

Mains

SMOKED HADDOCK

AND SALMON FISHCAKE – £18

Smoked haddock and salmon fishcake, poached British free-range egg, chilli-infused spinach and a zesty lemon caper butter sauce 485 kcal

GRILLED TANDOORI CHICKEN

 – £18

Tandoori-spiced grilled chicken, crispy onion Bhaji, Bombay potato fondant, curried cauliflower and curry jus 493 kcal

HARISSA-GLAZED CAULIFLOWER (vg)

 – £16

Harissa-glazed cauliflower steak, crispy chickpeas, charred Hispi cabbage wedge, cauliflower mash and Romesco sauce 359 kcal

CLASSIC CAESAR SALAD

 – £17

Cos lettuce, croutons, anchovies, Parmesan and Caesar dressing 366 kcal

ADD CHICKEN

 129 kcal + £3

Burgers

All burgers are served with lettuce, beef tomato, gherkin, burger sauce, toasted brioche bun and skin-on fries

VEGAN BURGER (vg)

 – £17

Spicy bean burger patty 814 kcal

CLASSIC BEEF BURGER

 – £14

Beef patty served with melted Cheddar 808 kcal

THE ULTIMATE BURGER

 – £18

Two beef patties, onion rings, melted Cheddar 1169 kcal

ADD SLICED CHORIZO 130 kcal + £2

ADD SMOKED BACON 168 kcal + £2

Desserts

WARM CHOCOLATE FUDGE CAKE (v)

 – £8

Chocolate sponge layered with chocolate fudge, served warm 452 kcal

VEGAN CHOCOLATE TORTE (vg)

 – £8

Chocolate torte, served with fresh berries, finished with cocoa powder 385 kcal

2 OR 3 SCOOP ICE CREAM (v)

 – £4.50 / £5.50

Vanilla (v) 58 kcal / Chocolate (v) 51 kcal /

Strawberry (v) 45 kcal / Caramel (v) 59 kcal /

Salted caramel (vg) 58 kcal / Mango sorbet (vg) 37 kcal

BIENUGO

BAR & KITCHEN

Flatbreads

MARGHERITA (v*)

 – £14

Tomato sauce, mozzarella, basil 651 kcal

ORTOLANA (v*)

 – £16

Tomato sauce, mozzarella, artichokes, olives, peppers, sun-dried tomatoes and pesto 700 kcal

BIANCO FORMAGGI (v)

 – £17

Stilton, mozzarella, goat's cheese and Parmesan 854 kcal

DIAVOLA

 – £17

Tomato sauce, mozzarella, chorizo, fresh chillies and chilli jam 877 kcal

CAPRICCIOSA

 – £16

Tomato sauce, mozzarella, ham, olives, mushrooms and artichokes 871 kcal

ADDITIONAL TOPPINGS

 + £2

ADD CHICKEN

 + £3

*Vegan cheese available on request

**PLEASE ASK US ABOUT THE ALLERGENS
IN OUR FOOD**

**WE'VE ALL BEEN THERE, LEFT THE HOUSE
IN A RUSH AND FORGOTTEN THE MOST
IMPORTANT THINGS!**

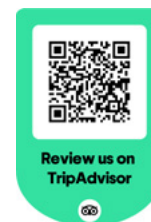
That's why we have a few of the necessities, complimentary, should you need them: baby milk, nappies, wipes, baby food and bibs. Just ask your server.

(V) VEGETARIAN | (VG) VEGAN

We use a wide range of ingredients in our kitchen, some which may contain allergens. If you have a specific allergy or dietary requirement please ask to speak with one of our trained allergen champions who will be happy to assist.

All our chicken is halal | Adults need around 2000kcal a day.

A discretionary 10% service charge will be applied to your bill which is distributed amongst all of the team.



