

# BAMBI

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

Lunch (Friday – Sunday, 1 – 5pm)

## Snacks

Olives (VG/GF)	4.5
Fried feta, quince, pickled chilli (V) *	9.5
Chicken wings, fish sauce caramel (GF)	9.5
Fried squid, jalapeno mayo w. salt & pepper seasoning	9.5
Mixed oysters (6), mignonette, clementine (GF)	18
<i>Irish Killough &amp; Cornish Porthily</i>	

## Small

BBQ tenderstem, tahini yoghurt, green sauce (V/GF) *	9
Sea bass buttermilk ceviche, jalapeño, red onion, poppy seeds *	10
Deep-fried brussel sprouts, apple vinaigrette, sumac labneh (V/VGO) *	12
Chicken skewer, pepper sauce, chives *	14
Chalk stream trout tartare, miso dressing, sesame cracker *	15

## Large

Whole sea bream, togarashi, salt & vinegar matchstick potatoes (GF)	28
Pork chop, burnt apple pureé, jus (GF)	26
25 day aged Sirloin (400g), brown butter	35

## Sides

E5 Sourdough & southdown butter (VGO)	5
Fries & aioli (VGO) *	5
Radicchio salad (VGO)	5

## Dessert

Blackberry sorbet & cocoa nibs (VG/GF)	6
Chocolate crèmeux, hazelnut, olive oil (V/GF)	9
Bay leaf gelato, olive oil, cured egg yolk (GF)	9

\*Chef's Selection for 2 36pp

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