

VODKA SHOTS AT –18°C	25ml
Staritsky & Levitsky Small Batch FINE QUARTZ FILTERED	7
Staritsky & Levitsky Reserve BIRCH CHARCOAL FILTERED	9
Staritsky & Levitsky Private Cellar MOUNTAIN CRYSTAL FILTERED	12

CAVIAR FOR ONE	20g / 30g
Siberian Sturgeon Caviar INTENSE SALINITY AND FLAVOUR. SMALLER, BLACK EGGS. MEDIUM-FIRM TEXTURE. SERVED WITH SOUR CREAM AND BLINI	36 / 54
Oscietra Caviar THE CLASSIC. DELICATE FLAVOUR AND MEDIUM SALINITY. MEDIUM SIZE, DARK GREY EGGS. SOFT TEXTURE. SERVED WITH SOUR CREAM AND BLINI	44 / 66
Amurski Sturgeon Caviar RICH FLAVOUR AND MEDIUM SALINITY. MEDIUM SIZE, DARK AMBER EGGS. FIRM TEXTURE. SERVED WITH SOUR CREAM AND BLINI	52 / 78
Dégustation of Three Caviars A TASTING OF SIBERIAN, OSCIETRA AND AMURSKI CAVIARS	44 / 66
CAVIAR TO SHARE	125g TIN
Siberian Caviar, 125g SERVED WITH SOUR CREAM AND BLINI	225
Oscietra Caviar, 125g SERVED WITH SOUR CREAM AND BLINI	275
Amurski Caviar, 125g SERVED WITH SOUR CREAM AND BLINI	325

OYSTERS	
Jersey Rock Oysters GRADE 'A'. SERVED AU NATUREL, WITH LEMON AND TABASCO ADD AMURSKI CAVIAR FOR £10	16 PER THREE

BREAD & BUTTER	
	PER BASKET
Baguette & Butter	6
FRESHLY BAKED. WITH CORNISH SEA-SALTED BUTTER	
OLIVES	
Gordal Olives “Picante” & Pickles	6
THE “QUEEN OF OLIVES”. WITH A TOUCH OF GUINDILLA CHILLI	

STARTERS	
French Onion Soup	13
CLASSIC CARAMELISED ONION SOUP. SERVED WITH GRILLED GRUYÈRE CHEESE ON BRIOCHE TOAST	
Ham Hock Terrine	13
SLOW COOKED PORK SHANK GARNISHED WITH CELERIAC REMOULADE. SERVED WITH PICKLED CUCUMBER AND TOASTED BRIOCHE	
Heritage Tomato Salad	13
SEASONAL TOMATOES, OLIVE OIL AND ISLE OF WIGHT BALSAMIC VINEGAR	
Escargots en Persillade	14
SNAILS IN GARLIC AND PARSLEY BUTTER WITH SMOKED ALSACE BACON, POTATO FOAM AND RYE CROUTONS	
Waldorf Salad	15
WILLIAMS PEAR, GORGONZOLA CHEESE AND TOASTED WALNUTS. SERVED WITH A HONEY AND MUSTARD DRESSING	
Citrus Cured Salmon	18
LOCH DUART SALMON WITH HORSERADISH CRÈME CRUE AND TROUT ROE. SERVED WITH OLIVE OIL AND DILL	
Steak Tartare	18
CHOPPED RAW HEREFORD BEEF WITH CORNICHONS, CAPERS AND EGG YOLK. SERVED WITH A GRILLED BAGUETTE CROUTE ADD 10g AMURSKI CAVIAR FOR £17	
Stinking Bishop Cheese Soufflé	18
DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH A PEAR, APPLE AND GINGER CHUTNEY	
Lobster Raviolo	22
GARNISHED WITH TROUT ROE. SERVED WITH A RICH LOBSTER BISQUE	

ENTRECÔTE LUNCH	UNTIL 6pm
SERVED EVERY DAY	
Sirloin Steak, Peppercorn Sauce • FRENCH FRIES • MIX LEAF SALAD • GLASS OF HOUSE WINE	34

