

OUR MENU

Available Monday to Friday, 12pm-5pm

Starters

- THE 'BB' CHEESE SOUFFLÉ (v)
with a rich Coastal Cheddar sauce / 9.50
- * CUCUMBER GAZPACHO (v)
marinated cucumber & dill, lemon crème fraîche / 7.25
- PEA, BROAD BEAN & FETA CROQUETTES (ve)
spicy chipotle mayonnaise / 8.50
- * CHICKPEA & TOMATO SALAD (ve)
baba ganoush, pomegranate molasses / 7.25
- BEETROOT TERRINE (ve)
horseradish sorbet, beetroot dressing / 8.50

Mains

- PINE NUT & LEMON RICOTTA RAVIOLI (JB) (v)
carrot & courgette julienne, sage & balsamic butter,
pine nuts & Grana / 18.95
- PAN-FRIED SEA BREAM
bouillabaisse sauce, sautéed squid, confit
onion, grilled artichokes, croutons / 20.95
- PROVENÇAL LAMB SHOULDER ROULADE
wilted greens, braised summer vegetables, lamb jus,
Jersey Royal potatoes / 25.50
- FREE-RANGE BEEF BURGER (JB)
sesame brioche bun, garlic mayonnaise
& French fries / 17.95
Add: chorizo ketchup, Emmental, Gorgonzola, Raclette,
tomato chutney +1.50 | bacon, rich lardon gravy +2.00

Prime British chargrilled steak
Sustainable, grass-fed 30 day dry-aged steaks from
award-winning family butcher, Aubrey Allen, served
with French fries, mixed leaf salad & a garlic tomato

- FILLET (7oz) / 36.00
- CHATEAUBRIAND for TWO (14oz) / 71.95
(please allow 20 minutes for cooking & resting)
- Add a sauce: 'Café de Paris' butter, Béarnaise, Roquefort,
peppercorn, black garlic mayonnaise +1.95 each
- Join us from 5pm every Monday to Wednesday and receive
a complimentary bottle of wine and three Chef's sauces
when you order two steaks.

Desserts

- COCONUT STICKY RICE (ve)
mango & passion fruit salad, mango sorbet,
coconut tuile / 8.95
- PISTACHIO SOUFFLE (v)
a BB classic served with Jude's chocolate
ice cream / 9.95
- * CHOCOLATE & AMARENA
CHERRY TORTE (v)
sour cherry compote, Kirsch Chantilly cream / 8.95
- TARTE au CITRON MERINGUÉE (v) / 9.95

WE WELCOME CHILDREN

For little ones we have our children's menu. Please ask your server for a copy.
We also have "Jeune Blanc" (JB) dishes for children who can try half portion of selected main course dishes for half price.

- SOY-GLAZED MACKEREL
fennel & roquette salad, toasted fennel seeds,
lemon vinaigrette / 10.95
- * CRAB & RISOTTO FISHCAKE
stir-fried vegetables, crab & ginger sauce / 7.25
- PÂTÉ de CAMPAGNE
grain mustard mayonnaise, cornichons
& watercress, garlic crouton / 10.95
- ESCARGOTS
six snails with garlic & herb butter, baguette / 9.95

- POULET RÔTI au CITRON
Espelette pepper, charred corn & tomato salsa,
lime & paprika mayonnaise, French fries / 25.95
- * STEAK FRITES EXPRESS
garlic & herb butter, French fries, mixed leaf
salad / 15.95 (+1.00 supplement for 2/3 course offer)
- * JIMMY BUTLER'S
PORK & LEEK SAUSAGES
sage & onion mash, sauce Lyonnaise / 15.50
- GRESSINGHAM DUCK BREAST
sauce aux cerises, amarena cherries,
Dauphinoise / 24.95
- * PAN-FRIED HADDOCK
white wine potatoes, Savoy cabbage,
lemon & chive beurre blanc / 15.50
- DRESSED DEVON CRAB
crab mayonnaise, French fries,
mixed leaf salad / 20.95
- ISLE of WIGHT HERITAGE TOMATO
SALAD with BOCCONCINI (JB) (v)
avocado, lovage pesto & watercress, lemon vinaigrette,
garlic baguette / 17.50 | (ve) without bocconcini
- CURRIED CAULIFLOWER STEAK (ve)
cauliflower couscous & purée, Jersey Royal
potatoes / 18.50
- * MOROCCAN VEGETABLE STEW (ve)
spiced cauliflower, couscous, garlic & almonds / 14.50

