

BANTOF

PRIVATE HIRE



31 GREAT WINDMILL ST,
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◆ ABOUT US

Bantof is a restaurant, cocktail bar, and art space in the heart of Soho, offering an intimate and creative dining experience. Located on Great Windmill Street, it blends the quirkiness of old Soho with great food, innovative cocktails, and rotating art exhibitions. Designed for comfort and community,

Bantof fosters collaboration and creativity—no membership required. Chef Pierre Iskandar's menu features refined sharing plates, while mixology experts SuperNacular, led by Jack Sotti, craft unique cocktails alongside an extensive champagne and wine list.

Guests can enjoy an evolving art collection, showcasing emerging and established artists in a vibrant, inclusive setting.

♦GROUND FLOOR COCKTAIL ROOM



capacity: 25 seated 40 standing

♦ FIRST FLOOR ROOM + TERRACE
WINE ROOM



capacity: 25 seated indoor + 15 seated terrace
60 standing

♦ FIRST FLOOR ROOM + TERRACE
WINE ROOM



capacity: 25 seated indoor + 15 seated terrace
60 standing

♦BASEMENT
SPEAKEASY BAR



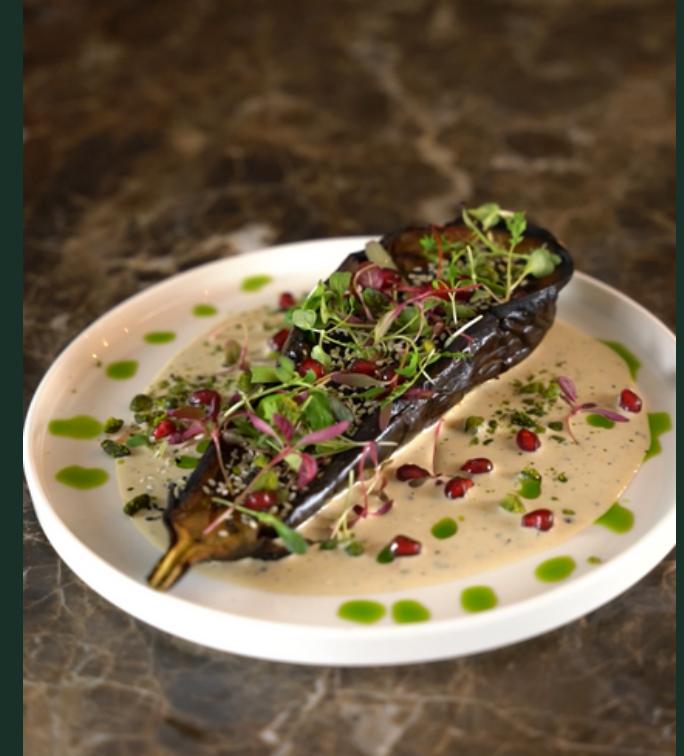
capacity: 30 seated 40 standing

♦ MENU

Bantof's menu showcases signature tasting plates designed for a relaxed, communal dining experience. Led by Chef Pierre Iskandar, with over 30 years of expertise, each dish highlights seasonal ingredients and Mediterranean-inspired flavors.

Crafted with simplicity and elegance, our menu evolves throughout the year, and we happily accommodate dietary requirements.

If you would like a tailored package, please ask for bespoke quote. Bantof also offers a curated selection of carefully sourced fine wines and champagne to complement your chosen menu.