Wines

SPARKLING	125ml / bottle
Bottega Poeti Prosecco, Italy	7.50 / 38
Nyetimber Classic Cuvée bottle only	- / 75
WHITE	175ml / 250ml / bottle
Terre Forti Trebbiano Chardonnay, Italy	7.50 / 9.75 / 28
Vinuva Organic Pinot Grigio, Italy	8 / 11 / 32
Spy Valley Satellite Sauvignon, New Zealand	9.50 / 12 / 36
Cap Cette Picpoul de Pinet, France	9.50 / 12 / 36
ROSÉ	175ml / 250ml / bottle
Castelbello Rosato Sangiovese, Italy	7.50 / 9.75 / 28
RED	175ml / 250ml / bottle
Terre Forti Sangiovese, Italy	7.50 / 9.75 / 28
Monte Verde Merlot, Chile	8 / 11 / 32
Little Eden Shiraz, Australia	9 / 11.50 / 34
Monte Clavijo Rioja, Spain	9.50 / 12 / 36

Beer and cider

DRAUGHT	Half pint / pint
Stella Artois	3 / 5.95
Camden Hells Lager or Pale Ale	3.50 / 6.95
Steady Rolling Man DEYA Pale Ale	3.75 / 7.50
Guinness Stout	3.55 / 7.10
Orchard Pig Cider	3.30 / 6.50
Kopparberg Strawberry and Lime Cider	3.40 / 6.80
CANS AND BOTTLES	330ml
Tiny Rebel Club Tropicana IPA	6
Asahi Super Dry Lager	6
Alcohol-Free Days Lager or Pale Ale	5.50

Cocktails

All 10

PASSION FRUIT MARTINI

Passoã, fresh lime, vanilla vodka and a shot of Prosecco

ESPRESSO MARTINI

Tia Maria, vanilla vodka and espresso shot

OLD FASHIONED

Bulleit, sugar, Angostura bitters and orange bitters

COSMOPOLITAN

Citrus vodka, Cointreau, lime and cranberry juice, sugar and orange bitters

LONG ISLAND ICED TEA

White spirits, fresh lemon and lime juice, topped with Coca-Cola

MOJITO

White rum, lime juice, sugar syrup, mint and soda

APEROL SPRITZ

Aperol served over ice topped with soda and Prosecco

Mocktails

All 7

VIRGIN MOJITO

Lime juice, sugar syrup, mint and soda

SHIRLEY TEMPLE

Ginger beer, orange juice and grenadine

PINK LEMONADE

Lemon juice, sugar syrup, soda and raspberry purée

OLD FASHIONED LEMONADE

Lemon juice, sugar syrup and soda

Spirits

single / double

Gin / Vodka / White Rum / Dark Rum /
Spiced Rum / Whiskey / Bourbon / Pimm's /
Alcohol-Free Gin

5 / 6.50

BIENUGO BAR & KITCHEN

Soft drinks

JUICES

3.35

Apple 120 kcal / Orange 117 kcal / Cranberry 75 kcal /
Pineapple 150 kcal

COCA-COLA 117/235 kcal / **DIET COKE** 1/2 kcal / half pint / pint
LEMONADE 0.5/1 kcal / **TONIC** 81/162 kcal 3.50 / 4.30

RED BULL 4.20

COCA-COLA / DIET COKE / COKE ZERO / SPRITE 330ml can 3.70

MINERAL STILL / SPARKING WATER 330ml / 750ml 3.30 / 4.30

CAWSTON ELDERFLOWER 330ml can 3.80

OLD JAMAICA GINGER BEER 330ml can 3.80

Hot drinks

Every Benugo coffee is Rainforest Alliance Certified

ESPRESSO single / double 2 / 2 kcal 2.60 / 3.10

MACCHIATO single / double 6 / 6 kcal 2.70 / 3.20

AMERICANO 2 kcal 3.55

LATTE 202 kcal 4.10

CAPPUCCINO 135 kcal 4.10

FLAT WHITE 117 kcal 3.80

MOCHA 282 kcal 4.20

HOT CHOCOLATE 310 kcal 4.10

TEA please ask us for available flavours 1 kcal 3.20

SYRUP SHOT 0.60

**BRING YOUR REUSABLE CUP AND RECEIVE
50P OFF YOUR COFFEE**

A discretionary 10% service charge will be applied to your bill which is distributed amongst all of the team.