

BFI Riverfront

SMALL PLATES

Rosemary and lemon Nocellara olives (vg)	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	
Heritage tomatoes (vg)		11
Superstraccia, black olive tapenade, basil oil, toasted pine nuts	507 kcal	
Serrano ham		9.5
Honeydew melon, pine nut purée, chive oil, crushed pink peppercorn	497kcal	
Seared scallops		14
Mint pea purée, prosciutto crumb and pea shoots	186 kcal	

SIDES

Rosemary focaccia (vg)		6
Extra virgin olive oil	873 kcal	
Skin-on fries (vg)		6.5
Maldon salt	290 kcal	
Sweet potato fries (vg)		7
Cajun seasoning	358 kcal	
Summer salad (vg)		5.5
Cherry tomatoes, red onion, mixed peppers, extra virgin olive oil	135kcal	
Grilled tenderstem broccoli (vg)		6
Crushed hazelnuts	181kcal	

Please ask for an allergen champion

(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.

Adults need around 2000 kcal a day.

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

MAINS

The Riverfront burger		19
Double beef patty, baby gem, cheese, pickle, crispy onions, house sauce, brioche bun, skin-on fries	1553 kcal	
Add dry-cured bacon	47 kcal	+2
Swap skin-on fries for sweet potato fries		+1.5
Beer-battered fish and chips		20
Mushy peas, tartare sauce, skin-on fries	1172 kcal	
Rib-eye tagliata		27
Sliced rib-eye steak, chimichurri, summer salad	609kcal	
Chicken ballotine		20
Wild mushroom duxelles, herb velouté, steamed baby spinach	402kcal	
Pan-fried sea trout		24
Chilli garlic potatoes, spinach beurre blanc and crispy leeks	755 kcal	
Slow-braised lamb shoulder		22
Broad bean and pea fricassée, mint salsa verde and lamb jus	637 kcal	
Charred hispi cabbage (vg)		17
Lentils, romesco sauce, preserved lemon	497kcal	

SALADS

Hot-smoked salmon salad		17.5
Pea shoots, horseradish sauce, balsamic beetroot	347kcal	
Honey mustard chicken salad		17.5
Grana Padano, croutons, baby gem, bacon, soft-boiled free-range egg	777kcal	
Freekeh salad (vg)		16.5
Mango, pomegranate seeds, crispy chickpeas, pickled red onion, avocado, pomegranate molasses vinaigrette	316kcal	

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	1559kcal	
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		

You’re doing more than buying dinner,
you’re supporting the next generation of filmmakers.

BALCONY BAR PRIVATE EVENTS & 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 showround.



Scan the QR code to view the carbon footprint of your meal and to find out more about the Foodprint Initiative.

