

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
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
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 LEMONY	£17

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 >>>

French Onion Soup CLASSIC CARAMELISED ONION AND CHICKEN SOUP. SERVED WITH GRILLED GRUYÈRE CHEESE ON BRIOCHE TOAST	£18
Stinking Bishop Cheese Soufflé DOUBLE-BAKED SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY	£19

MAINS

Chicken Kyiv CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED ON GARLIC AND PARSLEY BUTTER	£27
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
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

• VEGAN VERSION AVAILABLE ON REQUEST

FROM THE JOSPER

ONE MAIN COURSE, FRIES AND SALAD £24

Grilled Sea Bream
FILET OF SEA BREEM COOKED OVER COAL, SAUCE "VIERGE"
SERVED WITH FRENCH FRIES AND WINTER LEAF SALAD

Grilled Poussin
SPATCHCOCK POUSSIN SEARED OVER COAL, RAISIN AND CURRY JUS
SERVED WITH FRENCH FRIES AND WINTER LEAF SALAD

Grilled Sirloin SUPPLEMENT £8
250GR SIRLOIN COOKED OVER COAL, "CAFÉ DE PARIS" BUTTER
SERVED WITH FRENCH FRIES AND WINTER LEAF SALAD

SIDES

• French Fries	£6
• Truffled French Fries	£9
• Barbecued Hispi Cabbage WITH A GARLIC MAYONNAISE	£6
• Grilled Mixed Vegetables COOKED OVER COAL, CHILLI AND GINGER OIL	£8
• Sautéed Spinach IN CONFIT GARLIC OLIVE OIL	£8
• Winter leaf salad WITH HOUSE DRESSING	£9

BREAD & BUTTER

PER PERSON

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

OLIVES

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

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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, Noughty Sparkling Chardonnay, NV	£8
Thomson & Scott, Noughty 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	
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

50ml / 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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