Small Plates

PERFECT FOR SHARING

OLIVES

(gf, vg)
£5

BAKED BREAD & OREGANO BUTTER

(v)
£5

FRIED CHICKEN

Golden & Crunchy
£7

ROASTED PUMPKIN LABNEH

with Mint, Hazelnuts, Sumac, Pomegranate & Balsamic Glaze (gf, v)
£8

QUEEN BUTTER BEANS

extra large Creamy Beans with Ricotta, Lemon & Basil Pesto (v)
£9

SHRIMP ICEBERG SALAD

with Green Beans, Shallots & Honey Mustard Sauce (gf)
£10

BURRATA & SWEET POTATO

Burrata on a Bed of Sweet Potato with Beetroot, Pesto & Balsamic Glaze (gf, v)
£12

SMOKED ALMONDS

(vg)
£5

PADRÓN PEPPERS

(vg)
£7

BAKED BREAD & AVOCADO HUMMUS

(vg)
£8

BAKED GOAT CHEESE SALAD

with Apricot, Walnuts, Rocket, Walnut Oil Dressing & Ciabatta (v)
£9

TAHINI AUBERGINE

with Miso Glaze, Pomegranate, Sesame Seeds & Pistachio (gf, vg)
£9

BEETROOT HERITAGE SALAD

with Granny Smith Apple & Black Garlic Ketchup & Balsamic Dressing (vg)
£10

CRAB SALAD CHEF'S CHOICE

fresh Crab tumbled with Noodles, Carrots, Cucumber, Spring Onions & Furikake Spice
£22

Sharing Platters

SIGNATURE GRILL FOR 2 SHARING

GRILLED LAMB CHOPS

with Roasted Baby Potatoes, Roast Carrots, Tomatoes, Green Beans with a Herb Crust (gf)
£78

ROASTED SEA BASS

with Roasted Baby Potatoes, Baby Spinach Salad & Lemon Dressing (gf)
£60

GRILLED CÔTÉ DE BOEUF

with Roasted Baby Potatoes, Green Beans & Porcini Sauce (gf)
£80

Mains

CLASSICS & SPECIALITIES

CAULIFLOWER STEAK

with Smoky Cashew, Red Pepper Dip, Cashew Nuts & Pomegranate Molasses (gf, vg)
£20

CHICKEN BREAST

with Lemon Sauce, Baby Potatoes, Baby Gem Lettuce & Chimichurri Sauce (gf)
£23

BANTOF TRUFFLE BURGER

Two Beef Patties, Cheddar, Mixed Mushrooms, Onions & Japanese Mayo Truffle Sauce
£22 (upgrade to Wagyu Beef Patty +£6)

GRILLED SALMON

with Gnocchi, Garlic Kimchi Sauce, Basil, Parmesan, Baby Spinach & Fried Crispy Quinoa
£32

RIBEYE STEAK

with Porcini Sauce & Sautéed Mushrooms (gf)
£36

LAMB LOIN CHOPS

with Beetroot Potato Purée, Brussels Sprouts & Homemade Gravy (gf)
£36

Bao

TWO FOR 13

CAULIFLOWER BAO BUN

with Sesame Sauce, Herbs, Pickled Cucumber, Tomato & Pomegranate Molasses (vg)
£7