CHARCOAL JOSPER GRILL	
SHARING CUTS SERVED WITH SMOKED CAFE DE PARIS BUTTER	
Porterhouse on the Bone 35-DAY PINK HIMALAYAN SALT WALL DRY AGED. GRASS FED IRISH BEEF	14 PER 100g
Chateaubriand 21-DAY AGED GRASS FED IRISH HEREFORD BEEF	16 PER 100g
Côte de Boeuf on the Bone 35-DAY PINK HIMALAYAN SALT WALL DRY AGED. GRASS FED SCOTCH BEEF	18 PER 100g
Iberico Pata Negra Pluma FREE-RANGE IBERIAN BLACK PIG. MARINATED 24 HOURS IN RED PEAR AND APPLE	19 PER 100g
Sauces BEARNAISE, PEPPERCORN OR TRUFFLE JUS	4 EACH

MAINS	
Chicken Schnitzel	22
CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED WITH A GARLIC AND PARSLEY BUTTER	
Chicken Schnitzel Imperial	39
CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED WITH 10g AMURSKI CAVIAR	
Truffle & Champagne Humble Pie	22
JERUSALEM ARTICHOKES, MUSHROOMS, CELERIAC, AND BABY ONIONS IN BOLLINGER BRUT CHAMPAGNE AND TRUFFLE VELOUTÉ UNDER PUFF PASTRY	
Gilt-Head Sea Bream	23
PAN-SEARED FILLET OF SEA BREAM. SERVED WITH A SAUCE “VIERGE”	
Celeriac Bourguignon	24
ROASTED CELERIAC GARNISHED WITH HERITAGE CARROTS, PEARL ONIONS AND SEASONAL MUSHROOMS. SERVED WITH GREMOLATA AND A RED WINE JUS	
Chicken Caesar Salad	24
SMOKED CHICKEN BREAST, ROMAINE LETTUCE, ANCHOVIES AND CROUTONS. SERVED WITH CAESAR DRESSING AND AGED PARMESAN	
Cornish Red Chicken	27
ROASTED CORNISH RED CHICKEN, KING OYSTER MUSHROOM. SERVED WITH A CHICKEN TARRAGON AND MUSTARD VELOUTÉ	
Pork Chop	27
GRILLED HAMPSHIRE DUROC PORK CHOP. SERVED WITH APPLE SAUCE AND A CIDER JUS	
Hake Fillet	29
BAKED FILLET OF HAKE SERVED ON A BEURRE BLANC SAUCE. GARNISHED WITH CORNICHONS, CAPERS, SHALLOTS AND PARSLEY	
Chateaubriand for One	36 / 49
PAN-SEARED 21-DAY AGED HEREFORD BEEF. SERVED WITH A TRUFFLE JUS	
Lemon Sole Meunière	38
SERVED WITH A CAPER AND PARSLEY BEURRE NOISETTE	
Lobster Tail Macaroni & Cheese	39
WITH ENGLISH CHEDDAR, MOZZARELLA AND AGED PARMESAN. SERVED WITH A LOBSTER BISQUE	
Beef Wellington for Two	49
21-DAY AGED FILLET OF HEREFORD BEEF. SERVED WITH A TRUFFLE JUS. ALLOW 45 MINUTES	
	PER PERSON

SIDES	
French Fries	6
Truffle French Fries	8
Mashed Potatoes	7
Truffle Mashed Potatoes	9
Mix Leaf Salad	8
WITH HOUSE DRESSING	
Sautéed Spinach	8
IN CONFIT GARLIC OLIVE OIL	
Truffled Cauliflower Cheese	9
WITH ENGLISH CHEDDAR AND AGED PARMESAN	

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT 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.

“PRESS FOR CHAMPAGNE”		125ml GLASS
Moët & Chandon Brut Impérial, NV		17
Taittinger Brut Réserve, NV		20
Moët & Chandon Rosé Impérial, NV		20
Bollinger Brut Special Cuvée, NV		24
Taittinger Prestige Rosé, NV		24
Ayala Blanc de Blancs, 2018		27
Dom Pérignon Brut, 2017		36
ALCOHOL FREE		125ml GLASS
Thomson & Scott, Sparkling Chardonnay		10
Thomson & Scott, Sparkling Rosé		11

