

Pizzas

24 hour proved, 12" stone-baked pizzas

MARGHERITA (v*) – £14

Tomato sauce, fresh mozzarella and basil 651 kcal

ORTOLANA (v*) – £16

Tomato sauce, mozzarella, artichokes, olives, roasted peppers, sun-dried tomato and pesto 700 kcal

DIAVOLA – £17

Tomato sauce, mozzarella, chorizo, fresh chillies and chilli jam 877 kcal

CAPRICCIOSA – £16

Tomato sauce, mozzarella, ham, olives, mushrooms and artichokes 871 kcal

*Vegan cheese available on request

PLEASE ASK US ABOUT THE ALLERGENS
IN OUR FOOD



(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.

All our chicken is halal | Adults need around 2000kcal a day.

Mains

BRAISED BEEF CHEEK – £22

6-hour braised beef cheek, honey-glazed carrots, smoked garlic and parsley mash, jus 596 kcal

DIJON CHICKEN – £19

Pan-fried chicken thighs, Dijon mustard sauce, spinach and white truffle gratin potatoes 699 kcal

GRILLED PORK CHOP – £19

Sage and apple creamed polenta, braised red cabbage and cider jus 923 kcal

WILD MUSHROOM AND GARLIC RISOTTO (vg) – £15

Wild mushrooms infused with garlic and thyme, arborio rice 749 kcal

LOADED BEEF BURRITO – £14

Slow-cooked braised beef short rib, steamed rice, beans and melted cheese in a warm tortilla, topped with salsa, sour cream and guacamole 856 kcal

COCONUT PRAWN AND SALMON CURRY – £19

King prawns and salmon in a fragrant coconut curry sauce infused with aromatic herb and spices served with steamed basmati rice 619 kcal

VEGETABLE LASAGNA (vg) – £15

Aubergine, courgette, peppers, onions and tomato, layers of pasta, homemade tomato sauce and béchamel, served with a seasonal salad 630 kcal

Burgers

All burgers are served with lettuce, beef tomato, gherkin, burger sauce, toasted brioche bun and skin-on fries

VEGAN BURGER (vg) – £17

Spicy bean burger patty 814 kcal

CLASSIC BEEF BURGER – £14

Beef patty served with melted Cheddar 890 kcal

THE ULTIMATE BURGER – £19

Two beef patties, crispy bacon, onion rings and melted cheese 1210 kcal

ADD SLICED CHORIZO 130 kcal + £2 | ADD SMOKED BACON 168 kcal + £2

A discretionary 10% service charge will be applied to your bill which is distributed amongst all of the team.

