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STEPHEN S^I KITCHEN

Open for brunch
every Saturday
from 11.00 to 16.00

Enjoy unlimited
Prosecco for £20*

*Maximum of two hours per table

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
2015 Rheinhessen, Bechtheim, Riesling, Germany A dry, award-winning Riesling with notes of ripe pineapple, peach and a hint of spice			£39.00
2016 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
2017 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
2016 Mendoza Malbec, Kaiken Reserve, Argentina Wonderfully balanced with soft tannins and spicy notes. Perfect with red meat dishes	£6.50	£21.00	£28.00
2016 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
2016 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, and 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.

Signature cocktails

Classic cocktails available at the bar

Pink Blossom Sipsmith gin, cranberry juice, elderflower cordial, lemon juice	£9.50
Machu Picchu Olmeca Plata tequila, Grand Marnier Cherry, lime juice, Angostura bitters	£9.00
Street Cooler Beefeater gin, soda water, lemon juice	£9.50
Cuban Havana 7 rum, Passoã liqueur, lemon juice, vanilla syrup	£9.00
Maple Old Fashioned Wild Turkey bourbon, maple syrup, Angostura bitters	£9.50
La Vie Martel VS cognac, Cointreau, lemon juice, egg white	£9.00

Seasonal cocktails

8½ Absolut Citron, Cointreau, sugar syrup, lemon juice topped with Prosecco	£9.00
The Heiress Cointreau, grenadine, sugar syrup, fresh raspberries topped with soda water	£9.00
Vertigo Hendrick's, fresh blackberries, cucumber, sugar syrup, lime and aloe vera juice	£9.00
Double Indemnity Wild Turkey, basil, peach puree, lemon and sugar syrup	£9.00
Goldfinger Koko Kanu, Midori, banana liqueur, lemon and pineapple juice	£9.00

Draught beer (pint)

Birra Moretti, 4.6%	£5.00
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Bottled beer and cider

Budvar Lager, 5%	£5.20
1936 Bière Lager, 4.7%	£5.50
Brooklyn Lager, 5.2%	£6.00
Einstok Icelandic Pale Ale, 5.5%	£6.20
Sierra Nevada Pale Ale, 5.6%	£6.50
BrewDog Punk IPA, 5.6%	£6.20
Lagunitas IPA, 6.2%	£5.80
Blue Moon Wheat, 5.9%	£6.20
Bitburger non-alcoholic, 0.05%	£5.00
Wyldwood Organic Cider, 6.5%	£6.50

Vodka

Absolut Blue	£7.70
Absolut Citron / Vanilla	£8.00
Absolut Elyx	£10.00
Crystal Head	£12.00
Grey Goose	£9.50
Sipsmith Sipping	£9.00
Zubrowska	£8.00

Gin

Beefeater	£7.70
Beefeater 24	£9.50
Gin Mare	£10.50
Hendrick's	£9.75
Plymouth	£8.00
Plymouth Sloe	£8.50
Sipsmith	£9.20

Rum

Angostura 1824	£15.00
Angostura 1919	£9.50
Diplomatico Reserve	£9.00
Havana Club 3	£7.70
Havana Club 7	£8.20
Kraken	£8.60

Scotch

Chivas Regal	£8.00
Glenfiddich	£10.00
Glenlivet Founders	£9.80
Lagavulin 16 yrs	£15.00
Macallan 18 yrs	£13.00
Monkey Shoulder	£9.20

Tequila

Olmecca Plata	£7.50
Olmecca Reposado	£8.00
Ocho Blanco	£8.50
Ocho Reposado	£9.80
La Penca Mezcal	£11.50

Cognac

Martel VS	£9.00
Hennessy XO	£25.00
Remy Martin VOSP	£10.00

American Whiskey

Jack Daniel's	£8.20
Maker's Mark	£8.50
Wild Turkey	£8.00
Wild Turkey Rye	£9.50
Woodford reserve	£10.00

Irish and Japanese Whisky

Jameson	£8.00
Yamazaki 12 yrs	£16.00

Pot of tea

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 £2.80
Flat white / Piccolo £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
020 7636 8906 / stephenst@benugo.com
stephenstkitchen.com

Open Monday-Friday 8am-11pm
Saturday 11am-4pm
Closed Sunday

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