



Brunch

Until 2pm

Avocado on Toast (V) Feta and Mascarpone, Avocado, Lemon Foam	12
with Poached Egg	13.5
with Scrambled Eggs	13.5
with Smoked Salmon	15

Farmer's Cheese Pancakes (V) Cottage Cheese, Fresh Berries, Sour Cream	13.5
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Benedicts Poached Eggs, English Muffin, Homemade Hollandaise	
with smoked salmon	13.5
(bonito flakes, soft cheese)	
Spinach (V)	12
Braised Pork Belly	13.5

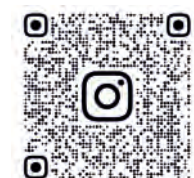
For the Table

Bread & Butter Warm Sourdough Bread, Sea Salt Butter	5
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Artisan Cheese Board Truffle Pecorino, Gorgonzola, Parmigiano 24 months, Petit Brie, Truffle Honey	15
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Sicilian Nocellara Olives	5
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Italian Charcuterie Board Bresaola, Filetto di Lombo, Pancetta, Capocollo, Salami	17
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Wondering what to order?
Scan to see how the dishes look!
and follow us to stay tuned
@bennierestaurantandbar

King Prawns a la Plancha Parsley, Chilli, Cherry Tomatoes, Toasted Sourdough Bread	12
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Pulled Lamb on Flatbread Yogurt & Tomato Sauce, Pickles	14
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Lobster Soup Toasted Sourdough Bread	15
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Pea & Mint Soup (V) Toasted Sourdough Bread with Cream Cheese	11
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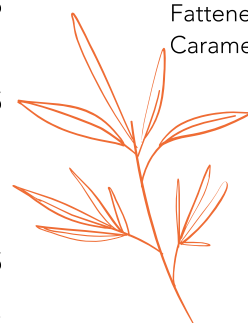
Mediterranean Sea Bass Potato Puree, Heritage Carrots, Tender Stem Broccoli	26
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Pan-Fried Salmon Spinach & Mushrooms, Lemon, Creamy Mushroom Sauce	23
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Grilled Australian Octopus Sweet Potato Puree, Chimichurri	30
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Scallops in White Wine Sauce Asparagus, Seasonal Mushrooms, Creamy Wine Sauce	23
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Pan-Seared Foie Gras Fattened Duck Liver, Potato Puree, Caramelised Pear	29
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Sides

Sweet potato	5
Mixed leaf with dressing	5
Green Saute Vegetables	5
French Fries	4
Pommes Anna	6
Grilled Carrot & Parsnip	5

Starters

Terrine de Foie Gras Caramelised Pear, Fig Jam	20
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Beef Tartare Premium Raw Beef, Chives, Capers, Wholegrain Mustard, Onion	14
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Tuna Tartare Yellowfin Tuna, Mango, Avocado, Lemon, Green Oil	14
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Sea Bass Ceviche Pink Grapefruit, Avocado, Tomatoes, Lime, Chilli, Coriander, Red Onion	14.5
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Mains

Wild Mushroom & Truffle Risotto (V) Black Truffle Pate, Mix of Wild Mushrooms, Baby Spinach	20
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Green Pasta with Burrata (V) Linguine, Spinach, Basil, Pine nuts, Burrata Pugliese	17
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Roasted Cauliflower (VG) Lemon and Herb Butterbean Puree, Chimichurri	16
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Truffle Carbonara Guanciale, Parmigiano, Pecorino, Egg Yolk, Black Summer Truffle	20
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Crab & Prawn Linguine Crab Meat, King Prawns, Chilli, Garlic, Chives	20
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Sauces

Peppercorn	
Creamy Mushroom	2
Blue Cheese	

(V) - Vegetarian, (VG) - Vegan . Gluten Free options available on request

Please inform staff of any allergies.

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

Burgers

Served With Sweet Potato or French Fries

Bennie Burger Grilled Beef, Cheddar, Pickles, Onion, Burger Sauce	17.5
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Buttermilk Chicken Burger Chicken Breast, Cheddar, Red Onion, Tomato-Mayonnaise-Mustard Sauce, Pickled Gherkins, Lettuce, Tomatoes	17.5
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Salads

Caesar Salad Chicken Breast, Gem Lettuce, White Anchovies, Parmigiano Crisps, Croutons	15
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Pear & Blue Cheese Salad (V) Caramelised Pear, Blue cheese, Rocket, Pecan Nuts	13
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Seared Yellowfin Tuna Avocado, Mixed Leaf Salad, Tomatoes, Cucumber, Chives, Sesame Seeds, Soy & Honey Dressing	15
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Summer Special



