BFI Riverfront

SMALL PLATES

Grilled sourdough bread (v) 372 kcal — 6

Gordal olives (vg) 97 kcal — 6

Padrón peppers (vg) — 7
Sea salt 33 kcal

Baked goat's cheese and toasted walnuts — 10
Chicory, pear, walnut, sherry dressing 386 kcal

Braised beef cheek croquetas — 10
Horseradish mayonnaise and pickled onion 445 kcal

King prawns — 15
Garlic and chilli butter 400 kcal

Roasted delica squash (v) — 9
Whipped feta, hot honey, pumpkin seeds, sage 235 kcal

Roasted pumpkin hummus (vg) — 8
Dukkah and sourdough bread 516 kcal

Honey, lime and Aleppo pepper fried chicken 698 kcal — 10

SIDES

Truffle and Parmesan fries (v) 315 kcal — 8.5

Skin-on fries (vg) 290 kcal — 6.5

Sweet potato fries (vg) 358 kcal — 7.5

Winter leaf salad (vg) — 6.5
Kale, baby spinach, apple, pumpkin seeds, cider vinegar dressing 132 kcal

Charred tenderstem broccoli (vg) — 6.5
Romesco and preserved lemon 184 kcal

MAINS

The Riverfront burger — 20
Double beef patty, baby gem, cheese, pickle, crispy onions, house sauce, brioche bun, skin-on fries 1553 kcal
Add dry-cured bacon 47 kcal — +2
Swap skin-on fries for sweet potato fries — +1.5

Carrot and lentil burger (vg) — 18
Vegan chimichurri mayonnaise, baby gem, potato bun, skin-on fries 984 kcal
Swap skin-on fries for sweet potato fries — +1.5

Beer-battered fish and chips — 20
Crushed minted peas, tartare sauce, skin-on fries 876 kcal

Slow-braised beef cheeks — 25
Buttery mash, glazed Chantenay carrots, rosemary, beef jus 705 kcal

Roast chicken breast — 21
Puy lentils, wild mushrooms, cavolo nero, Madeira jus 618 kcal

Wild sea bass — 22
Celeriac purée, braised leek and chicory, smoked bacon, red wine jus 511 kcal

Wild mushroom risotto (vg) — 18.5
Parsley and chive oil, vegan Superstraccia, porcini dust 570 kcal

SALADS

Hazelnut and Jerusalem artichoke salad — 17
Frisée, pear, toasted hazelnuts, Gruyère, mustard vinaigrette 362 kcal

Charred cauliflower salad (vg) — 16.5
Radicchio, golden raisins, crispy puy lentils, curry lime dressing, coriander soya yoghurt 405 kcal

Honey mustard chicken salad — 17.5
Grana Padano, baby gem, bacon, croutons 777 kcal

PIZZAS

Margherita (v) — 15
Pomodoro sauce, fior di latte, basil, extra virgin olive oil 1260 kcal

Pepperoni — 16.5
Pomodoro sauce, fior di latte, pepperoni 1559 kcal

Funghi al tartufo (v) — 18.5
Fior di latte, wild mushrooms, truffle ricotta, parmesan, thyme 1690 kcal

R.O.M.A (vg) — 16
Pomodoro sauce, rosemary, olives, mushroom, artichoke 1265 kcal

Pollo pizza — 17
Pomodoro, fior di latte, harissa chicken, rosemary 1369 kcal

Carne piccante — 17
Pomodoro, fior di latte, pancetta, harissa chicken, ground beef, pepperoni, jalapeño, red onion 1635 kcal

Quattro formaggi — 17
Fior di latte, Gorgonzola, Parmesan, Taleggio 1645 kcal

Add-ons — 2
Pepperoni | Artichoke | Mushrooms | Grana Padano
Chicken | Ground beef | Gorgonzola | Olives | Jalapeño

Please ask for an allergen champion

(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some which may contain allergens. If you have a specific allergy or dietary requirement, please ask to speak with one of our trained allergen champions who will be happy to assist.

Adults need around 2000 kcal a day.

A discretionary 12.5% service charge will be added to your bill.

Scan the QR code to view the carbon footprint of your meal and to find out more about the Foodprint Initiative.

You're doing more than buying dinner, you're supporting the next generation of filmmakers.

BALCONY BAR PRIVATE EVENTS & CELEBRATIONS

Our upstairs Balcony Bar is the perfect party spot for up to 180 guests, with a picturesque terrace and Thames-side view.

Enquire with our events team at bfievents@benugo.com or ask our team for a showround.


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