- * MADAGASCAN VANILLA
CRÈME BRÛLÉE (v) / 7.95
- * JUDE'S ICE CREAMS & SORBETS (v)
three scoops with Gavotte biscuit / 6.75 | (ve) without biscuit
Ice cream: vanilla, chocolate, strawberry,
salted caramel, honeycomb, rhubarb & elderflower
Sorbet: raspberry, mango, blackcurrant, lemon
- BRITISH & FRENCH CHEESE SELECTION
Yoredale, Perl Wen, Morbier, Westcombe
Red & Roquefort served with crackers
& accompaniments / 13.95

Nibbles

- OLIVES (ve)
Rustica olives / 5.50
- BAGUETTE (v)
with Netherend Farm salted
butter / 5.65 | (ve) without butter
- BAGUETTE with DIPS (v)
saffron rouille, olive oil
& balsamic reduction,
whipped goat's curd / 6.95

Prix Fixe

- A monthly changing
selection of seasonal dishes
(marked with *)
- 2 COURSES for 19.50
or add a third for 6.00

Something
on the side

- French fries (v) / 4.95
- Jersey Royal potatoes,
parsley (ve) / 5.95
- Heritage cherry tomato,
red onion & roquette salad,
balsamic (ve) / 5.95
- Ratatouille (ve) / 4.95
- French beans (ve) / 4.95
- Mixed leaf salad (ve) / 4.95
(classic French dressing or
balsamic with fig leaf oil)

- (v) Suitable for vegetarians
(ve) Suitable for vegans

Some of our dishes may contain
olive stones, shot fragment,
broken crab shell or fish bones.



Please scan the QR
code or speak to your
server. Whilst we have
protocols in place to
address the risk of cross-
contamination of allergens, we
cannot guarantee their total
absence in our food & drink.

A discretionary 12.5% service charge
will be added to your bill & fairly
distributed among the team who
prepared & served your food today.
The gratuity is discretionary - please
ask us if you would like us to remove it
from the bill.

OUR MENU

Starters

- THE 'BB' CHEESE SOUFFLÉ (v)
with a rich Coastal Cheddar sauce / 9.50
- MEDITERRANEAN FISH SOUP
Gruyère, garlic rouille, croutons / 9.25
- PÂTÉ de CAMPAGNE
grain mustard mayonnaise, cornichons
& watercress, garlic crouton / 10.95
- PEA, BROAD BEAN & FETA CROQUETTES (ve)
spicy Chipotle mayonnaise / 8.50
- CHALKSTREAM TROUT GRAVADLAX
crème fraîche, soused cucumber / 10.95

Mains

- PINE NUT & LEMON RICOTTA RAVIOLI (JB) (v)
carrot & courgette julienne, sage & balsamic butter,
pine nuts & Grana / 18.95
- PAN-FRIED SEA BREAM
bouillabaisse sauce, sautéed squid, confit
onion, grilled artichokes, croutons / 20.95
- PROVENÇAL LAMB SHOULDER ROULADE
wilted greens, braised summer vegetables, lamb jus,
Jersey Royal potatoes / 25.50
- FREE-RANGE BEEF BURGER (JB)
sesame brioche bun, garlic mayonnaise
& French fries / 17.95
Add: chorizo ketchup, Emmental, Gorgonzola, Raclette,
tomato chutney +1.50 | bacon, rich lardon gravy +2.00

Prime British chargrilled steak
Sustainable, grass-fed 30 day dry-aged steaks from
award-winning family butcher, Aubrey Allen, served
with French fries, mixed leaf salad & a garlic tomato

RUMP (8oz) / 28.95

FILLET (7oz) / 36.00

CHATEAUBRIAND for TWO (14oz) / 71.95
(please allow 20 minutes for cooking & resting)

