

VODKA SHOTS AT -18°C

25ml

Staritsky & Levitsky Distil N°9 Small Batch FILTERED THROUGH FINE SAND, RESTED FOR 28 DAYS	£7
Staritsky & Levitsky Reserve FILTERED THROUGH BIRCH CHARCOAL, RESTED FOR 28 DAYS	£9
Staritsky & Levitsky Private Cellar FILTERED THROUGH MOUNTAIN CRYSTAL, RESTED FOR 90 DAYS	£12

CAVIAR

20g / 30g

Siberian Sturgeon Caviar MILD FLAVOUR, BLACK TO AMBER-BROWN COLOUR. SERVED WITH CRÈME FRAÎCHE AND BLINIS	£39 / £55
Oscietra Caviar FULL FLAVOUR, AMBER-BROWN COLOUR. SERVED WITH CRÈME FRAÎCHE AND BLINIS	£49 / £69
Amurski Sturgeon Caviar RICH, CREAMY FLAVOUR, AMBER-BROWN TO GOLDEN COLOUR. SERVED WITH CRÈME FRAÎCHE AND BLINIS	£59 / £79
Dégustation of Three Caviars A TASTING OF SIBERIAN, OSCIETRA AND AMURSKI CAVIARS. SERVED WITH CRÈME FRAÎCHE AND BLINIS	£49 / £69

OYSTERS

THREE / SIX

Jersey Rock Oysters GRADE 'A'; SERVED AU NATUREL, WITH LEMON AND TABASCO	£16 / £32
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STARTERS

• Beetroot Salad TRIO OF BEETROOTS, SERVED WITH HORSERADISH AND HADDOCK CREAM, ROCKET SALAD AND FRIED CAPERS	£12
Escargots en Persillade SNAILS IN PARSLEY & GARLIC BUTTER WITH SMOKED ALSACE BACON POTATO FOAM AND RYE CROUTONS	£13
Salmon Tartare LOCH DUART SALMON WITH CAPERS, DILL AND TROUT ROE. SERVED WITH BAGUETTE CROUTONS	£16
Salmon Tartare Imperial SERVED WITH 10g SIBERIAN STURGEON CAVIAR	£32
STARTERS CONTINUED >>>	

ITEMS MAY CONTAIN ALLERGENS. IF YOU HAVE ALLERGIES OR DIETARY REQUIREMENTS PLEASE ASK YOUR WAITER FOR ASSISTANCE. WE ARE NOT ABLE TO CATER FOR SEVERE ALLERGIES. 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

STARTERS CONTINUED >>>

Steak Tartare CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS AND CAPERS. SERVED WITH CONFIT EGG YOLK AND BAGUETTE CROUTONS	£16
Steak Tartare Imperial SERVED WITH 10g SIBERIAN STURGEON CAVIAR	£32
Smoked Salmon COLD SMOKED SEVERN & WYE SALMON. SERVED WITH BUTTERED RYE BREAD AND LEMON	£17
French Onion Soup CLASSIC CARAMELISED ONION AND CHICKEN SOUP. SERVED WITH GRILLED GRUYÈRE CHEESE ON BRIOCHE TOAST	£18
• Truffle, Potato & Mushroom Vareniki TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ	£18
Stinking Bishop Cheese Soufflé DOUBLE-BAKED SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY	£19
Lobster, Scallop & Shrimp Pelmeni TRADITIONAL DUMPLINGS GARNISHED WITH TROUT ROE. SERVED WITH LOBSTER BISQUE	£22

