

BFI Riverfront Balcony Bar



BAR FOOD
AND DRINKS LIST

BAR FOOD

Rosemary and lemon Nocellara olives 125 kcal 6

Padrón peppers (vg) 7

Sea salt 33 kcal

Gochujang soy-glazed chicken 9.5

Sesame seeds, spring onion 666 kcal

Fritto misto 13

Squid, whitebait, courgette, wild garlic 644kcal

Espelette corn ribs (v) 8.5

Lime, Cajun butter 193kcal

Sweet potato fries (vg) 7

Cajun seasoning 358 kcal

Skin-on fries (vg) 6.5

Maldon salt 290 kcal

PIZZAS

Margherita (v) 15

Pomodoro sauce, fior di latte, basil,
extra virgin olive oil 1260 kcal

Add buffalo mozzarella 100 kcal +£2

Pepperoni 16.5

Pomodoro sauce, fior di latte 1559 kcal

Al fico e Gorgonzola 17.5

Fior di latte, fresh figs, Gorgonzola, prosciutto,
honey, rocket 1480 kcal

Spicy 'Nduja 17

Pomodoro sauce, 'nduja, fior di latte, red onion 1361 kcal

Pesto di Rucola (v) 16.5

Rocket pesto, fior di latte, cherry tomatoes,
pine nuts 1520 kcal

Carciofi (v) 16

Fior di latte, artichoke, lemon zest, Grana Padano 1505 kcal

Ortolana (vg) 16

Pomodoro sauce, courgette, mixed peppers, aubergine,
oregano 1116 kcal

Add-ons 2

Prosciutto | Pepperoni | Artichoke | Courgette | Aubergine |
Mixed Peppers | 'Nduja | Grana Padano | Chicken

Please ask us about the allergens in our food

(v) vegetarian | (vg) vegan | 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. | Adults need around 2000 kcal a day.

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

COCKTAILS

SIGNATURE

- Spicy Margarita** 14.5
Scotch Bonnet infused Casamigos Blanco, Cointreau, lime juice
- Gingerbread Negroni** 12.5
Martin Millers gin, Campari, Martini Rosso, Gingerbread Syrup
- Banana Old Fashioned** 13
Bulleit Bourbon, Angostura bitters, banana syrup
- Kumquat Whiskey Sour** 13
Bulleit Rye whiskey, Kumquats, sugar syrup, lime juice, Angostura bitters, foaming bitters
- Sparkling Fig and Brandy** 12.5
Jeio Prosecco, Courvoisier, fig liqueur
- Sunset Smoke** 13
Casamigos Blanco, Casamigos Mezcal, Aperol, pineapple juice, lime juice, sugar syrup

CLASSIC

- Cosmopolitan** 12.5
Chase Vodka, Cointreau, lime juice, cranberry juice
- Pornstar Martini** 12.5
Chase Vodka, Passini, passion fruit purée, lime juice, vanilla syrup
- Espresso Martini** 12.5
Classic or Salted Caramel
Chase vodka, Kahlúa, syrup, Benugo blend espresso
- Bloody Mary** 12.5
Chase Vodka, Tabasco, Worcestershire sauce, lime juice, salt and pepper, celery, tomato juice

SPRITZERS

- Aperol Spritz** 12
Aperol, Prosecco, soda, orange
- Campari Spritz** 12
Campari, Prosecco, soda, orange
- Sarti Rosa Spritz** 12.5
Sarti Rosa, Prosecco, soda, orange

MOCKTAILS

- Crodino Spritz** 10
- Vanilla Espresso Martini** 10
Seedlip Spice, espresso, vanilla syrup
- Bergamot Bramble** 10
Everleaf Marine, lime juice, sugar syrup, maraschino
- Virgin Mary** 10
Tanqueray 0.0, Tabasco, Worcestershire sauce, lime, salt and pepper, tomato juice

