

VODKA SHOTS AT –18°C	
	25ml
Nemiroff De Luxe Vodka	£7
11 STAGES OF FILTRATION THROUGH SILVER	
Nemiroff Moon Edition Vodka	£9
12 STAGES OF FILTRATION THROUGH PLATINUM	

CAVIAR	
	20g / 30g
Siberian Sturgeon Caviar	£39 / £55
MILD FLAVOUR, BLACK TO AMBER-BROWN COLOUR. SERVED WITH CRÈME FRAÎCHE AND BLINIS	
Oscietra Caviar	£49 / £69
FULL FLAVOUR, AMBER-BROWN COLOUR. SERVED WITH CRÈME FRAÎCHE AND BLINIS	
Amurski Sturgeon Caviar	£55 / £79
RICH, CREAMY FLAVOUR, AMBER-BROWN TO GOLDEN COLOUR. SERVED WITH CRÈME FRAÎCHE AND BLINIS	
Dégustation of Three Caviars	£49 / £69
A TASTING OF SIBERIAN, OSCIETRA AND AMURSKI CAVIARS. SERVED WITH CRÈME FRAÎCHE AND BLINIS	

OYSTERS	
	THREE / SIX
Jersey Rock Oysters	£14 / £28
GRADE ‘A’, SERVED AU NATUREL, WITH LEMON AND TABASCO	

STARTERS	
• Heritage Tomato Salad	£12
SEASONAL TOMATOES WITH OLIVES, SHALLOTS, CHILLI AND CORIANDER. SERVED WITH FRENCH VINAIGRETTE DRESSING	
Escargots en Persillade	£13
SNAILS IN PARSLEY & GARLIC BUTTER WITH SMOKED ALSACE BACON POTATO FOAM AND RYE CROUTONS	
Salmon Tartare	£14
LOCH DUART SALMON WITH CAPERS, DILL AND TROUT ROE. SERVED WITH BAGUETTE CROUTONS	
Salmon Tartare Imperial	£30
SERVED WITH 10g SIBERIAN STURGEON CAVIAR	
Stinking Bishop Cheese Soufflé	£15
DOUBLE-BAKED SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY	
Steak Tartare	£16
CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS AND CAPERS. SERVED WITH CONFIT EGG YOLK AND BAGUETTE CROUTONS	
STARTERS CONTINUED >>>	

• VEGAN VERSION AVAILABLE ON REQUEST

STARTERS CONTINUED >>>	
Steak Tartare Imperial	£32
SERVED WITH 10g SIBERIAN STURGEON CAVIAR	
• Truffle, Potato & Mushroom Vareniki	£16
TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ	
Smoked Salmon	£17
COLD SMOKED SEVERN & WYE SALMON. SERVED WITH BUTTERED RYE BREAD AND LEMON	
French Onion Soup	£18
CLASSIC CARAMELISED ONION AND CHICKEN SOUP. SERVED WITH GRILLED GRUYÈRE CHEESE ON BRIOCHE TOAST	
Lobster, Scallop & Shrimp Pelmeni	£19
TRADITIONAL DUMPLINGS GARNISHED WITH TROUT ROE. SERVED WITH LOBSTER BISQUE	

MAINS	
• Truffle & Champagne Humble Pie	£23
WITH JERUSALEM ARTICHOKEs, MUSHROOMS, CELERIAC, BABY ONIONS AND TRUFFLE & CHAMPAGNE VELOUTÉ UNDER PUFF PASTRY	
Chicken & Champagne Pie	£25
WITH SHITAKE MUSHROOMS, LEEKS, CARROTS, CARAMELISED ONIONS AND CHAMPAGNE VELOUTÉ UNDER PUFF PASTRY	
• Truffle, Potato & Mushroom Vareniki	£26
TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ	
Salmon Tartare	£26
LOCH DUART SALMON WITH CAPERS, DILL AND TROUT ROE. SERVED WITH BAGUETTE CROUTONS	
Salmon Tartare Imperial	£54
SERVED WITH 20g SIBERIAN STURGEON CAVIAR	
Sea Bream Antiboise	£27
PAN-SEARED SEA BREAM FILLET, WITH LEMON, BASIL, AIOLI AND TOMATO FONDUE	
Chicken Kyiv	£27
CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED ON GARLIC AND PARSLEY BUTTER	
Steak Tartare	£30
CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS AND CAPERS. SERVED WITH CONFIT EGG YOLK AND BAGUETTE CROUTONS	
Steak Tartare Imperial	£58
SERVED WITH 20g SIBERIAN STURGEON CAVIAR	
Lobster, Scallop & Shrimp Pelmeni	£31
TRADITIONAL DUMPLINGS GARNISHED WITH TROUT ROE. SERVED WITH LOBSTER BISQUE	
Salmon En Croûte with Champagne Sauce	£35
LOCH DUART SALMON, SCALLOP MOUSSE AND MUSHROOM DUXELLE WRAPPED IN PUFF PASTRY. SERVED WITH CHAMPAGNE BEURRE BLANC	
Lobster Macaroni Thermidor	£36
WITH WHOLE LOBSTER TAIL, MOZZARELLA, ENGLISH CHEDDAR AND AGED PARMESAN	
MAINS CONTINUED >>>	