Alcohol-Free Aperol Spritz, Bolle

9

PRIVATE EVENTS

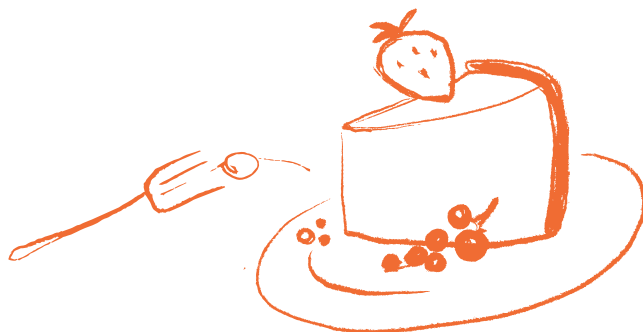


Our private room is designed to cater to
a wide array of events from professional
conferences and business meetings to
intimate gatherings with friends

Bennie

desserts

Basque cheesecake Served with Berries	8
Honey Cake Made with Organic Honey	8
Pistachio Cheesecake Baked cheesecake with pistachio	9
Chocolate brownie Vegan Ice Cream	8
Berry Crumble Served with Ice Cream	8
Italian Gelato	6



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Bennie WINES

SPARKLING 175ml / bottle

Devaux Grande Reserve Champagne 79
Champagne, France
Floral perfumes with the sense of white peach,
yellow plum aromas

Ca di Alte NV Prosecco 9/36
Veneto, Italy
A light straw yellow with fine bubbles, pear and
white flowers, clean refreshing.

WHITE WINE 175ml / bottle

2023 Pinot Grigio „P” Alpha Zeta 9/34
Veneto Italy
Enticing aromas of ripe peach and pear with
hints of flint

2023 Chenin Blanc, Fairview 10.5/40
Swartland, South Africa
Combines intense tropical fruit aromas with
delicate notes of clove, jasmine blossom and
mouth-watering acidity.

2023 Gavi di Gavi, Lugara, La Giustiniana 42
Piemonte, Italy
Riper with ripe, golden apples, fresh almonds
and honey dynamic twist on the finish

2022 Sauvignon Blanc, Marlborough 12.5/49
Framingham, New Zealand
Expressive aromatics, showing grapefruit,
Meyer lemon, and subtle notes of wet stone.

2022 Pouilly Fume L'Heritage 52
Pouilly-sur-Loire, France
The expressive bright citrus and peach ,
nectarine notes are well balanced by a acidity
on long finish

2023 Santiago Ruiz, O Rosal' Albariño 59
Galicia Spain
Vivid floral aromas, as well as notes of lime,
crisp apple and subtle herbal nuances

2022 Chablis ' St Martin ' 70
Burgundy, France
An intense freshness with ripe white fruit and
white blossom aromas, a mineral lingering

RED WINE 175ml / bottle

2021 Cabernet Sauvignon ,Chateau Los Boldos 9.5/34
Cachapol Valley, Chile
Cherries and cassis mingled with herbal
characters , fresh with well-integrated tannins

2022 Merlot, Mandrarosa 10.5/40
Sicily, Italy
Intense and persistent aromas of plums, quince
and rosemary with an aftertaste of liquorice and
fruity notes of mulberries

2023 Valpolicella, Allegrini 11/42
Veneto, Italy
Shows aromas of mature red and black fruits,
such as cherries and plums, with prominent
notes of black pepper and aromatic herbs.

2020 Saperavi, Bedoba 45
Kakheti, Georgia
Creamy, juicy texture, ripe tannins and black
fruit flavours

2021 Malbec / Cabernet Franc / Tannat 48
Calchaqui Valley, Argentina
Rich, velvety and robust with flavours of
chocolate, blackberry jam and liquorice , yet
ripe tannins and a very long , spice-driven finish

2020 D12 Rioja Crianza 58
Bodegas LAN , Spain
On the nose, aromas of ripe strawberries and
raspberries are married with spicy notes of
liquorice and chocolate and subtle floral hints.

2022 Pinot Noir „Les Ursulines ” 64
Burgundy, France
Bright, clear ruby colour and a very elegant
bouquet with intense aromas of fresh red fruits,
a light woodiness and hints of blackcurrant
buds.

