



## NIBBLES

Smoked Almonds 5

Gordal Olives & Pickles 7

## CANAPÉS - EACH

Cucumber Cups 3

HUMMUS AND OLIVE OIL

Truffle Arancini 3

BREADED TRUFFLE AND MUSHROOM RISOTTO

Cheese Gougères 3

ENGLISH CHEDDAR AND AGED PARMESAN

Smoked Salmon Roulade 3

SOUR CREAM AND KETA CAVIAR

Crouton with Olive Tapenade 3

CONFIT CHERRY TOMATO AND SOUR CREAM

Jersey Rock Oyster 4

GRADE 'A'. SERVED AU NATUREL

Deep-Fried Oyster 4

IN CRISPY PANKO CRUST WITH TARTAR SAUCE

## SWEET CANAPÉS - EACH

Mini Chocolate Profiterole 4

MINI CHOUX PASTRY, WHIPPED GUERNSEY CREAM AND DARK  
VALHRONA CHOCOLATE SAUCE



2 COURSE MENU - £55.00 PP

3 COURSE MENU - £65.00 PP

## STARTER

### Heritage Tomato Salad

SEASONAL TOMATOES GARNISHED WITH DRIED KALAMATA OLIVES AND CHILLI.

SERVED WITH FRENCH VINAIGRETTE DRESSING (V)

### Escargots en Persillade

SNAILS IN GARLIC AND PARSLEY BUTTER WITH SMOKED ALSACE BACON, POTATO FOAM AND RYE CROUTONS

### Smoked Salmon

COLD SMOKED SEVERN & WYE SALMON. SERVED WITH BUTTERED RYE BREAD AND LEMON

### Steak Tartare

CHOPPED RAW HEREFORDSHIRE BEEF WITH CORNICHONS, CAPERS AND CONFIT EGG YOLK. SERVED WITH BAGUETTE CROUTONS

## MAIN

### Truffle & Champagne Humble Pie

JERUSALEM ARTICHOKES, MUSHROOMS, CELERIAC, AND BABY ONIONS IN

PORTE NOIRE BRUT CHAMPAGNE AND TRUFFLE VELOUTÉ UNDER PUFF PASTRY (V)

### Chicken & Champagne Pie

WITH CHESTNUT MUSHROOMS, LEEKS, CARROTS, CARAMELISED ONIONS IN

PORTE NOIRE BRUT CHAMPAGNE AND TRUFFLE VELOUTÉ UNDER PUFF PASTRY

### Gilt-Head Sea Bream

FILLET OF SEA BREAM. SERVED WITH SAUCE "VIERGE".

### Chicken Kyiv

CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED ON GARLIC AND PARSLEY BUTTER

## DESSERT

### Floating Island

CRÈME ANGLAISE, TOASTED OATS AND RASPBERRIES

### Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

### Black Forest

VALRHONA CHOCOLATE MOUSSE, CHOCOLATE SPONGE AND CHANTILLY CREAM. SERVED WITH A MORELLO CHERRY SORBET

### Stinking Bishop Cheese Soufflé

DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CAN-  
NOT GUARANTEE THE COMPLETE ABSENCE OF ALLERGENS. INFORMATION ON THE 14 LEGALLY RECOGNISED ALLERGENS IS AVAILABLE UPON REQUEST. WE ARE UNABLE  
TO PROVIDE INFORMATION ON ANY OTHER ALLERGENS. WE ARE NOT ABLE TO CATER FOR SEVERE ALLERGIES AS CROSS-CONTAMINATION MAY OCCUR.

A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL



3 COURSE MENU - £75.00 PP

## STARTER

### Truffle, Potato & Mushroom Vareniki

TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ (V)

### Steak Tartare

CHOPPED RAW HEREFORD SCOTCH BEEF WITH CORNICHONS, CAPERS AND CONFIT EGG YOLK. SERVED WITH BAGUETTE CROUTONS

### Smoked Salmon

COLD SMOKED SEVERN & WYE SALMON. SERVED WITH BUTTERED RYE BREAD AND LEMON

### Escargots en Persillade

SNAILS IN GARLIC AND PARSLEY BUTTER WITH SMOKED ALSACE BACON, POTATO FOAM AND RYE CROUTONS

## MAIN

### Truffle & Champagne Humble Pie

JERUSALEM ARTICHOKE, MUSHROOMS, CELERIAC, AND BABY ONIONS IN  
PORTE NOIRE BRUT CHAMPAGNE AND TRUFFLE VELOUTÉ UNDER PUFF PASTRY (V)

### Fillet of Fish

DEEP FRIED SEA BASS FILLET IN CRISPY PANKO CRUST.  
SERVED WITH TARTAR SAUCE AND LEMON

### Chicken Kyiv

CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED.  
SERVED ON GARLIC AND PARSLEY BUTTER