Add a sauce: 'Café de Paris' butter, Béarnaise, Roquefort,
peppercorn, black garlic mayonnaise +1.95 each

- SOY-GLAZED MACKEREL
fennel & roquette salad, toasted fennel seeds,
lemon vinaigrette / 10.95
- BEETROOT TERRINE (ve)
horseradish sorbet, beetroot dressing / 8.50
- MORTEAU SAUSAGE SALAD
white wine potato salad, poached free-range
egg, Dijon mustard dressing / 10.25
- ESCARGOTS
six snails with garlic & herb butter, baguette / 9.95

- OUTDOOR-BRED BRITISH PORK BELLY
buttered greens, Dauphinoise, gooseberry
compote, pork jus / 22.50
- TOMATO & MASCARPONE RISOTTO (JB) (v)
confit cherry tomatoes, roquette, Kalamata olives,
balsamic reduction / 16.95 | (ve) without mascarpone
- COD FILLET (JB)
summer ratatouille, roast tomato sauce,
virgin olive oil, Jersey Royal potatoes / 24.50
- DRESSED DEVON CRAB
crab mayonnaise, French fries,
mixed leaf salad / 20.95
- GRESSINGHAM DUCK BREAST
sauce aux cerises, amarena cherries,
Dauphinoise / 24.95
- CURRIED CAULIFLOWER STEAK (ve)
cauliflower couscous & purée, Jersey Royal
potatoes / 18.50
- POULET RÔTI au CITRON
Espelette pepper, charred corn & tomato salsa,
lime & paprika mayonnaise, French fries / 25.95
- ISLE of WIGHT HERITAGE TOMATO
SALAD with BOCCONCINI (JB) (v)
avocado, lovage pesto & watercress, lemon vinaigrette,
garlic baguette / 17.50 | (ve) without bocconcini

Nibbles

- OLIVES (ve)
Rustica olives / 5.50
- BAGUETTE (v)
with Netherend Farm salted
butter / 5.65 | (ve) without butter
- BAGUETTE with DIPS (v)
saffron rouille, olive oil
& balsamic reduction,
whipped goat's curd / 6.95

Something
on the side

- French fries (v) / 4.95
- Jersey Royal potatoes,
parsley (ve) / 5.95
- Heritage cherry tomato,
red onion & roquette salad,
balsamic (ve) / 5.95
- Ratatouille (ve) / 4.95
- French beans (ve) / 4.95
- Mixed leaf salad (ve) / 4.95
(classic French dressing or
balsamic with fig leaf oil)

Desserts

- COCONUT STICKY RICE (ve)
mango & passion fruit salad, mango sorbet,
coconut tuile / 8.95
- PISTACHIO SOUFFLE (v)
a BB classic served with Jude's chocolate
ice cream / 9.95
- CHOCOLATE & AMARENA
CHERRY TORTE (v)
sour cherry compote, Kirsch Chantilly cream / 8.95
- TARTE au CITRON MERINGUÉE (v) / 9.95

- MADAGASCAN VANILLA
CRÈME BRÛLÉE (v) / 7.95
- JUDE'S ICE CREAMS & SORBETS (v)
three scoops with Gavotte biscuit / 6.75 | (ve) without biscuit
Ice cream: vanilla, chocolate, strawberry,
salted caramel, honeycomb, rhubarb & elderflower
Sorbet: raspberry, mango, blackcurrant, lemon
- BRITISH & FRENCH CHEESE SELECTION
Yoredale, Perl Wen, Morbier, Westcombe
Red & Roquefort served with crackers
& accompaniments / 13.95

(v) Suitable for vegetarians
(ve) Suitable for vegans
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olive stones, shot fragment,
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For little ones we have our children's menu. Please ask your server for a copy.
We also have "Jeune Blanc" (JB) dishes for children who can try half portion of selected main course dishes for half price.