PULLED BEEF BRISKET BAO BUN

with Pickled Onions, Pickled Carrots & Barbecue Mayo
£7

Raw

FRESH, VIBRANT, UNCOOKED

SALMON TARTARE

with Guacamole, Ginger, Coriander & Sesame Oil (gf)
£15

TUNA TATAKI

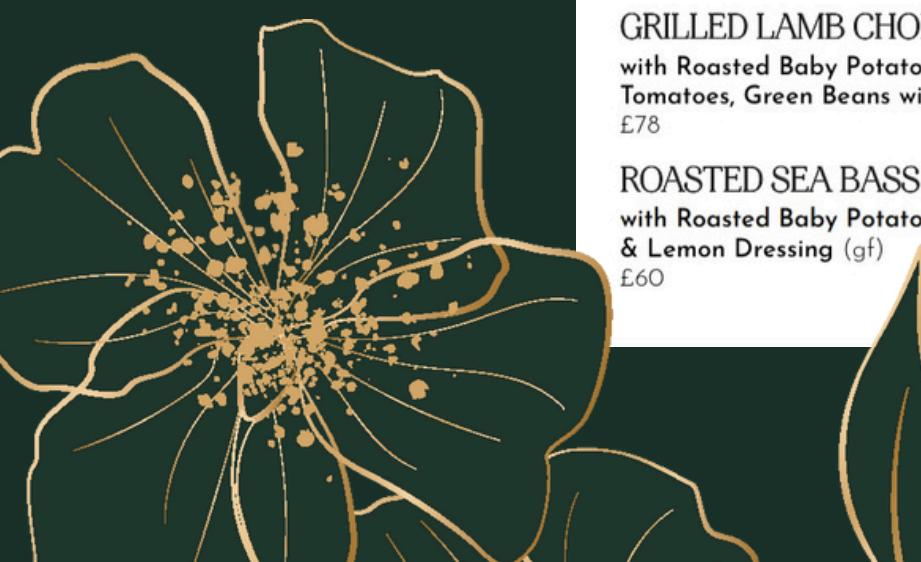
with Guacamole, Sesame Seeds, Spring Onion & Soy Sauce (gf)
£16

BEEF CARPACCIO

with Chimichurri Sauce, Parmesan Flakes, Rocket & Balsamic Dressing (gf)
£15

WAGYU TARTARE

with Egg Yolk, Capers, Cornichon & Mustard Sauce (gf)
£22



DESSERTS

HANDMADE BY CHEF PIERRE

CHOCOLATE FONDANT

with Caramel Foam, Chocolate Crumble & Vanilla Bourbon Ice Cream (v)

£10

Suggested Pairing:

Sauternes Ch le Juge Les Mingets + £8.50

TRADITIONAL TIRAMISU

with Coffee Amaretto Soaked Lady Fingers, Mascarpone Cream & Cacao Powder (v)

£10

Suggested Pairing:

Moscato d'Asti / Prosecco + £8

PISTACHIO BASQUE CHEESECAKE

with Caramelized Top, Roasted Pistachio & Pistachio Praline (v)

£10

Suggested Pairing:

Sauternes Ch le Juge Les Mingets + £8.50

STICKY TOFFEE PUDDING

with Salted Caramel Sauce, Walnuts, Vanilla Crumble & Vanilla Bourbon Ice Cream (v)

£10

Suggested Pairing:

Tokaji Aszu 5 Puttonyos Chateau Pajzos (60ml) + £8.50

ICE CREAM (3 SCOOPS)

Pistachio, Vanilla Bourbon, Salted Caramel (v, gf)

£10

Suggested Pairing:

Tokaji Aszu 5 Puttonyos Chateau Pajzos (60ml) + £8.50

SORBET (3 SCOOPS)

Mango, Coconut, Chocolate (vg, gf)

£10

Suggested Pairing:

Tokaji Aszu 5 Puttonyos Chateau Pajzos (60ml) + £8.50

FLAMBÉ PINEAPPLE

with Dark Rum, Spiced Syrup, Orange Jus, Salted Almonds, Pistachio Crumbles & Coconut Ice Cream (vg)*

£10

*Can also be prepared Gluten-Free

Suggested Pairing:

Veuve Clicquot Brut + £16

B

BANTOF

£45

Starters

Buratta & Sweet Potato (gf)(v)
with Beetroot, Pesto & Balsamic Glaze

Beef Carpaccio (gf)
with Chimichurri Sauce, Parmesan & Balsamic Dressing

Tahini Aubergine (gf)(vg)
with Miso Glaze, Pomegranate, Sesame Seeds & Pistachios

Shrimp Iceberg Salad (gf)
with Green Beans, Shallots & Honey Mustard Sauce

Mains

Porcini Risotto (gf)(v)
with Shimeji Mushrooms, Porcini Sauce, Parmesan Cheese & Truffle Oil

Chicken Breast (gf)
with Lemon Sauce, Baby Potatoes, Baby Gem Lettuce & Chimichurri Sauce

Truffle Burger
with two Beef Patties, Cheddar, Mixed Mushrooms, Onions & Japanese Mayo Truffle Sauce
(upgrade to Wagyu Beef Patty +£6)

Cauliflower Steak (gf)(vg)
with Smoky Cashew Red Pepper Dip, Cashew Nuts & Pomegranate Molasses

Desserts

Traditional Tiramisu (v)

Flambé Pineapple (gf)(vg)

3 Scoops of Ice Cream or Sorbet (gf)(v)/(vg)

Please notify the team about any allergies or intolerances.