### Chateaubriand For One 150g

PAN-SEARED 21-DAY AGED ANGUS SCOTCH BEEF SERVED WITH TRUFFLE JUS

## DESSERT

### BBR Signature Chocolate Glory

VALRHONA DARK CHOCOLATE, CHOCOLATE SPONGE, COFFEE GANACHE, CARAMELISED HAZELNUTS AND  
HOT CHOCOLATE SAUCE

### Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

### Lemon Meringue Tart

LEMON CUSTARD & BURNT SOFT MERINGUE ON A SHORTBREAD BASE

### Stinking Bishop Cheese Soufflé

DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY

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3 COURSE MENU - £85.00 PP  
WITH CAVIAR - £100.00 PP

## For The Table – Dégustation Of Three Caviars

A TASTING OF SIBERIAN, OSCIETRA AND AMURSKI CAVIARS. SERVED WITH CRÈME FRAÎCHE AND BLINIS

## STARTER

### Truffle, Potato & Mushroom Vareniki

TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ (V)

### Steak Tartare

CHOPPED RAW HEREFORD SCOTCH BEEF WITH CORNICHONS, CAPERS AND CONFIT EGG YOLK. SERVED WITH BAGUETTE CROUTONS

### Smoked Salmon

COLD SMOKED SEVERN & WYE SALMON. SERVED WITH BUTTERED RYE BREAD AND LEMON

### Lobster, Scallop & Shrimp Pelmeni

TRADITIONAL DUMPLINGS GARNISHED WITH TROUT ROE. SERVED WITH LOBSTER BISQUE

## MAIN

### Truffle & Champagne Humble Pie

JERUSALEM ARTICHOKES, MUSHROOMS, CELERIAC, AND BABY ONIONS IN  
PORTE NOIRE BRUT CHAMPAGNE AND TRUFFLE VELOUTÉ UNDER PUFF PASTRY (V)

### Lemon Sole Meunière

PAN FRIED. SERVED WITH A CAPER AND PARSLEY BEURRE NOISETTE

### Lobster Tail Macaroni & Cheese

WITH ENGLISH CHEDDAR, MOZZARELLA & AGED PARMESAN

### Beef Wellington For Two

21-DAY AGED FILLET OF ANGUS SCOTCH BEEF SERVED WITH TRUFFLE JUS. ALLOW 45 MINUTES

## DESSERT

### BBR Signature Chocolate Glory

VALRHONA DARK CHOCOLATE, CHOCOLATE SPONGE, COFFEE GANACHE, CARAMELISED HAZELNUTS AND  
HOT CHOCOLATE SAUCE

### Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

### Lemon Meringue Tart

LEMON CUSTARD & BURNT SOFT MERINGUE ON A SHORTBREAD BASE

### Stinking Bishop Cheese Soufflé

DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY

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3 COURSE MENU - £105.00 PP

## STARTER

### Truffle, Potato & Mushroom Vareniki

TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ (V)

### Steak Tartare

CHOPPED RAW HEREFORD SCOTCH BEEF WITH CORNICHONS, CAPERS AND CONFIT EGG YOLK. SERVED WITH BAGUETTE CROUTONS

### Smoked Salmon

COLD SMOKED SEVERN & WYE SALMON. SERVED WITH BUTTERED RYE BREAD AND LEMON

### Escargots en Persillade

SNAILS IN GARLIC AND PARSLEY BUTTER WITH SMOKED ALSACE BACON, POTATO FOAM AND RYE CROUTONS

## MAIN

### Truffle & Champagne Humble Pie

JERUSALEM ARTICHOKES, MUSHROOMS, CELERIAC, AND BABY ONIONS IN  
PORTE NOIRE BRUT CHAMPAGNE AND TRUFFLE VELOUTÉ UNDER PUFF PASTRY (V)

### Lemon Sole Meunière

PAN FRIED. SERVED WITH A CAPER AND PARSLEY BEURRE NOISETTE

### Côte de Boeuf on the Bone for Two 900g

35 DAY PINK HIMALAYAN SALT WALL DRY AGED, GRASS FED SCOTCH BEEF  
SERVED WITH A CHOICE OF BONE MARROW BORDELAISE, BEARNAISE OR PEPPERCORN

## DESSERT

### BBR Signature Chocolate Glory

VALRHONA DARK CHOCOLATE, CHOCOLATE SPONGE, COFFEE GANACHE, CARAMELISED HAZELNUTS AND  
HOT CHOCOLATE SAUCE

### Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

### Lemon Meringue Tart

LEMON CUSTARD & BURNT SOFT MERINGUE ON A SHORTBREAD BASE

### Stinking Bishop Cheese Soufflé

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