



BANTOF

# Small Plates

PERFECT FOR SHARING

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## OLIVES

(gf, vg)  
£5

## BAKED BREAD & OREGANO BUTTER

(v)  
£5

## FRIED CHICKEN

**Golden & Crunchy**  
£8

## ROASTED PUMPKIN LABNEH

**with Mint, Hazelnuts, Sumac, Pomegranate  
& Balsamic Glaze** (gf, v)  
£9

## 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)  
£11

## 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** (vg)  
£10

## CHARGRILLED ARTICHOKE SALAD

**with Lemon Basil Sauce, Avocado,  
Grated Parmesan, Rocket & Black Truffle Oil** (gf, v)  
£12

# Bao

TWO FOR 13

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## 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

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## SEA BREAM CITRUS CEVICHE

with Red Chilli, Red Onion, Avocado,  
Sweet Potato & Chilli Fried Giant Corn (gf)

£22

## BEEF CARPACCIO

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

£15

## TUNA TATAKI

with Avocado, 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

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## CAULIFLOWER STEAK

with Smoky Cashew, Red Pepper Dip,  
Cashew Nuts & Pomegranate Molasses (gf, vg)  
£20

## BANTOF TRUFFLE BURGER

Two Beef Patties, Cheddar, Mixed Mushrooms,  
Onions & Japanese Mayo Truffle Sauce  
£23 (upgrade to Wagyu Beef Patty +£6)

## BLACK TRUFFLE SOURDOUGH PIZZA

with Truffle Paste, Cheddar, Mushrooms,  
Japanese Mayo Truffle Sauce & Rocket (v)  
£26

## FRESH CRAB SALAD

with Quinoa & Bulgur Wheat, Cucumber, Onion &  
Tomato, Baby Gem, Avocado, Lemon Basil Sauce  
£27

## BLACK COD

with Sautéed Green Peas, Shallots,  
Pea Purée & Lemongrass Sauce (gf)  
£36

## RIBEYE STEAK CHEF'S SPECIAL

grass-fed, dry-aged Hereford Beef with  
Sautéed Mushrooms & Porcini Sauce (gf)  
£36

## PORCINI TRUFFLE RISOTTO

with Porcini Sauce, Shimeji Mushrooms,  
Parmesan Cheese & Truffle Oil (gf, v)  
£22

## CHICKEN BREAST

with Lemon Sauce, Baby Potatoes,  
Baby Gem Lettuce & Chimichurri Sauce (gf)  
£24

## KING BLACK TIGER SHRIMP

King Black Tiger Shrimp with Mashed Potatoes,  
Chives & Bisque Sauce (gf)  
£27

## GRILLED SALMON

with Gnocchi, Garlic Kimchi Sauce, Basil,  
Parmesan, Baby Spinach & Fried Crispy Quinoa  
£32

## LAMB LOIN CHOPS

with Beetroot Potato Purée, Brussels Sprouts  
& Homemade Gravy (gf)  
£36

# Sides

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**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

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**SIGNATURE DISHES FOR 2 SHARING**

**ROASTED SEA BASS**

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

£65

**GRILLED LAMB HERB CRUST CHOPS**

**with Roasted Baby Potatoes, Roast Carrots,  
Tomatoes, Green Beans & Gravy Sauce (gf)**

£78

**LOLIPOP LOBSTER LINGUINI**

**wild caught Lolipop Lobster with Bisque  
Tomato Sauce, Double Cream, Basil & Parsley**

£65

**GRILLED CÔTÉ DE BOEUF**

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

£83

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# DESSERTS

HANDMADE BY CHEF PIERRE

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## 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** (v, gf)

£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** (vg, gf)

£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

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COCA COLA / DIET COKE £4.50

SCHWEPPE SODA WATER £4

SCHWEPPE TONIC WATER £4

SCHWEPPE SLIMLINE TONIC WATER £4

SCHWEPPE LEMONADE £4

SCHWEPPE TROPICAL SODA £4

SCHWEPPE GINGER ALE £4

SCHWEPPE 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

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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





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FOR A COMPLIMENTARY  
GLASS OF FIZZ  
OR DIGESTIF