BENUGO BAR & KITCHEN

Sides

All £5

SLAW (vg) 240 kcal

MIXED LEAF SALAD (vg) 87 kcal

SKIN-ON FRIES (vg) 342 kcal

ONION RINGS (v) 364 kcal

HERB SEASONED WEDGES (vg) 194 kcal

Desserts

HONEY AND CINNAMON

RICE PUDDING (v) – £8.50

With a spiced apple and blackberry compôte 471 kcal

SALTED CARAMEL GÂTEAU (v) – £8.50

Salted caramel gateau, caramel

drizzle and fresh mint 460 kcal

LEMON AND BERRY DELICE (vg) – £8.50

Plant-based lemon set mousse and berry glaze with a biscuit base 317 kcal

CHOCOLATE FUDGE CAKE – £8.50

With chocolate sauce 452 kcal

2 OR 3 SCOOP ICE CREAM (v) – £4.50 / £5.50

Vanilla (v) 58 kcal / Triple chocolate (v) 61 kcal

Strawberry (v) 45 kcal / Coconut (vg) 37 kcal

Salted caramel (vg) 58 kcal / Mango sorbet (vg) 37 kcal

Wines

SPARKLING	125ml / bottle
Bottega Poeti Prosecco, Italy	7.50 / 38
Nyetimber Classic Cuvée bottle only	- / 75
WHITE	175ml / 250ml / bottle
Terre Forti Trebbiano Chardonnay, Italy	7.50 / 9.75 / 28
Vinuva Organic Pinot Grigio, Italy	8 / 11 / 32
Spy Valley Satellite Sauvignon, New Zealand	9.50 / 12 / 36
Cap Cette Picpoul de Pinet, France	9.50 / 12 / 36
ROSÉ	175ml / 250ml / bottle
Castelbello Rosato Sangiovese, Italy	7.50 / 9.75 / 28
RED	175ml / 250ml / bottle
Terre Forti Sangiovese, Italy	7.50 / 9.75 / 28
Monte Verde Merlot, Chile	8 / 11 / 32
Little Eden Shiraz, Australia	9 / 11.50 / 34
Monte Clavijo Rioja, Spain	9.50 / 12 / 36

Beer and cider

DRAUGHT	Half pint / pint
Stella Artois	3 / 5.95
Camden Hells Lager or Pale Ale	3.50 / 6.95
Steady Rolling Man DEYA Pale Ale	3.75 / 7.50
Orchard Pig Cider	3.30 / 6.50
Kopparberg Strawberry and Lime Cider	3.40 / 6.80

CANS AND BOTTLES

Asahi Super Dry Lager 330ml	6
Alcohol-Free Days Lager / Pale Ale 330ml	5.50
Guinness Stout 440ml	6.70
Guinness Stout 0.0% 538ml	6.50

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Cocktails

All 10

PASSION FRUIT MARTINI Passoã, fresh lime, vanilla vodka and a shot of Prosecco
ESPRESSO MARTINI Tia Maria, vanilla vodka and espresso shot
OLD FASHIONED Bulleit, sugar, Angostura bitters and orange bitters
COSMOPOLITAN Citrus vodka, Cointreau, lime and cranberry juice, sugar and orange bitters
LONG ISLAND ICED TEA White spirits, fresh lemon and lime juice, topped with Coca-Cola
MOJITO White rum, lime juice, sugar syrup, mint and soda
APEROL SPRITZ Aperol served over ice topped with soda and Prosecco

Mocktails

All 7

VIRGIN MOJITO Lime juice, sugar syrup, mint and soda
SHIRLEY TEMPLE Ginger beer, orange juice and grenadine
PINK LEMONADE Lemon juice, sugar syrup, soda and raspberry purée
OLD FASHIONED LEMONADE Lemon juice, sugar syrup and soda

Spirits

	single / double
Gin / Vodka / White Rum / Dark Rum / Spiced Rum / Whiskey / Bourbon / Pimm's / Alcohol-Free Gin	5 / 6.50
Mixer	2.50

BENUGO BAR & KITCHEN

Soft drinks

JUICES	3.35
Apple 120 kcal / Orange 117 kcal / Cranberry 76 kcal / Pineapple 150 kcal	
COCA-COLA 117 / 235 kcal	half pint / pint
DIET COKE 1/2 kcal	3.50 / 4.30
LEMONADE 0.5/1 kcal	
TONIC 81/162 kcal	
RED BULL	4
MINERAL WATER	330ml/750ml
Still / Sparkling	3.30 / 4.30
CAWSTON PRESS ELDERFLOWER 330ml can	3.80
OLD JAMAICA GINGER BEER 330ml can	3.80

Hot drinks

Every Benugo coffee is Rainforest Alliance Certified

ESPRESSO single/double 2/2 kcal	2.60 / 3.10
MACCHIATO single/double 6/6 kcal	2.70 / 3.20
AMERICANO 2 kcal	3.55
LATTE 202 kcal	4.10
CAPPUCCINO 135 kcal	4.10
FLAT WHITE 117 kcal	3.80
MOCHA 282 kcal	4.20
HOT CHOCOLATE 310 kcal	4.10
TEA 1 kcal	3.20
English Breakfast, Earl Grey, Chamomile, Ginger & Lemon, Elderflower, Peppermint, Berries, Oriental Sencha, Jasmine pearls, Rooibos & Orange	
SYRUP SHOT	0.60

BRING YOUR REUSABLE CUP AND RECEIVE
50P OFF YOUR COFFEE