

BERINGERS

The Headliners

LOBSTER ROLL

Butter-poached lobster, crayfish, wasabi mayo, chives, lemon, brioche roll

24

Add French fries +5

STEAK AND EGGS

Ribeye steak, fried eggs, french fries, fresh garden herbs, green peppercorn hollandaise (gf)

24

GRILLED CHICKEN CAESAR SALAD

Baby gem lettuce, green goddess dressing, broccolini, shaved parmesan, watermelon radish, crispy onions (gfo)

17

FRIED CHICKEN & HOT HONEY WAFFLE

Whipped sour cream, fried buttermilk chicken, crispy fried egg, pickled chillies, hot honey (gf)

17

STEAK MELT SANDWICH

Ribeye steak, provolone cheese, chimichurri, toasted ciabatta

20

BLACK SESAME HUMMOUS GRAIN BOWL

Hummous, quinoa, charred broccolini, harissa chickpeas, kale, pickled carrot, mixed leaf, Asian vinaigrette (vg, gf)

15

Add grilled chicken +4

Piano Plates

TEMPURA KING PRAWNS

Yuzu mayo

9

TRUFFLE ARANCINI

Wild garlic aioli (v)

10

CHILLI CRISP BURRATA

Heritage tomato, basil (v, gf)

10

BUTTERMILK FRIED CHICKEN

Hot honey glaze & yuzu mayo (gf)

9

FRENCH FRIES

Malt vinegar mayo (v)

5

BLACK SESAME HUMMOUS

Hazelnut dukkha, flat bread (vg)

8

BANG BANG CAULIFLOWER

Sweet chilli glaze (vg)

8

Pasta

CHICKEN PARM SPAGHETTI

Crispy fried chicken breast, pomodoro sauce, fresh spaghetti, parmesan, basil

17

NDUJA & MASCARPONE TORTELLINI

Tomato, pangrattato & basil

17

BEEF RAGU PAPPARDELLE

Slow-braised beef ragu, red wine, garlic, herbs, shaved parmesan

18

PUMPKIN & SAGE TORTELLINI

Rocket pesto, toasted pine nuts, crispy sage (vg)

17

BLACK TRUFFLE & BURNT BUTTER GNOCCHI

Fresh potato gnocchi, burnt butter, shaved black truffle, parmesan, cracked black pepper

18

Loaded Hash Bites

TRUFFLE CHEESE

Truffle pecorino, crispy shallots, herb oil

10

BERINGERS' BRUNCH

Bacon, cheddar, chives, crème fraîche

9

AVO & FETA

Smashed avocado, feta, pickled chilli, lime (v)

9

Desserts

HOMEMADE TIRAMISU

Espresso-soaked ladyfingers, smooth mascarpone cream (v)

9

More available on our desserts menu

v = vegetarian vg = vegan gf = gluten free | vo = vegetarian on request vgo = vegan on request gfo = gluten free on request

Evening menu served from 4pm. If you have any allergies or dietary requirements, please let a member of our team know. While we take care, we cannot guarantee our dishes are free from all allergens, allergen documents are available on request.

A 7.5% discretionary service charge will be added to your bill. A small cover charge of £2 per person will be applied during live music which goes directly to our musicians.