

# BAMBI

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

Lunch (Friday – Sunday, 1 – 5pm)

## Snacks

|  |     |
|--|-----|
| Olives (VG/GF)                                     | 4.5 |
| Fried feta, pickled strawberry puree, chilli (V) * | 9.5 |
| Chicken wings, fish sauce caramel (GF)             | 9.5 |

## Vegetables

|  |    |
|--|----|
| Leek skewer, black garlic glaze, pepper sauce, mustard seeds (VG/GF) * | 9  |
| Deep fried brussel sprouts, apple vinaigrette, spiced labneh (V/VGO) * | 12 |
| Veg mixed grill – Leek, mushroom, corn, tomato & pepper sauce (VG/GF)  | 18 |

## Meat

|   |    |
|---|----|
| Chicken skewer, herb salad *                      | 12 |
| Pork chop, caper butter sauce, castel franco (GF) | 26 |

## Fish

|   |      |
|---|------|
| Hand dived Orkney scallop, cauliflower, hazelnut, brown butter (GF) * | 12   |
| Maldon oyster (3) mignonette, (GF)                                    | 13.5 |
| BBQ tiger prawns, lime leaf butter, sesame (GF) *                     | 15   |
| Chalk stream trout tartare, cucumber, soy, lime & daikon              | 15   |
| Whole sea bream, togarashi, salt & vinegar matchstick potatoes (GF)   | 27   |

## Sides

|  |   |
|--|---|
| Sourdough bread & Southdown's butter (VGO) | 5 |
| Fries & aioli (VGO) *                      | 5 |
| Mixed greens salad (VGO)                   | 5 |

## Dessert

|   |   |
|---|---|
| Blackberry sorbet & cocoa nibs (VG)     | 6 |
| Chocolate cremeux, fig, olive oil (V) * | 9 |

\* Chef's Selection for 2 40pp

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