MAINS

Chicken Kyiv CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED ON GARLIC AND PARSLEY BUTTER	£27
• Truffle & Champagne Humble Pie WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKEs, MUSHROOMS, CELERIAC, BABY ONIONS AND TRUFFLE VELOUTÉ UNDER PUFF PASTRY	£27
Chicken & Champagne Pie WITH BOLLINGER CHAMPAGNE, SHIITAKE MUSHROOMS, LEEKS, CARROTS, CARAMELISED ONIONS AND VELOUTÉ UNDER PUFF PASTRY	£29
Salmon Tartare LOCH DUART SALMON WITH CAPERS, DILL AND TROUT ROE. SERVED WITH BAGUETTE CROUTONS	£29
Salmon Tartare Imperial SERVED WITH 20g SIBERIAN STURGEON CAVIAR	£58
Steak Tartare CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS AND CAPERS. SERVED WITH CONFIT EGG YOLK AND BAGUETTE CROUTONS	£30
Steak Tartare Imperial SERVED WITH 20g SIBERIAN STURGEON CAVIAR	£58
• Truffle, Potato & Mushroom Vareniki TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ	£30
Hake, Fennel Compote, Mussels & Fish Velouté PAN-SEARED FILLET OF HAKE, FENNEL COMPOTE, MUSSELS AND CUCUMBER. SERVED WITH A LIGHT FISH VELOUTÉ	£32
Lobster, Scallop & Shrimp Pelmeni TRADITIONAL DUMPLINGS GARNISHED WITH TROUT ROE. SERVED WITH LOBSTER BISQUE	£37

MAINS CONTINUED >>>

• VEGAN VERSION AVAILABLE ON REQUEST

MAINS CONTINUED >>>

Lobster Macaroni Thermidor WITH WHOLE LOBSTER TAIL, MOZZARELLA, ENGLISH CHEDDAR AND AGED PARMESAN	£38
Salmon En Croûte with Champagne Sauce LOCH DUART SALMON, SCALLOP MOUSSE AND MUSHROOM DUXELLE WRAPPED IN PUFF PASTRY. SERVED WITH CHAMPAGNE BEURRE BLANC	£39
Chateaubriand for One PAN-SEARED 21-DAY AGED ANGUS SCOTCH BEEF SERVED WITH TRUFFLE JUS	£39 / £49 150g / 225g
Beef Wellington for Two 21-DAY AGED FILLET OF ANGUS SCOTCH BEEF SERVED WITH TRUFFLE JUS. ALLOW 45 MINUTES	£49 PER PERSON

SIDES

• French Fries	£6
• Truffled French Fries	£9
Mashed Potatoes	£8
Truffled Mashed Potatoes	£10
• Sautéed Spinach IN CONFIT GARLIC OLIVE OIL	£8
Truffled Cauliflower Cheese WITH MORNAY SAUCE, ENGLISH CHEDDAR & AGED PARMESAN	£9
• Winter leaf salad WITH HOUSE DRESSING	£9

BREAD & BUTTER

PER PERSON

Classic Baguette & Netherend Farm Butter FRESHLY BAKED BAGUETTE AND ARTISAN CORNISH SEA-SALTED BUTTER	£3
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OLIVES

• Gordal Olives "Picante" & Pickles THE "QUEEN OF OLIVES" WITH A TOUCH OF GUINDILLA CHILI PEPPER	£6
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CHAMPAGNE

125ml GLASS

Moët & Chandon Brut Impérial, NV	£14
Moët & Chandon Rosé Impérial, NV	£17
Taittinger Brut Réserve, NV	£18
Taittinger Prestige Rosé, NV	£21
Bollinger Special Cuvée, NV	£22
Ayala Blanc de Blancs, 2016	£24
Dom Pérignon Vintage, 2013	£39

ALCOHOL FREE SPARKLING

125ml GLASS

Thomson & Scott, Naughty Sparkling Chardonnay, NV	£8
Thomson & Scott, Naughty Sparkling Rosé, NV	£10

COCKTAILS

Strawberry & Peach Bellini Royale	£16
SPARKLING WINE, STRAWBERRY & PEACH, CHAMPAGNE FOAM	
French 75	£17
SPARKLING WINE, JAPANESE DRY GIN, LEMON, CHAMPAGNE FOAM	
Champagne Mojito	£17
SPARKLING WINE, RUM, MINT, LIME, CHAMPAGNE FOAM	
Passionfruit Martini	£17
VODKA, PASSIONFRUIT, VANILLA, CHAMPAGNE FOAM	
Espresso Martini	£17
VODKA, ESPRESSO SHOT, HAZELNUT, VANILLA	