OUR SUNDAY MENU

Enjoy a starter and/or dessert for 7.00 each when you order a main course

Starters

- THE 'BB' CHEESE SOUFFLÉ (v)
with a rich Coastal Cheddar sauce / 9.50
- MEDITERRANEAN FISH SOUP
Gruyère, garlic rouille, croutons / 9.25
- PEA, BROAD BEAN & FETA CROQUETTES (ve)
spicy chipotle mayonnaise / 8.50
- CHALKSTREAM TROUT GRAVADLAX
crème fraîche, soused cucumber / 10.95

- PÂTÉ de CAMPAGNE
grain mustard mayonnaise, cornichons
& watercress, garlic crouton / 10.95
- BEETROOT TERRINE (ve)
horseradish sorbet, beetroot dressing / 8.50
- ESCARGOTS
six snails with garlic & herb butter, baguette / 9.95

Mains

- POULET RÔTI au CITRON
Espelette pepper, charred corn & tomato salsa,
lime & paprika mayonnaise, French fries / 25.95
- GRESSINGHAM DUCK BREAST
sauce aux cerises, amarena cherries,
Dauphinoise / 24.95
- PAN-FRIED SEA BREAM
bouillabaisse sauce, sautéed squid, confit
onion, grilled artichokes, croutons / 20.95
- STEAK FRITES (8oz)
French fries, mixed leaf salad, garlic tomato
& Café de Paris butter / 28.95
- DRESSED DEVON CRAB
crab mayonnaise, French fries,
mixed leaf salad / 20.95
- PINE NUT & LEMON RICOTTA RAVIOLI (JB) (v)
carrot & courgette julienne, sage & balsamic butter,
pine nuts & Grana / 18.95
- COD FILLET (JB)
summer ratatouille, roast tomato sauce,
virgin olive oil, Jersey Royal potatoes / 24.50
- TOMATO & MASCARPONE RISOTTO (JB) (v)
confit cherry tomatoes, roquette, Kalamata olives,
balsamic reduction / 16.95 | (ve) without mascarpone

- FREE-RANGE BEEF BURGER (JB)
sesame brioche bun, garlic mayonnaise
& French fries / 17.95
- Add: chorizo ketchup, Emmental, Gorgonzola, Raclette,
tomato chutney +1.50 | bacon, rich lardon gravy +2.00

Roasts

Our roasts are served with cauliflower cheese,
roast seasonal vegetables, Savoy cabbage &
bottomless roast potatoes, Yorkshires & gravy.
Award-winning butcher, Aubrey Allen, supplies
the highest quality, ethically reared meat for
our delicious roasts.

- ROAST RUMP of BEEF (JB)
21-day matured, grass-fed British beef / 23.95

- HALF A ROAST
GRAIN-FED CHICKEN (JB) / 23.95

- OUTDOOR-BRED BRITISH PORK LOIN
apple & pear chutney, crackling / 22.50

- ROAST CAULIFLOWER STEAK (ve)
truffle cauliflower purée, nut & seed crumble,
charred gem lettuce & lovage / 19.50

Nibbles

- OLIVES (ve)
Rustica olives / 5.50
- BAGUETTE (v)
with Netherend Farm salted
butter / 5.65 | (ve) without butter
- BAGUETTE with DIPS (v)
saffron rouille, olive oil
& balsamic reduction,
whipped goat's curd / 6.95

Something on the side

- French fries (v) / 4.95
- Jersey Royal potatoes,
parsley (ve) / 5.95
- Heritage cherry tomato,
red onion & roquette salad,
balsamic (ve) / 5.95
- Ratatouille (ve) / 4.95
- French beans (ve) / 4.95
- Mixed leaf salad (ve) / 4.95
(classic French dressing or
balsamic with fig leaf oil)

Desserts

- COCONUT STICKY RICE (ve)
mango & passion fruit salad, mango sorbet,
coconut tuile / 8.95
- PISTACHIO SOUFFLE (v)
a BB classic served with Jude's chocolate
ice cream / 9.95
- CHOCOLATE & AMARENA
CHERRY TORTE (v)
sour cherry compote, Kirsch Chantilly cream / 8.95
- TARTE au CITRON MERINGUÉE (v) / 9.95