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

WINE

SPARKLING

125 ml / bottle

Prosecco Brut

9.5 47

Fidora Biodynamic

Golden apple, pear blossom 11% ABV

Chapel Down

13 65

English Sparkling Wine, Kent, England

Ripe red apples, citrus and fresh 12% ABV

Balfour, Leslie's Reserve Rosé

14 75

English Sparkling Wine, Kent, England

Apricot, redcurrant, raspberries

and wild strawberries 12% ABV

Lanson Black Label Brut NV

16 90

Champagne, France

Lemon, green apple and biscuits 12.5% ABV

Papilou Pétillant Naturel Rosé Organic

10.5 55

Gérard Bertrand, Occitanie, France

Raspberry, rose and strawberry 12% ABV

WHITE

125 ml / 175 ml / 250 ml / bottle

Picpoul Blanc

9.7 13.5 18.75 52

Gérard Bertrand Heritage,

Occitanie, France

Citrus fruits, honey and white flowers 12.5% ABV

Sauvignon Blanc

8.6 12 16.75 46

Journey's End Weather Station,

Stellenbosch, South Africa

Tropical fruit, fresh green apples 13.5% ABV

Dry Riesling

8.6 12 16.75 46

Chateau St Michelle,

Washington State, USA

Peach, pear and lime 13% ABV

Pinot Grigio

7.7 10.75 14.75 40

Vinuva, Sicily, Italy

Citrus, nectarine and green apple 12% ABV

Flor de Lisboa Branco

6 8.25 11.25 29.5

Lisbon, Portugal

Crisp lemon zest and ripe peach 13% ABV

ROSÉ

125 ml / 175 ml / 250 ml / bottle

Gris Blanc Rosé

8.3 11.5 16 44

Gérard Bertrand, Occitanie, France

Strawberry, floral and berry

Le Météore

8.6 12 16.75 46

Languedoc, France

Red fruit, grapefruit and touch of spice

Côtes de Provence Rosé

Pure Mirabeau

11.5 16 22.5 62

Cherry and raspberry, white pepper 12.5% ABV

Nannette's Rosé

9.5 13.5 18.75 52

Kent, England

Strawberry and red berries 11.5% ABV

WINE

RED

125 ml / 175 ml / 250 ml / bottle

Pinot Noir 9 12.5 17.5 48

Valdevesio Valley Selection,
Casablanca Valley, Chile

Raspberries and Morello cherries 14.5% ABV

Cabernet Merlot 8.5 11.75 16.5 45

Journey's End, The Pastor's Blend,
Stellenbosch, South Africa

Sweet spice and dark fruits 14% ABV

Malbec 8.25 11.25 15.5 43

Gérard Bertrand Héritage Cahors,
Occitanie, France

Dark berries, violet, liquorice 13.5% ABV

Nero d'Avola 6 8.25 11.25 29.5

Tremito, Sicily, Italy

Spicy cherry and dark fruit 13.5% ABV

BEER & CIDER

DRAUGHT

pint / half pint

Camden Hells Lager 4.6% ABV 7.85 4.05

Camden Pale Ale 4.2% ABV 7.9 4.1

Guinness 4.1% ABV 7.95 4.15

San Miguel 5.0% ABV 7.75 3.9

Signature Brew, Backstage IPA 5.6% ABV 7.9 4.1

Kopparberg Crisp Apple 4% ABV 7.6 3.9

BOTTLED

330 ml

Mahou 5 Estrellas 5.1% ABV 6.15

Corona 4.5% ABV 6.1

San Miguel Gluten-Free 5.4% ABV 6.5

San Miguel Alcohol-Free 6

Kopparberg Cider 4.0% ABV 7.6

Ask for available flavours

SOFT DRINKS

small / large

Eager juices 3.5 4.75

Orange / Apple / Pineapple /
Pomegranate / Cranberry

Coca-Cola 3.55 4.8

Diet Coke 3.5 4.75

Lemonade 3.55 4.8

Mineral water 2.55 4.15

Still / sparkling

Fever-Tree 3.55

Slimline tonic / Mediterranean tonic / Elderflower /
Ginger ale / Ginger beer

San Pellegrino 4.5

Limonata / Aranciata

SPIRITS

25 / 50 ml

VODKA

Haku	7.9	11.9
Cîroc Limonata	7.9	11.9
Cîroc	7.8	11.8
Chase Vodka	6.9	10.9

RUM

Kraken Black Spiced Rum	7.3	11.3
Koko Kanu Jamaican Rum with Coconut	7	11
Captain Morgan Spiced	6.9	10.9
Captain Morgan White Rum	6.9	10.9
Captain Morgan Dark Rum	7.1	11.1

GIN

Monkey 47	9.5	13.5
Roku	8	12
Hendrick's	8	12
Chase GB	7.3	11.3
Tanqueray	6.9	10.9
Tanqueray No.10	8	12
Tanqueray Flor de Sevilla	7.2	11.2
Gordon's Pink	7.1	11.1
Martin Miller's	7.25	11.25
Martin Miller's Lavender Infusion	7.35	11.35

TEQUILA / MEZCAL

Don Julio 1942	17.5	27.5
Don Julio Blanco	8.4	12.4
Casamigos Anejo	8.5	12.5
Casamigos Blanco	8.3	12.3
Casamigos Mezcal	9.5	13.5
Cazcabel Coffee	7.5	11.5
Tequila Rose	6.6	10.6

LIQUEURS

Campari	7.2	11.2
Disaronno	7.2	11.2
Jägermeister	7.25	11.25
Baileys	6.5	10.5

COGNAC

Courvoisier VS	8	12
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WHISKEY

Johnnie Walker Blue Label	18.5	28.5
Suntory Hibiki	12.8	16.8
Glenfiddich 12 yo	7.6	11.6
Bulleit Rye	7.3	11.3
Bulleit Bourbon	7.2	11.2
Jameson	7.2	11.2
Johnnie Walker Black Label	7.2	11.2
Johnnie Walker Red Label	7	11

NON-ALCOHOLIC SPIRITS

Everleaf (Marine, Forest, Mountain)	5.5	9.5
Seedlip (Grove, Garden, Spice)	6.2	10.2
Tanqueray 0.0%	6	10

BALCONY BAR PRIVATE EVENTS AND 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 show around.

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