ALCOHOL FREE COCKTAILS

Virgin Kir Royale	£10
THOMSON & SCOTT ALCOHOL FREE SPARKLING WINE, ALCOHOL FREE CASSIS, ALCOHOL FREE SPARKLING WINE FOAM	
Virgin Strawberry & Peach Bellini	£12
THOMSON & SCOTT ALCOHOL FREE SPARKLING WINE, STRAWBERRY & PEACH, ALCOHOL FREE SPARKLING WINE FOAM	
Virgin French 75	£12
THOMSON & SCOTT ALCOHOL FREE SPARKLING WINE, TANQUERAY 0% GIN, LEMON, ALCOHOL FREE SPARKLING WINE FOAM	
Virgin Sparkling Mojito	£12
THOMSON & SCOTT ALCOHOL FREE SPARKLING WINE, MINT, LIME, ALCOHOL FREE SPARKLING WINE FOAM	
Virgin Passionfruit Martini	£12
APPLE JUICE, PASSIONFRUIT, VANILLA, ALCOHOL FREE SPARKLING WINE FOAM	

DESSERTS

Two Boozy Chocolate Truffles	£5
HOMEMADE TRUFFLES INFUSED WITH GLENFIDDICH 12 YEAR AND WITH LAPHROAIG 10 YEAR WHISKY	
Eclair	£7
DARK CHOCOLATE GLAZE, WHIPPED GUERNSEY CREAM FILLING	
• Limonnaya Vodka	£7
SHOT OF LEMON-INFUSED VODKA SERVED AT -18°C	
• Chocolate Caviar	£9
A LIGHT CHOCOLATE MOUSSE WITH PASSION FRUIT, GARNISHED WITH VALRHONA COCOA PEARLS	
Lemon Meringue Tart	£10
LEMON CUSTARD AND BURNT SOFT MERINGUE ON A SHORTBREAD BASE	
Tarte Tatin	£11
APPLE TART SERVED WITH CALVADOS ICE CREAM AND CARAMEL SAUCE	
Flaming Crème Brûlée	£12
WITH MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE	
BBR Signature Chocolate Glory	£16
VALRHONA DARK CHOCOLATE, CRUNCHY HAZELNUT DISK, COFFEE GANACHE, CARAMELISED HAZELNUTS WITH HOT CHOCOLATE SAUCE	
Stinking Bishop Cheese Soufflé	£19
DOUBLE-BAKED SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR APPLE AND GINGER CHUTNEY	

SWEET WINE & PORT

50 ml / 75ml GLASS

Château Delmond, Sauternes, Bordeaux, France, 2018	£6 / £9
Fonseca 20 Year Old Tawny Port, Douro, Portugal	£9 / £13
Tokaji Aszú 5 Puttonyos, Royal Tokaj, Hungary, 2017	£11 / £16
Vin De Constance, Klein Constantia Estate, Constantia, South Africa, 2019	£12 / £18
AFRICA'S GREATEST WINE. NAPOLEON BONAPARTE USED TO HAVE IT SHIPPED TO SAINT HELENA TO EASE HIS EXILE	
Château d'Yquem 1er Cru Supérieur, Sauternes, Bordeaux, France, 2008	£26 / £39
THE WORLD'S MOST FAMOUS AND MOST HIGHLY PRIZED SWEET WINE	

MINERAL WATER

0.75l BOTTLE

Tÿ Nant Natural Mineral Water, Still	£6
BOTTLED AT SOURCE IN A REMOTE WELSH HAMLET ON ORGANIC LAND	
Tÿ Nant Natural Mineral Water, Sparkling	£6
BOTTLED AT SOURCE IN A REMOTE WELSH HAMLET ON ORGANIC LAND	

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