All deep fried dishes (fries, sweet potato fries, padron peppers) may contain GLUTEN and SOYA due to oil cross contamination.

An optional 12.5% service charge is added to your bill and distributed via revenue approved ironic.

v: Vegetarian vg: Vegan gf: Gluten Free

BANTOF

£58

Starters

Baked Goat Cheese Salad (v)
with Apricot, Walnuts, Rocket, Walnut Oil Dressing & Ciabatta

Beef Carpaccio (gf)
with Chimichurri Sauce, Parmesan & Balsamic Dressing

Beetroot Heritage Salad (gf)(vg)
with Granny Smith Apple, Black Garlic Ketchup & Balsamic Dressing

Salmon Tartare (gf)
with Guacamole, Ginger, Coriander & Sesame Oil

Mains

Porcini Risotto (gf)(v)
with Shimeji Mushrooms, Porcini Sauce, Parmesan Cheese & Truffle Oil

Ribeye Steak (gf)
with Porcini Sauce & Sautéed Mushrooms

Grilled Salmon
with Gnocchi, Garlic Kimchi Sauce, Basil, Parmesan, Baby Spinach
& Fried Crispy Quinoa

Cauliflower Steak (gf)(vg)
with Smoky Cashew Red Pepper Dip, Cashew Nuts & Pomegranate Molasses

Desserts

Pistachio Basque Cheesecake (v)

Flambé Pineapple (gf)(vg)