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MAINS CONTINUED >>>	
Chateaubriand for One	£40 / £50
PAN-SEARED 21-DAY AGED ANGUS SCOTCH BEEF SERVED WITH TRUFFLE JUS	
150g / 225g	
Beef Wellington for Two	£49
21-DAY AGED FILLET OF ANGUS SCOTCH BEEF SERVED WITH TRUFFLE JUS. ALLOW 45 MINUTES	
PER PERSON	

SIDES	
• French Fries	£5.95
• Truffled French Fries	£8.95
Mashed Potatoes	£6.95
Truffled Mashed Potatoes	£8.95
• Green Beans	£7.95
WITH GARLIC AND CHIVES	
• Sautéed Spinach	£7.95
IN CONFIT GARLIC OLIVE OIL	
• Heritage Tomato Salad	£8.95
SEASONAL TOMATOES SERVED WITH FRENCH VINAIGRETTE DRESSING	

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

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CHAMPAGNE		125ml GLASS
Beaumont des Crayères Brut Grande Réserve, NV	£15	
Beaumont des Crayères Grand Rosé, NV	£16	
Moët & Chandon Brut Impérial, NV	£17	
Moët & Chandon Rosé Impérial, NV	£19	
Taittinger Brut Réserve, NV	£20	
Taittinger Prestige Rosé, NV	£22	
Bollinger Special Cuvée, NV	£23	
Ayala Blanc de Blancs, 2016	£24	
Dom Pérignon Vintage, 2013	£30	

ALCOHOL FREE SPARKLING		125ml GLASS
Thomson & Scott, Naughty Sparkling Chardonnay, NV	£10	
Thomson & Scott, Naughty Sparkling Rosé, NV	£12	

COCKTAILS	
Strawberry & Peach Bellini Royale	£16
SPARKLING WINE, STRAWBERRY AND WHITE 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 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, 0% PROSECCO FOAM	

DESSERTS	
Two Boozy Chocolate Truffles	£5
HOMEMADE TRUFFLES INFUSED WITH GLENFIDDICH 12 YEAR AND WITH LAPHROAIG 10 YEAR WHISKY	
Eclair	£6
DARK CHOCOLATE GLAZE, WHIPPED GUERNSEY CREAM FILLING	
• Limonnaya Vodka	£7
SHOT OF LEMON-INFUSED VODKA SERVED AT -18°C	
Lemon Meringue Tart	£9
LEMON CUSTARD AND BURNT SOFT MERINGUE ON A SHORTBREAD BASE	
• Chocolate Caviar	£9
A LIGHT CHOCOLATE MOUSSE WITH PASSION FRUIT, GARNISHED WITH VALRHONA COCOA PEARLS	
Flaming Crème Brûlée	£10
WITH MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE	
Tarte Tatin	£11
APPLE TART SERVED WITH CALVADOS ICE CREAM AND CARAMEL SAUCE	
BBR Signature Chocolate Glory	£15
VALRHONA DARK CHOCOLATE, CRUNCHY HAZELNUT DISK, COFFEE GANACHE, CARAMELISED HAZELNUTS WITH HOT CHOCOLATE SAUCE	
Stinking Bishop Cheese Soufflé	£15
DOUBLE-BAKED SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR APPLE AND GINGER CHUTNEY	

SWEET WINE & PORT		50ml / 75ml GLASS
Château Delmond, Sauternes, Bordeaux, France, 2018	£6 / £9	
Maximin Grünhaus `Herrenberg` Riesling, Kabinett, Mosel, Germany, 2018	£7 / £10	
Fonseca 20 Year Old Tawny Port, Douro, Portugal	£8 / £12	
Tokaji Aszú 5 Puttonyos, Royal Tokaj, Hungary, 2017	£11 / £16	
Vin De Constance, Klein Constantia Estate, Constantia, South Africa, 2018	£12 / £18	
Château d'Yquem 1er Cru Supérieur, Sauternes, Bordeaux, France, 2008	£32 / £47	

DIGESTIF SNIFTERS	
Armagnac VSOP & Salizá Amaretto	£12
Cognac VSOP & Hazelnut Liqueur	£12
Glenfiddich 12yo Whisky & Coffee Liqueur	£12
Vintage Rum & Velvet Falernum	£12

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