

FOOD MENU



NIBBLES

- Marinated olives (vg) 212 kcal 5
Truffle mixed nuts (v) 594 kcal 5.5
Sausage Roll 738 kcal 7
Mustard relish
Aubergine croquettes (v) 989 kcal 9
Sundried tomato mayo
Mushroom and truffle arancini 907 kcal 10
Truffle mayo
Smoked salmon blinis 128 kcal 10
Crème fraiche
Buttermilk fried chicken 867 kcal 11
Spicy mayo
Crispy fried squid 913 kcal 15
Spicy mayo
Buffalo skate wings 992 kcal 16
Blue cheese sauce
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LOADED CHIPS

- Triple cooked chips (vg) 433 kcal 6
Truffle & Parmesan triple cooked chips (v) 584 kcal 12
Triple cooked chips, four cheeses sauce, jalapeno (v) 881 kcal 9
Triple cooked chips, chive sour cream, bacon 831 kcal 9
Crispy potato gratin, chive sour cream (V) 490 kcal 9

SHARING PLATTERS

- OLD BENGAL PLATTER 4184 kcal
Beef sliders, sausage roll, scotch egg, buttermilk fried chicken, mushroom and truffle arancini 50
FISH MARKET PLATTER 2845 kcal
Smoked salmon blinis, crispy fried squid, salt cod croquettes, aubergine croquettes, triple cooked chips 40
Carlingford oysters 57 kcal
Shallots vinegar, lemon, tabasco
1 for 4.5/ 6 for 23/ 12 for 40
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MAINS

- OLD BENGAL BURGER 1380 kcal
Wagyu x Dexter beef, cheddar cheese, onion ring, relish 19
BUTTERMILK CHICKEN BURGER 690 kcal
Lettuce, burger relish, Cajun mayo 18
RUMP STEAK 467 kcal
250g 14 day aged. Essex 29
Aubergine schnitzel 1022 kcal 22
Cashew nut yoghurt, Greek salad (VG)

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

V – vegetarian, VG –vegan. Adults need around 2000 kcal a day. A 13.5% discretionary service charge will be added to your bill. All bills are inclusive of VAT at 20%.