

BFI Riverfront

Food

Autumn – Winter

Each purchase from the Riverfront goes to support the BFI, the UK's leading organisation for film, television and moving image.

Please ask us about the allergens in our food

TO SHARE

The Riverfront British cured meat and cheeseboard – 18

British cured meat: *Surrey Tempus Coppa, Surrey King Peter air-dried ham, Suffolk rosemary salami*;
British cheese: *Lancashire Black Bomber, Perl Las, Cornish Camembert (made with pasteurised cow's milk)*;
Grilled rosemary focaccia, *cold pressed rapeseed oil*

NIBBLES

Marinated mixed olives – 4.5 (VG)

Padrón peppers – 5 (VG)

Rosemary focaccia, cold-pressed rapeseed oil – 4.5 (VG)

SMALL PLATES

Monkfish fritters, tartar sauce – 9

Somerset Camembert croquettes, cranberry sauce – 7 (V)

Wild mushroom bruschetta, truffle oil – 8 (VG)

SALADS

Half roasted cauliflower, turmeric hummus, pickled shallots, roasted chickpeas, dukkha, parsley, date molasses – 12 – CLIMAVORE* (VG)

Grilled free-range chicken, lemon thyme, baby gem lettuce, herbed croutons, parmesan, crispy bacon, buttermilk dressing – 13

Pear & blue cheese, Perl Las blue cheese, endive, watercress, candied walnut, mustard dressing – 13 (V)

MAINS

Mount Grace grass-fed beef burger, *bacon, Applewood Smoked Cheddar, crispy shallots, mustard, dill pickles, chips* – 15.5

Gloucester Old Spot pork chop, *tenderstem broccoli, parsley & garlic sauce* – 17

Scottish rope-grown mussels, *wine, butter, herbs, grilled focaccia* – 14 – CLIMAVORE*

Wild mushroom risotto, *parmesan* – 15 (V)

Chickpea & spinach burger, *plant-based beetroot bun, vegan mayo, baby spinach, grilled onion, chips* – 14 (VG)

Pan-fried hake, *Jerusalem artichoke purée, artichoke crisps, cavolo nero* – 17

Craft beer-battered haddock, *mustard slaw, tartar sauce, chips* – 16

Pan-fried free-range chicken, *wild mushroom tarragon sauce* – 17

SIDES

All sides – 4.5

Chips (VG) | Truffle chips (V) | Sweet potato fries (VG) | Mixed leaf salad (VG)

PIZZAS

Pizza bases made without gluten are available on request

Mozzarella, *fresh basil, tomato* – 11 (V)

Peppercorn salami, *mozzarella, chilli jam, tomato* – 12

Carne, *bacon, peppercorn salami, King Peter ham, mozzarella* – 13

Wild mushrooms, *blue cheese, rosemary, mozzarella* – 12 (V)

R.O.M.A., *rosemary, olives, mushrooms, artichoke, tomato* – 12 (VG)

Pulled chicken, *nut-free green pesto, sun-dried tomato, parmesan, rocket* – 12

DESSERTS

Sticky toffee, *vanilla Hackney Gelato ice cream, toffee sauce* – 6.5 (V)

Honeycomb & salted caramel cheesecake – 6 (V)

Hackney Gelato, *one scoop / two scoops* – 3/5 (V)

HOT DRINKS

Espresso, *single / double* – 1.9 / 2.3

Macchiato, *single / double* – 2 / 2.4

Americano – 2.75

Cappuccino – 2.9

Latte – 2.9

Flat white – 2.9

Mocha – 3

Hot chocolate – 3

Baileys hot chocolate – 7.5

Brandy hot chocolate – 7.5

Pot of tea, *English Breakfast, Earl Grey, Peppermint, Oriental Sencha, Chamomile, Blood orange rooibos, Garden berries, Lemongrass & ginger* – all 2.9

Soya and oat milk available

(V) vegetarian (VG) vegan

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.

* Initiated by Cooking Sections, *CLIMAVORE* is a new form of eating that responds to human alterations of the planet's climate. Following its principles, farmed salmon has been replaced with ingredients that have a regenerative effect on the environment.

To find out more about the positive impact of becoming *CLIMAVORE*, scan the QR code.



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