

BAMBI

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

Lunch (Friday – Sunday, 12 – 4pm)

Feasting Menu (£45pp + 12.5% Service Charge)

Bread & Southdown's Butter & Herb Butter (VGO)

Burrata, Pistachio Herb Crumb (V)

Basil & Scarmorza Croquette (V)

Serrano Ham, House Pickles & Crisp Toast

Hispi King Cabbage, Miso Tomato Sauce & Bulgur Wheat (VGO)

T. Bone Steak & Caper Butter (400g)

Fries & Aioli (VGO)

Coffee Tres Leches & Cream

Wine Flight for 2 (£25pp)

Bianco Rapagon, Samuel Párraga, Andalusia, Spain, **PEDRO XIMIENEX, MOSCATEL**

Tai Rosso 2021, Davide Xodo, Colli Berici, Italy, **TAI ROSSO**

Flor de Maeve 2021, Lucy Chilvers, El Penedes, Spain, **XAREL-LO**

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

£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