

For the Table

Bread & Butter (V) Warm Sourdough Bread, Sea Salt Butter 5

Sicilian Nocellara Olives (VG) 5

Artisan Cheese Board (V) Truffle Pecorino, Gorgonzola, Parmigiano 24 months, Petit Brie, Truffle Honey 15

Italian Charcuterie Board Bresaola, Filetto di Lombo, Pancetta, Capocollo, Salami 17

Starters

Terrine de Foie Gras Caramelised Pear, Fig Jam, Toasted Bread 20

Duck & Orange Pâté Served with Home-Made Orange & Carrot Jam 18

Pumpkin Soup (V) Roasted Crown Pumpkin with Pumpkin Marmalade, Sourdough Bread 12

Sauteed Wild Mushrooms (V) with Thyme and Roasted Garlic 12

King Prawns a la Plancha Cherry Tomatoes, Chilli, Parsley, Toasted Sourdough Bread 13

Beef Tartare Premium Raw Beef, Chives, Capers, Wholegrain Mustard, Onion 14

Tuna Tartare Yellowfin Tuna, Mango, Avocado, Lemon, Toasted Sesame Seeds and Oil 15

Sea Bass Ceviche Pink Grapefruit, Avocado, Tomatoes, Lime, Chilli, Coriander, Red Onion 15.5

Broccolini tempura (VG) Satay Dip 8.5

Crispy Calamari Lime Aioli 11.5

Meatballs Scottish Beef & Veal with Onions, Garlic and Parmesan in Rich Tomato Sauce 12

Beetroot Salad (V) Roasted Beetroot and Rainbow Carrots, Feta Cheese, Pine Nuts, Lemon and Garlic Dressing 14

Seared Yellowfin Tuna Avocado, Leaf Salad, Tomatoes, Cucumber, Chives, Sesame Seeds, Soy & Honey Dressing 17

Crispy Fried Burrata alla Vodka (V) Hot Burrata Pugliese in Crunchy Coating, Served in Rich Vodka Sauce 16

Mains

Mediterranean Sea Bass Potato Purée, Heritage Carrots, Tender Stem Broccoli 26

Pan-Fried Salmon Roasted Corn Purée, Sautéed Spinach, Roasted Potatoes, Grilled Baby Corn 26

Hand-Dived King Scallops Served in Shells with Creamy Wine Sauce 28

Pan-Seared Foie Gras Fattened Duck Liver, Potato Purée, Caramelised Pear 29

Wild Mushroom & Truffle Risotto (V) Black Truffle Pâté, Mix of Wild Mushrooms, Baby Spinach 21

Scallop & Butternut Squash Risotto Seared Hand-Dived King Scallops over Roasted Butternut Squash Risotto 29

Roasted Broccoli Steak (VG) Beetroot & Butterbean Purée, Chimichurri 16

Truffle Carbonara Guanciale, Parmigiano, Pecorino, Egg Yolk, Black Summer Truffle 22

Crab & Prawn Linguine Crab Meat, King Prawns, Chilli, Garlic, Chives 23

Lamb Navarin Lamb Shoulder Slow Cooked in Red Wine, Onion, Carrots, Coriander, Feta, Sourdough Bread 23

Rabbit Ravioli White Wine, Carrot, Onion, Thyme, Sun-dried Tomatoes, Sage, Cream 21

Lasagna Homemade Italian Classic with Slow Cooked Beef Ragù, Bechamel, Parmesan, Rich Tomato Sauce 21

Beef Bourguignon Scottish Beef Steak Slow Cooked in Red Wine and Pearl Onions, Potato Purée 26

Scotch Dry 28 Day-Aged 10 oz Ribeye Steak Fries, Sauce of your choice 29

Filet Mignon 28 Day-Aged 8 oz Fillet Steak Crispy Potatoes, Cherry Tomatoes, Sauce of your choice 33

Roasted Duck Breast Rainbow Carrots & Beetroot, Cranberry Sauce 31

Bennie Burger Grilled Beef, Cheddar, Pickles, Onion, Burger Sauce, Fries 17.5

SIDES

French Fries (VG) 5

Truffle Parmesan Fries (V) 6

Potato Purée (V) 5

Roasted Broccoli (V) 5

Grilled Rainbow Carrots (VG) 5

SAUCES



Peppercorn 2

Creamy Mushroom 2

Blue Cheese 2

Bennie



 bennierestaurantandbar
 bennierestaurant

Please inform staff of any allergies.
(V) - Vegetarian, (VG) - Vegan . Gluten Free options available on request.
A discretionary 12.5% service charge will be added to your bill.

PRIVATE EVENTS
Scan to learn more



Bennie

DESSERTS

Honey Cake

Made with Organic Honey
8

Chocolate Lava Cake

Served with Ice Cream
9

Basque Cheesecake

Served with Berries
9

Sorbet

5



HOT DRINKS

Espresso Macchiato	2.8
Americano Flat White	4
Cappuccino Latte	4
Pot of tea Herbal Infusion	4
<i>Choose from our tea selection</i>	
House Blend Sea Buckthorn Infusion 600ml pot	7
<i>Sea Buckthorn Berries, Honey, Ginger Root, Pressed Orange, Cinnamon</i>	
Hot Chocolate	4
Matcha Latte	4.5

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