BBR COCKTAILS	
St-Germain Spritz	16
ST-GERMAIN LIQUEUR, PROSECCO, SODA	
Bob's Spritz	18
PLYMOUTH GIN, PROSECCO, ITALIAN BLOOD ORANGE SODA	
Smoky Paloma	18
BRUXO X MEZCAL, CHERRY, ITALICUS, SUPASAWA, CRANBERRY	
Barbados Sling	19
BACARDI CARIBBEAN SPICED RUM, PINEAPPLE, COCONUT, CRÈME DE BANANA, CHERRY	
The Gentleman	20
SAZERAC RYE WHISKEY, RHUBARB, SALTED CARAMEL, GOLD CHOCOLATE	
Honey Espresso Martini	17
HONEY INFUSED PATRON TEQUILA, KAHLÚA, ESPRESSO, HONEY	
Soho Fizz	17
BOMBAY SAPPHIRE GIN, PLUM SYRUP, SUPASAWA, WHITE GRAPE AND APRICOT SODA	
Tommy's Margarita	18
CAZADORES SILVER TEQUILA, LIME, AGAVE	
Harmony Champagne Cocktail	24
HIBIKI HARMONY, DEMERARA, ORANGE MOËT & CHANDON BRUT IMPÉRIAL NV CHAMPAGNE	
ALCOHOL FREE	
	0% ALCOHOL
Rhubarb Gin & Soda	12
TANQUERAY 0% GIN, RHUBARB, VANILLA, SUPASAWA WHITE GRAPE AND APRICOT SODA	
Matcha Sour	12
EVERLEAF MARINE, SUPASAWA, MATCHA POWDER	
Mountain Fizz	12
EVERLEAF MOUNTAIN, REDCURRANT, GRAPEFRUIT SODA	
Plum Sour	12
EVERLEAF FOREST, MARTINI FLOREALE, PLUM, GRAPEFRUIT AND GINGER CORDIAL	

DESSERTS	
Two Boozy Chocolate Truffles	4
HOMEMADE TRUFFLES INFUSED WITH GLENFIDDICH 12 YEAR AND WITH LAPHROAIG 10 YEAR WHISKY	
• Limonnaya Vodka	7
SHOT OF LEMON-INFUSED VODKA SERVED AT -18°C	
Blackberry Pavlova	9
SWISS MERINGUE, CRÈME CRUE CHANTILLY, APPLE COMPOTE. GARNISHED WITH MINT AND FRESH BLACKBERRY	
Flaming Crème Brûlée	9
WITH MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE	
Grande Profiterole	9
CHOUX PASTRY, VANILLA ICE CREAM AND WHIPPED GUERNSEY CREAM. SERVED WITH A DARK CHOCOLATE SAUCE	
Lemon Meringue Tart	10
LEMON CUSTARD IN SWEET SHORT CRUST PASTRY. SERVED WITH TOASTED ITALIAN MERINGUE.	
• Chocolate Mousse	14
VALRHONA CHOCOLATE, OLIVE OIL, ROASTED HAZELNUTS AND MALDON SEA SALT	
BBR Signature Chocolate Glory	16
VALRHONA DARK CHOCOLATE, CHOCOLATE SPONGE, COFFEE GANACHE, CARAMELISED HAZELNUTS WITH A HOT CHOCOLATE SAUCE	
Stinking Bishop Cheese Soufflé	18
DOUBLE-BAKED SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH A PEAR, APPLE AND GINGER CHUTNEY	

SWEET WINE & PORT	50ml GLASS	75ml GLASS
Quady ‘Essensia’ Orange Muscat California, USA, 2022	8	12
Fonseca 20 Year Old Tawny Port, Douro, Portugal	11	16
‘Castelnau de Suduiraut’, Sauternes Bordeaux, France, 2023	11	16
Vin De Constance, Klein Constantia Estate, South Africa, 2020	16	24
Tokaji Essencia, Royal Tokaji Wine Company Hungary, 2008 <i>(spoon 15ml)</i>		35
Château d’Yquem 1er Cru Supérieur, Sauternes Bordeaux, France, 2008	30	45

MINERAL WATER		0.75l BOTTLE
Hildon, Still		6
BOTTLED AT SOURCE IN HAMPSHIRE, ON ORGANIC LAND		
Hildon, Sparkling		6
BOTTLED AT SOURCE IN HAMPSHIRE, ON ORGANIC LAND		

