

The image features a dark green background with a large white diamond shape centered on it. The diamond is formed by two thick white lines that intersect at the center. Scattered around the diamond are delicate, gold-colored outlines of various floral and leaf-like shapes, some with small gold dots. The overall aesthetic is elegant and modern.

BANTOF

Small Plates

PERFECT FOR SHARING

OLIVES

(gf, vg)
£5

BAKED BREAD & OREGANO BUTTER

(v)
£5

FRIED CHICKEN

Golden & Crunchy
£7

ROASTED PUMPKIN LABNEH

**with Mint, Hazelnuts, Sumac, Pomegranate
& Balsamic Glaze** (gf, v)
£8

QUEEN BUTTER BEANS

**extra large Creamy Beans with Ricotta, Lemon
& Basil Pesto** (gf, v)
£9

SHRIMP ICEBERG SALAD

**with Green Beans, Shallots
& Honey Mustard Sauce** (gf)
£10

BURRATA & SWEET POTATO

**Burrata on a Bed of Sweet Potato
with Beetroot, Pesto & Balsamic Glaze** (gf, v)
£12

SMOKED ALMONDS

(vg)
£5

PADRON PEPPERS

(vg)
£7

BAKED BREAD & AVOCADO HUMMUS

(vg)
£8

BAKED GOAT CHEESE SALAD

**with Apricot, Walnuts, Rocket,
Walnut Oil Dressing & Ciabatta** (v)
£9

TAHINI AUBERGINE

**with Miso Glaze, Pomegranate, Sesame Seeds
& Pistachio** (gf, vg)
£9

BEETROOT HERITAGE SALAD

**with Granny Smith Apple & Black Garlic Ketchup
& Balsamic Dressing** (gf, vg)
£10

CRAB SALAD CHEF'S CHOICE

**fresh Crab tumbled with Noodles, Carrots,
Cucumber, Spring Onions & Furikake Spice**
£22

Bao

TWO FOR 13

CAULIFLOWER BAO BUN

with Sesame Sauce, Herbs, Pickled Cucumber,
Tomato & Pomegranate Molasses (vg)

£7

PULLED BEEF BRISKET BAO BUN

with Pickled Onions, Pickled Carrots
& Barbecue Mayo

£7

Raw

FRESH, VIBRANT, UNCOOKED

WAGYU TARTARE

with Egg Yolk, Capers, Cornichon
& Mustard Sauce (gf)

£22

BEEF CARPACCIO

with Chimichurri Sauce, Parmesan Flakes,
Rocket & Balsamic Dressing (gf)

£15

TUNA TATAKI

with Guacamole, Sesame Seeds, Spring Onion
& Soy Sauce (gf)

£16

SALMON TARTARE

with Guacamole, Ginger, Coriander
& Sesame Oil (gf)

£15

Please notify the team about any allergies or intolerances.

All deep fried dishes (fries, sweet potato fries, padron peppers) may contain GLUTEN and SOYA due to oil cross contamination.

An optional 12.5% service charge is added to your bill and distributed via revenue approved tronç.

v: Vegetarian vg: Vegan gf: Gluten-Free



Mains

PORCINI TRUFFLE RISOTTO

with Porcini Sauce, Shimeji Mushrooms,
Parmesan Cheese & Truffle Oil (gf, v)

£20

CHICKEN BREAST

with Lemon Sauce, Baby Potatoes,
Baby Gem Lettuce & Chimichurri Sauce (gf)

£23

BANTOF TRUFFLE BURGER

Two Beef Patties, Cheddar, Mixed Mushrooms,
Onions & Japanese Mayo Truffle Sauce

£22 (upgrade to Wagyu Beef Patty +£6)

GRILLED SALMON

with Gnocchi, Garlic Kimchi Sauce, Basil,
Parmesan, Baby Spinach & Fried Crispy Quinoa

£32

RIBEYE STEAK

with Porcini Sauce
& Sautéed Mushrooms (gf)

£36

CAULIFLOWER STEAK

with Smoky Cashew, Red Pepper Dip,
Cashew Nuts & Pomegranate Molasses (gf, vg)

£20

BLACK TIGER SHRIMP

King Black Tiger Shrimps with
Mashed Potatoes & Bisque Sauce (gf)

£23

BLACK TRUFFLE SOURDOUGH PIZZA

with Truffle Paste, Cheddar, Mushrooms
& Rocket (v)

£26

BLACK COD

with Sautéed Green Peas, Shallots,
Pea Purée & Lemongrass Sauce (gf)

