elegant Pinot Noir with flavours of dark and summer fruit compote, with a hint of chocolate			£42.00

125ml measure is available on request.

A discretionary 12.5% service charge will be added to your bill.

Vintages may vary depending upon availability. Some of our wines may contain sulphites. Please inform our staff of any allergy requirements.

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

Signature cocktails

Classic cocktails available at the bar

Pink Blossom	£9.50
Sipsmith gin, cranberry juice, elderflower cordial, lemon juice	
Machu Picchu	£9.00
Silver tequila, Grand Marnier Cherry, lime juice, Angostura bitters	
Street Cooler	£9.50
Bloom gin, soda water, lemon juice	
Cuban	£9.00
Havana rum, Passoã liqueur, lemon juice, vanilla syrup	
Maple Old Fashioned	£9.50
Maker's Mark bourbon, maple syrup, Angostura bitters	
La Vie	£9.00
Hennessy cognac, Cointreau, lemon juice, egg white	

Seasonal cocktails

Paradiso	£9.00
Stolichnaya vodka, Kahlúa, Cointreau, double cream	
Banana Bulleit	£9.00
Bulleit bourbon, maple syrup, apple juice	
Ginger Lover	£9.00
Zubrowska vodka, lemon juice, apple juice, pear purée	
The Viking	£9.00
Apple cider, tequila silver, lemon juice (served hot)	
Curacao Blizzard	£9.00
Havana rum, Prosecco, coconut syrup, blue Curaçao	

Draught beer (pint)

Birra Moretti 4.6%	£5.00
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Bottled beer and cider

Budvar 5%	£5.20
Brooklyn Lager 5.2%	£6.00
Einstok 5.5%	£6.20
Sierra Nevada 5.6%	£6.50
Urquell NRB 4.4%	£6.00
Meantime London Stout 4.5%	£6.00
BrewDog Punk IPA 5.6%	£6.20
Lagunitas IPA 6.2%	£5.80
Blue Moon 5.9%	£6.20
Bitburger non-alcoholic 0.05%	£5.00
Wyldwood Organic Cider 6.5%	£6.50

Vodka		Gin		Rum		Whiskey	
Stolichnaya	£7.50	Beefeater	£7.50	Havana Club 3	£7.50	Jameson	£8.00
Stoli Citrus	£8.00	Tanqueray	£8.00	Havana Club 7	£8.25	Jack Daniels	£8.00
Ketel One	£8.50	Bombay Sapphire	£8.50	Kraken	£8.50	Johnie Walker Black Label	£8.50
Zubrowska	£9.00	Sipsmith	£9.25	Diplomatico Reserva	£9.00	Monkey Shoulder	£9.00
Sipsmith Barley	£9.50	Hendrick's	£9.75	Angostura 1919	£9.50	Glenfiddich	£10.00
Belvedere	£10.00	Gin Mare	£10.50	Angostura 1924	£15.00	Macallan 18 yrs	£13.00
Grey Goose	£10.50					Lagavulin 16 yrs	£15.00
						Yamazaki 12 yrs	£16.00
Tequila		Cognac		Bourbon			
Ocho Blanco	£7.50	Hennessy VS	£9.00	Buffalo Trace	£8.00		
Ocho Reposado	£8.00	Remy Martin VOSP	£10.00	Maker's Mark	£8.50		
La Penca Mezcal	£11.50	Hennessy XO	£25.00	Bulleit Bourbon Rye	£9.50		
				Woodford Reserve	£10.00		

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

Pot of tea

Multiple award-winning Newby Teas

English breakfast, Earl Grey, Blood orange Rooibos, Chamomile, Garden berries, Lemongrass & ginger, Oriental Sencha, Peppermint all £3.00

Coffee

Espresso / Double	£1.80 / £2.40
Macchiato / Double	£1.80 / £2.40
Cappuccino / Latte / Flat white	£2.80
Mocha / Hot chocolate	£3.00
Americano	£2.60

Soft drinks

Coca-Cola/ Diet Coke	£2.80
Ginger Beer	£2.80
Sparkling/still water (large)	£4.00
Selection of juices	£3.00
Orange, apple, cranberry, grapefruit, tomato	

Looking for a venue to host your event?

We'd love to talk to you about how we can make your event special.

Breakfast meetings / corporate dinners / private dining / weekend hire

020 7636 8906 / stephenst@benugo.com /

Or ask at the bar



BFI, 21 Stephen Street, London, W1T 1LN
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stephenstkitchen.com

Open Monday-Friday 9am-11pm

Saturday 10am-4pm

Closed Sunday