

# BFI BAR & KITCHEN WEEKEND BRUNCH

## **Benedict – 8.50**

*Cured Wiltshire ham, on a toasted muffin with two poached free-range eggs & hollandaise*

## **Florentine – 7.50**

*freshly blanched spinach served on a toasted muffin with two poached free-range eggs & hollandaise*

## **CHEFS SPECIAL Shakshuka – 12.50**

*A staple across the Middle East and North Africa, a hearty dish of tomatoes, sweet peppers, spinach, and spices VG add Eggs +1.50*

## **Courgette Fritters – 10.50**

*Mint courgette fritters, beetroot humous, coconut yoghurt dressing VG +GF*

## **Crushed Avocado on toast – 7.50**

*Served on toasted Bread ▼ add Eggs +1.50*

## **Warm Banana Bread – 6.50**

*A lockdown staple - Sliced Banana bread with fresh bananas ▼*

## **Homemade Granola and Yoghurt – 5.50**

*Something healthy yet satisfying, Homemade Granola with yogurt and a berry compote ▼*

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## **Sides - 3.50**

*Sausages / Bacon / Hash Brown ▼ / Roasted Beef tomatoes with maple syrup VG / Seasoned Baked Beans VG GF*

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V: Vegetarian GF: Gluten Free VG: vegan

# BFI BAR & KITCHEN

Order anything from the menu and enjoy bottomless  
Teas and Filter coffee

## Hot Drinks

Filter Coffee

## Teas

English Breakfast

Earl Grey

Oriental Sencha

Chamomile

Peppermint

Lemongrass and Ginger

## Cocktails

### **B+K Bloody Mary – 11.50**

*Vodka, tomato juice, horseradish, celery, salt, Worcestershire  
sauce and our secret spiced mix*

### **Spiced Mango Margarita – 11.50**

*Tequila, Cointreau, mango, spiced syrup, citrus,*

### **Mimosa – 9.50**

*Prosecco, orange juice, grenadine*

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

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