## BAMBI

Dinner (Tuesday – Saturday, 6pm – 10pm) | Lates (Friday & Saturday, 11pm – 1am) Lunch (Friday – Sunday, 12 – 4pm)

Snacks	
Olives (VG)	4.5
Lemon & Rosemary Mixed Nuts (VG)	4.5
Wild Garlic & Comté Croquette (V)	8.5
Burrata, Pistachio Herb Crumb (V)	11
White Crab Flatbread & Tandoori Butter	14
Raw & Cured	
Pool Bay Oyster, Mignonette ½ Dozen / A Dozen	24/36
Stone Bass Crudo, Sea Lettuce & Trout Roe	10
Cecina de Leon, House Pickles & Crisp Toast	13
Vegetables	
Asparagus, Cashew Cream & Limequat (VG)	12
Leeks, Whipped Ricotta, Hazelnut, Green Oil, Sumac (VGO)	12
Hispi King Cabbage, Miso Tomato Sauce & Bulgur Wheat	15
Meat & Fish	
Fried Chicken Leg, Honey Butter Sauce	14
Butterfly Mackerel, Mojo Rojo & Chilli Oil	14
	40
T. Bone Steak & Caper Butter (400g)	40
Sides	
Bread & Southdown's Butter & Herb Butter (VGO)	5
Fries & Aioli (VGO)	5
Desert	
Chocolate Cremeux & Caramelised White Chocolate & Hazelnuts	9.5
Apple Tarte Tatin, Creme Fraiche	9.5
Blood Orange Sorbet & Almonds	9.5

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

 $\pounds 2$  will be added to your bill for unlimited still and sparkling Belu filtered water

If you have any food allergies please notify a member of the team

V means vegetarian, GF means gluten free and VGO means the dish is vegetarian but a vegan option is available