- MADAGASCAN VANILLA
CRÈME BRÛLÉE (v) / 7.95

- JUDE'S ICE CREAMS & SORBETS (v)
three scoops with Gavotte biscuit / 6.75 | (ve) without biscuit
- Ice cream: vanilla, chocolate, strawberry,
salted caramel, honeycomb, rhubarb & elderflower
- Sorbet: raspberry, mango, blackcurrant, lemon

- BRITISH & FRENCH CHEESE SELECTION
Yoredale, Perl Wen, Morbier, Westcombe
Red & Roquefort served with crackers
& accompaniments / 13.95

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WINE LIST

W H I T E

Light bodied, refreshing & fruit led

	175ml glass	375ml carafe	750ml bottle
VIN <i>de</i> PAYS ^(ve) <i>Le Pionnier. Gascogne, France</i>	7.15	15.30	25.50
PINOT GRIGIO ^(ve) <i>San Antini. Sicily, Italy</i>	8.15	17.50	31.75
PICPOUL <i>de</i> PINET ^(ve) <i>Sel et de Sable. Languedoc, France</i>	9.40	20.10	36.50
VINHO VERDE ^(ve) <i>Loureiro. Minho, Portugal</i>			39.95
MUSCADET ^(ve) <i>La Pêcherie. Loire Valley, France</i>	10.50	22.45	40.75
GAVI ^(ve) <i>Aureliana. Piedmont, Italy</i>			45.50
PINOT BLANC ^(ve) ^(o) <i>JB Adam 'Les Natures'. Alsace, France</i>			58.00

Medium bodied, herbaceous & aromatic

CHENIN BLANC ^(ve) <i>The Boatman's Drift. Western Cape, South Africa</i>	8.15	17.50	31.75
RIOJA BLANCO ^(ve) <i>Azabache. Rioja, Spain</i>	8.75	18.70	33.95
SAUVIGNON BLANC ^(ve) ^(o) <i>Domaine Begude. Limoux, France</i>	9.65	20.65	37.50
SAUVIGNON BLANC ^(ve) <i>Turning Heads. Marlborough, New Zealand</i>	10.15	21.75	39.50
ALBARIÑO ^(ve) ^(o) ^(b) <i>Pazo de Mirasoles. La Mancha, Spain</i>			45.00
SANCERRE ^(ve) <i>Domaine André Neveu. Loire Valley, France</i>			52.00
POUILLY-FUMÉ ^(ve) <i>Domaine Bailly Reverdy. Loire Valley, France</i>			69.00

Full bodied, complex & intense

CHARDONNAY ^(ve) <i>Hamilton Heights. South Eastern Australia, Australia</i>	8.15	17.50	31.75
VIOGNIER ^(ve) <i>Esprit Cépage. Languedoc, France</i>	8.90	19.00	34.50
DRY RIESLING ^(ve) <i>Ruppertsberger. Pfalz, Germany</i>			39.95
CHABLIS ^(ve) <i>Domaine Seguinot-Bordet. Burgundy, France</i>			55.00
POUILLY-FUISSÉ (VIEILLES VIGNES) ^(ve) <i>Domaine Auvigue. Burgundy, France</i>			71.50
SAINT-VÉРАН ^(ve) <i>Domaine Auvigue. Burgundy, France</i>			78.00
PULIGNY-MONTRACHET ^(ve) <i>Domaine Jean Pascal. Burgundy, France</i>			92.50

S P A R K L I N G & C H A M P A G N E

	125ml glass	750ml bottle
PROSECCO ^(ve) <i>Borgo del Col Alto. Veneto, Italy</i>	8.45	37.95
CREMANT <i>de</i> LOIRE ^(ve) <i>Les Quarterons Domaine Amirault. Loire Valley, France</i>	8.75	47.50
MIRABEAU SPRITZ (150ML GLASS) <i>Mirabeau Rosé blended with Fever-Tree raspberry & orange blossom soda, garnished with raspberries</i>	10.70	41.95
LANSON. PÈRE <i>et</i> FILS ^(ve) <i>Champagne, France</i>	11.40	61.95
LANSON. LE ROSÉ ^(ve) <i>Champagne, France</i>		81.95
VEUVE CLICQUOT. YELLOW LABEL ^(ve) <i>Champagne, France</i>		91.00
RUINART. BLANC <i>de</i> BLANCS ^(ve) <i>Champagne, France</i>		137.50
PERRIER-JOUET. BELLE EPOQUE <i>Champagne, France</i>		227.50

