

BAMBI

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

Lunch (Friday – Sunday, 12 – 4pm)

Sample Feasting Menu - £45 per person

For reservations from 8 – 14 guests we offer our feasting menu to be shared family style. Dietaries, vegetarian, vegan and allergies will be catered for separately and a la carte is not available for tables of this size.

Our feasting menu includes Bambi classics as well as our favorite current dishes. It is perfect for getting a group of friends and family around the table for any occasion.

Below is sample menu as our dishes change with the seasons. For the latest menu, to book or check availability please email us.

Sample Feasting Menu

Fried feta, burnt apricot puree, pickled chilli (V)
Brandy wine tomatoes & anchovy

Scallop ceviche, red onion, chilli oil (GF)
Maldon oyster (3) burnt lemon, trout roe (GF)

Grilled peaches, lime ricotta, hazelnuts (V/GF)
Veg mixed grill – Hispi cabbage, mushroom, padron, tomato & pepper sauce (VG/GF)

Bavette, roasted and pickled mushroom, bone marrow & garlic brown butter (GF)
Whole Sea bream, togarashi, salt and vinegar matchstick potatoes (GF)

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