

BAMBI

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

Lunch (Friday – Sunday, 12 – 5pm)

Snacks

Olives (VG)	4.5
Wild Garlic & Comté Croquette (V)	8.5
Burrata, Pistachio Herb Crumb (V / GF)	11
White Crab Flatbread & Tandoori Butter	14

Raw & Cured

½ Dozen Pool Bay Oyster, Mignonette (GF)	24
Mackerel Crudo, Coconut Cream, Cucumber (GF)	10
Cecina de Leon, House Pickles & Crisp Toast	13

Vegetables

Asparagus, Cashew Cream & Kumquat (VG / GF)	12
Leeks, Whipped Ricotta, Hazelnut, Green Oil, Sumac (VGO / GF)	12
Hispi King Cabbage, Miso Tomato Sauce & Bulgur Wheat (VG / GF)	15

Meat & Fish

Fried Chicken Leg, Honey Butter Sauce	14
Butterfly Mackerel, Mojo Rojo & Chilli Oil (GF)	14
T. Bone Steak & Caper Butter (400g) (GF)	40

Sides

Bread & Southdown's Butter & Herb Butter (VGO)	5
Fries & Aioli (VGO)	5

Dessert

Blood Orange Sorbet & Almonds (GF)	6
Chocolate Cremieux & Caramelised White Chocolate & Hazelnuts (GF)	9.5
Apple Tarte Tatin, Creme Fraiche	9.5

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 = vegetarian, VG = Vegan and VGO = the dish is vegetarian but a vegan option is available GF = gluten free