3 Scoops of Ice Cream or Sorbet (gf)(v)/(vg)

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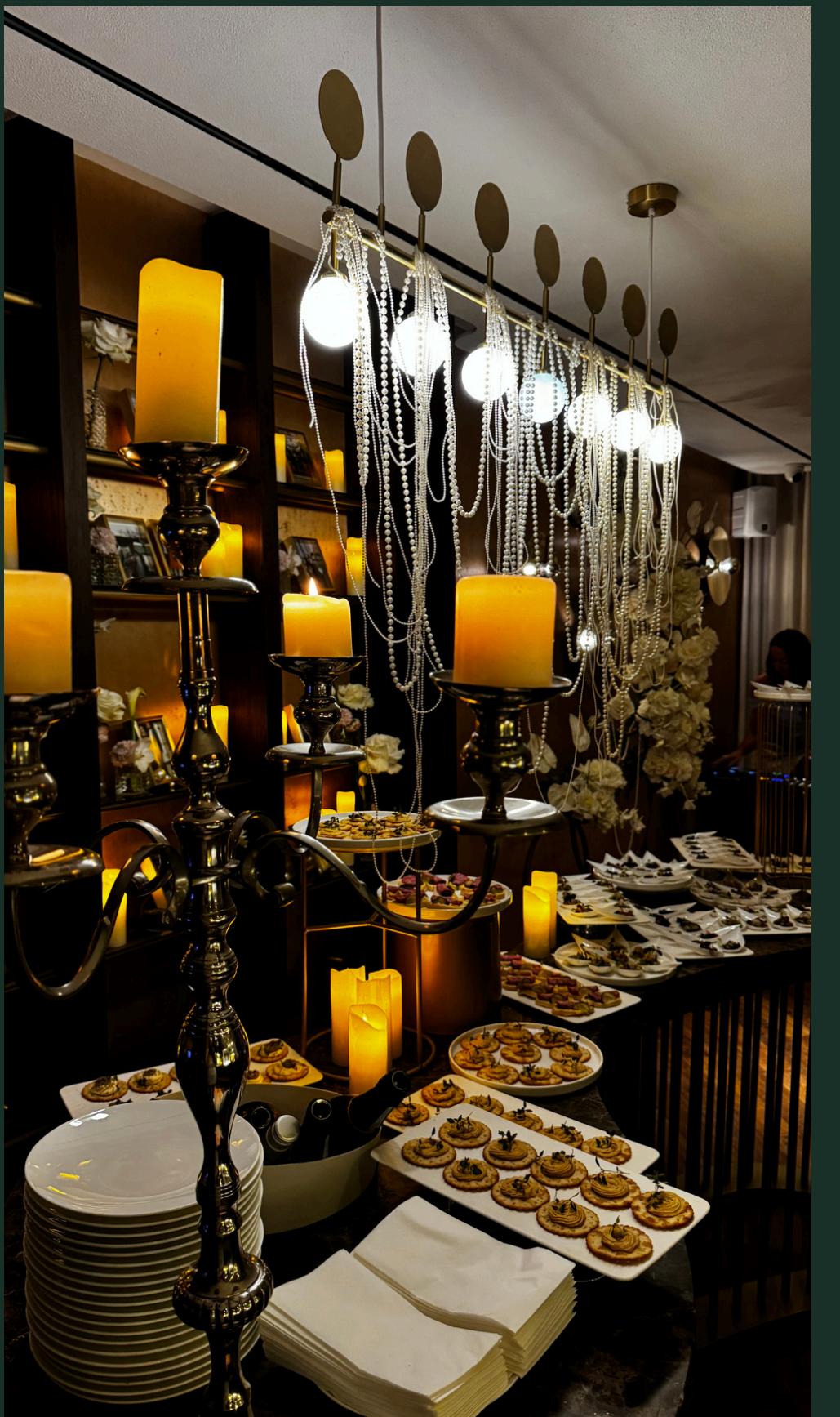
Our canapés selection includes:

per canape

- Avocado Houmous dip on Cracker (V) / £1.5
- Feta dip on Cracker (VEG) / £1.5
- Tahini Aubergine (V)(GF) / £1.5
- Salami on Croton Bread / £1.5
- Salmon Tartare (GF) / £2.5
- Mango Chutney Shrimp (GF) / £3
- Mini Fried Chicken Burger / £3
- Mini Beef Burger / £3
- Fried Chicken Bowl / £7
- Padron Peppers Bowl (V) / £7
- Fries Bowl (V) / £5
- Sweet Potato Fries Bowl (V) / £6
- Black Truffle Pizza per 10 slices (VEG) / £26
- Traditional Tiramisu (VEG) / £1.5
- Sticky Toffee Cake (VEG) / £1.5
- Flambé Pineapple (V) / £1.5