2016 Margaux "Vivens" 88
Bordeaux, France
Intense aromas of ripe plums, blackberries and
violet, dark olive and spicy notes. Rich polished
tannins

ROSE 175ml / bottle

2023 Luberon Rose, Famillie Perin 11.5/40
Southern Rhone, France
Provençal nose with aromas of wild strawberry
and white nectarine.



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Bennie cocktails

Gin Giardino 13
Gin, Elderflower Cordial, Green Apple Syrup, Lime

Hibiscus Margarita 14
Hibiscus Infusion, Grand Marnier, Citrus Cordial, Lime

Afternoon Tea 13.5
Green Ederflower Tea, Lemon, Honey, Gin

Somebody Else Knows 13
Chilli infused Mezcal, Lemon juice,
Sugar Syrup, Foamer

Victoria's Secret 14
Strawberry puree, Strawberry liqueur,
Basil Infusion, Disaronno, Lime juice

Biscoff Martini 14
Biscoff Syrup, Frangelico, Vanilla Vodka,
Espresso

Danish Sour 14.5
Danish Bitters, Woodford Reserve, Grapefruit Juice,
Sugar Syrup, Foamer

Casa Banana 13.5
Infused Banana Rum, Lemongrass Syrup,
Lime, Sugar Syrup, Foamer

CLASSICS

Pornstar Martini 14
Passion Fruit, Vodka, Vanilla, Lime

Whiskey Sour 14
Woodford Reserve, Foamer, Lemon, Bitter,
Sugar Syrup

Margarita 13.5
Lime juice , Tequila , Triple Sec

Negroni 14
Gin, Campari, Vermouth

Old Fashioned 14
Brown Sugar, Bitter, Bourbon

Aperol Spritz 12.5
Aperol, Prosecco, Soda water

Espresso Martini 13.5
Espresso, Vodka, Coffee liqueur

Clover Club 14
Gin, Lemon Juice, Sugar syrup,
Raspberry puree

Paloma 13
Mezcal, Lime, Agava, Salt, Grapefruit Soda



spirits

Rum 50ml
Dmf Coconut/Spiced 8
Bacardi blanco/negro/oro 8
Plantation Dark Rum 9
Zacapa solera 23 15

Digestive 50ml
Disaronno 7
Frangelico 7
Grand Marnier 8
Drambuie 8

Gins 50ml
Beefeater 8.5
Whitley Pink Gin 8.5
Bombay Sapphire 9
Hendricks 11
Tanqueray 10 12
Monkey 47 14

Whiskey / Whisky 50ml
Makers Mark 9
Jameson 9
Woodford Reserve 11
Glenfiddich 12 yrs 12
Bowmore 15 yrs 16
Hibiki Harmony 16.5

Cognac / Brandy 50ml
Vecchia Romagna 8
Courvoisier Vs 10
Courvoisier Vsop 12
Hennessy Vs 13
Hennessy Xo 42

Vodka 50ml / 250ml
Smirnoff 9 / 32
Absolut blue 9 / 33
Sapling vodka 8 / 36
Belvedere 12.5/58
Grey goose 13 / 60
Beluga 15 / 70

Tequila 50ml
Cazcabel Bianco 10
Cazcabel Coffee 11
El Rayo 12
Patron Silver 13
Don Julio Blanco 15
Don Julio Anejo 17

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mocktails

Sunrise	9
Orange Fresh, Cranberry Juice, Strawberry Syrup	
Apple & Elderflower Fizz	9
Apple Juice, Elderflower Syrup, Lime, Soda Water	
Bennie's Angel	10
Gin 0%; almond syrup, raspberry purée, soda, lemon	

beers

Peroni Pint / Half Pint	6.5/3.5
Estrella Damm Pint / Half Pint	6.5/3.5
Peroni Bottle Non-Alcoholic	6
Kopparberg Cider Bottle	5.5

soft drinks

Cold Drinks

Still Sparkling Water 300ml / 700ml	3 / 5.5
Freshly Squeezed Juice (Orange, Grapefruit)	5
Juice (Cranberry, Apple, Pineapple)	3.5
Coca Cola Cola Zero	4

Fever-Tree Drinks

Ginger Ale	3.75
Tonic Water	3.75
Light Tonic Water	3.75
Elderflower Tonic	3.75
Grapefruit Soda	3.75



Hot Drinks

Espresso Macchiato	2.8
Americano Flat White	4
Cappuccino Latte	4

Pot of tea | Herbal Infusion

London Breakfast Earl Grey	4
Green Tea Jasmine Green Tea	
Peppermint Redberry	
Lemon + Ginger Camomile	

Hot Chocolate	4
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Matcha Latte	4.5
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