R E D

Light bodied, fruit driven & delicate

	175ml glass	375ml carafe	750ml bottle
VIN <i>de</i> FRANCE ^(ve) <i>Le Pionnier. Languedoc, France</i>	7.15	15.30	25.50
MERLOT ^(ve) <i>Le Tuffeau. Languedoc, France</i>	8.75	18.70	33.95
CÔTES <i>du</i> ROUSSILLON ^(o) <i>Château de Jau. Roussillon, France</i>			38.95
PINOT NOIR ^(ve) <i>Sensas. Languedoc, France</i>	10.50	22.45	40.75
GAMAY ^(ve) <i>L'Artiste. Loire Valley, France</i>			41.50
FLEURIE ^(ve) <i>Domaine Patrick Tranchand. Beaujolais, France</i>			49.50
HAUTES CÔTES <i>de</i> BEAUNE ^(ve) ^(o) <i>Domaine du Prieuré. Burgundy, France</i>			67.50

Medium bodied, rich & complex

MALBEC ^(ve) <i>Potager du Sud. Languedoc, France</i>	8.15	17.50	31.75
PRIMITIVO ^(ve) <i>Doppio Passo. Puglia, Italy</i>			34.75
RIOJA TEMPRANILLO ^(ve) <i>Tunante. Rioja, Spain</i>	9.75	20.90	37.95
SYRAH-MERLOT ^(ve) ^(o) <i>Château Maris. Languedoc-Roussillon, France</i>	10.25	21.90	39.75
MALBEC ^(ve) <i>Boca del Rio. Mendoza, Argentina</i>	10.40	22.30	40.50
CÔTES <i>du</i> RHÔNE ^(ve) <i>Baron de Montfaucon. Rhône, France</i>	10.75	23.00	41.75
CABERNET-MERLOT ^(ve) ^(o) <i>The Ladybird. Stellenbosch, South Africa</i>			53.75

Full bodied, robust & powerful

CABERNET SAUVIGNON ^(ve) <i>Los Caminos. Colchagua Valley, Chile</i>	8.15	17.50	31.75
BORDEAUX ^(ve) <i>Château Tour de Luchey. Bordeaux, France</i>	10.80	23.10	41.95
MONTEPULCIANO ^(ve) ^(o) ^(b) <i>Coste di Moro Lunaria. Abruzzo, Italy</i>			47.95
RIOJA RESERVA ^(ve) <i>Azabache. Rioja, Spain</i>			52.00
CROZES-HERMITAGE ^(ve) <i>Domaine des Remizières. Northern Rhône, France</i>			60.00
BAROLO ^(ve) <i>Tenute Neirano. Piedmont, Italy</i>			79.00
BORDEAUX ^(v) <i>Château Lacoste Borie. Pauillac, France</i>			102.00

R O S É

PINOT GRIGIO ROSÉ ^(ve) <i>San Antini. Sicily, Italy</i>	8.15	17.50	31.75
PIQUEPOUL ROSÉ ^(ve) <i>Vignobles Foncalieu. Languedoc, France</i>	10.10	21.60	39.25
CHÂTEAU PARADIS ^(v) ^(o) <i>Côtes de Provence, France</i>	10.70	22.85	41.50
M <i>de</i> MINUTY ^(v) <i>Côtes de Provence, France</i>	12.35	26.40	48.00
WHISPERING ANGEL <i>Côtes de Provence, France</i>		Bottle 55.50 Magnum 102.70	

^(v) Suitable for vegetarians ^(ve) Suitable for vegans ^(o) Organic ^(b) Biodynamic



All wines by the glass are also available as 125ml or 250ml.
Please scan the QR code for allergen information or speak to your server.