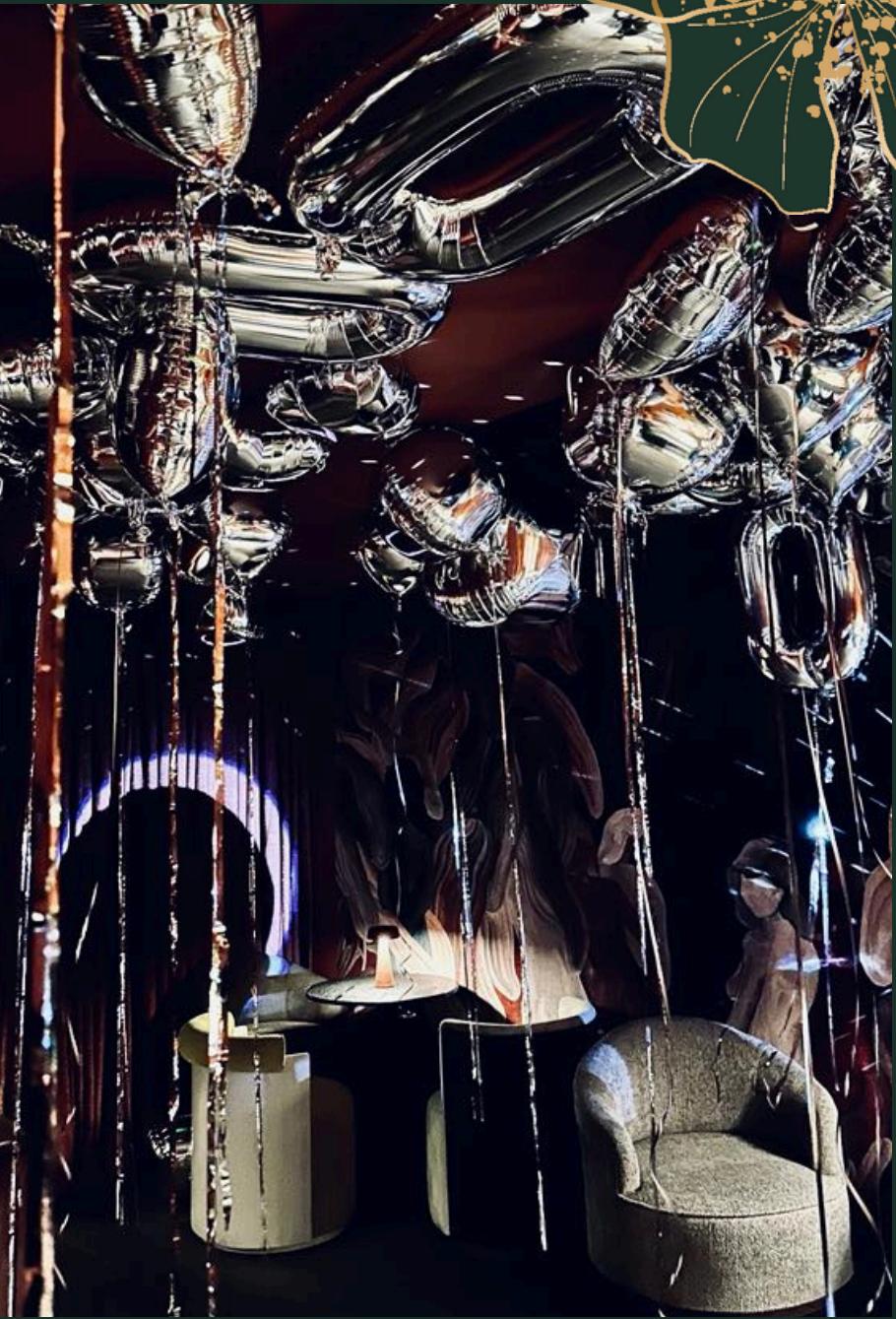


















◆ VENUE HIRE RATES

All floors can be adapted to meet specific requirements, with options for private screenings, dry hire, Christmas parties, Film/TV locations, fashion shows, pre/post dinner events, live music showcases, team building events, pop ups, engagements, weddings, baby showers, baby gender revels, bachelors etc

There is no hire charge for the room, though a minimum spend apply. Each floor has a separate bar, a lounge area and a dining area, with allocated wc for each floors and dj booth/music connection on each level.

	LUNCH FROM	DINNER FROM
SPEAKEASY BAR	600GBP	1000GBP
FIRST FLOOR	1000GBP	1500GBP
ALL FLOORS	PLEASE EMAIL US FOR INFO	PLEASE EMAIL US FOR INFO

DJ + EQUIPMENTS : FROM £60 PER HOUR
HOST : 150 GBP
SECURITY: 350 GBP
DRESSING THE SPACE: prices vary
COMPLIMENTARY MENU CARDS CAN BE ORGANISED

The venue hire rates are inclusive of VAT

An extension can incur for an additional cost