£36

LAMB LOIN CHOPS

with Beetroot Potato Purée, Brussels Sprouts
& Homemade Gravy (gf)

£36

Sides

FRIES £5

GRILLED DRESSED BABY GEM LETTUCE £6

TRUFFLE MASHED POTATO £8

SWEET POTATO FRIES £6

BROCCOLI WITH SESAME SAUCE £7

TRUFFLE FRIES £9

Sharing Platters

SIGNATURE GRILL FOR 2 SHARING

GRILLED LAMB CHOPS

**with Roasted Baby Potatoes, Roast Carrots,
Tomatoes, Green Beans with a Herb Crust (gf)**

£78

GRILLED CÔTÉ DE BOEUF

**with Roasted Baby Potatoes, Green Beans
& Porcini Sauce (gf)**

£80

ROASTED SEA BASS

**with Roasted Baby Potatoes, Baby Spinach Salad
& Lemon Dressing (gf)**

£60

Please notify the team about any allergies or intolerances.

All deep fried dishes (fries, sweet potato fries, padron peppers) may contain GLUTEN and SOYA due to oil cross contamination.

An optional 12.5% service charge is added to your bill and distributed via revenue approved tronç.

v: Vegetarian vg: Vegan gf: Gluten-Free



DESSERTS

HANDMADE BY CHEF PIERRE

CHOCOLATE FONDANT

with **Caramel Foam, Chocolate Crumble & Vanilla Bourbon Ice Cream** (v)

£10

Suggested Pairing:

Sauternes Ch le Juge Les Mingets + £8.50

PISTACHIO BASQUE CHEESECAKE

with **Caramelized Top, Roasted Pistachio & Pistachio Praline** (v)

£10

Suggested Pairing:

Sauternes Ch le Juge Les Mingets + £8.50

ICE CREAM (3 SCOOPS)

Pistachio, Vanilla Bourbon, Salted Caramel (gf, v)

£10

Suggested Pairing:

Tokaji Aszu 5 Puttonyos Chateau Pajzos (60ml) + £8.50

FLAMBÉ PINEAPPLE

with **Dark Rum, Spiced Syrup, Orange Jus, Salted Almonds & Coconut Sorbet** (gf, vg)

£10

Suggested Pairing:

Veuve Clicquot Brut + £16

TRADITIONAL TIRAMISU

with **Coffee Amaretto Soaked Lady Fingers, Mascarpone Cream & Cacao Powder** (v)

£10

Suggested Pairing:

Moscato d'Asti / Prosecco + £8

STICKY TOFFEE PUDDING

with **Salted Caramel Sauce, Walnuts, Vanilla Crumble & Vanilla Bourbon Ice Cream** (v)

£10

Suggested Pairing:

Tokaji Aszu 5 Puttonyos Chateau Pajzos (60ml) + £8.50

SORBET (3 SCOOPS)

Mango, Coconut, Chocolate (vg, gf)

£10

Suggested Pairing:

Tokaji Aszu 5 Puttonyos Chateau Pajzos (60ml) + £8.50

SOFT DRINKS

COCA COLA / DIET COKE £4.50

SCHWEPES SODA WATER £4

SCHWEPES TONIC WATER £4

SCHWEPES SLIMLINE TONIC WATER £4

SCHWEPES LEMONADE £4

SCHWEPES TROPICAL SODA £4

SCHWEPES GINGER ALE £4

SCHWEPES GINGER BEER £4

THREE CENTS PINK GRAPEFRUIT SODA £4.50

CRANBERRY JUICE £4

ORANGE JUICE £4

APPLE JUICE £4

PINEAPPLE JUICE £4

PINK GRAPEFRUIT JUICE £4

TOMATO JUICE £4

TEA & COFFEE

GREEN TEA £4

EARL GREY £4

ENGLISH BREAKFAST £4

CHAMOMILE £4

PEPPERMINT TEA £4

FRESH MINT TEA £4

JASMINE TEA £4.50

CHAI LATTE £5

ESPRESSO £3

DOUBLE ESPRESSO £3.20

MACCHIATO £3.20

DOUBLE MACCHIATO £3.50

AMERICANO £3.70

CAPPUCCINO £4

LATTE £4

FLAT WHITE £4

AFFOGATO £6



Enjoyed your visit?

SHARE A REVIEW ON GOOGLE
FOR A COMPLIMENTARY
GLASS OF FIZZ
OR DIGESTIF

◊
B

