



2 COURSE MENU - £55.00 PP

3 COURSE MENU - £65.00 PP

STARTER

Leek Vinaigrette

CHILLED SLOW BAKED LEEK SERVED WITH WHOLE GRAIN MUSTARD VINAIGRETTE (V)

Caesar Salad

COS LETTUCE, ANCHOVY, CRISPY CHICKEN SKIN, PANCETTA CRUMB AND
22 MONTHS AGED PARMESAN

Smoked Salmon

COLD SMOKED SEVERN & WYE SALMON, SERVED WITH BUTTERED RYE BREAD AND LEMON

Steak Tartare

CHOPPED RAW SCOTCH BEEF WITH CORNICHONS, CAPERS AND CONFIT EGG YOLK. SERVED WITH BAGUETTE CROUTONS

MAIN

Truffle & Champagne Humble Pie

WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKES, MUSHROOMS, CELERIAC, BABY ONIONS AND TRUFFLE VELOUTÉ,
UNDER PUFF PASTRY (V)

Chicken & Champagne Pie

WITH BOLLINGER CHAMPAGNE, SHIITAKE MUSHROOMS, LEEKS, CARROTS, CARAMELIZED ONIONS AND VELOUTÉ,
UNDER PUFF PASTRY

Gilt-Head Sea Bream

FILLET OF SEA BREEM. SERVED WITH SAUCE "VIERGE".

Chicken Kyiv

CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED ON GARLIC AND PARSLEY BUTTER

DESSERT

Peach Posset

SET VANILLA CREAM, PEACH PURÉE, TOASTED OATS AND CHARRED PEACH

Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

Black Forest

VALRHONA CHOCOLATE MOUSSE, CHOCOLATE SPONGE AND CHANTILLY CREAM. SERVED WITH A MORELLO CHERRY SORBET

Stinking Bishop Cheese Soufflé

DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY



3 COURSE MENU - £75.00 PP

STARTER

Truffle, Potato & Mushroom Vareniki

TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ (V)

Steak Tartare

CHOPPED RAW SCOTCH BEEF WITH CORNICHONS, CAPERS AND CONFIT EGG YOLK. SERVED WITH BAGUETTE CROUTONS

Salmon Tartare

LOCH DUART SALMON WITH CAPERS, DILL AND TROUT ROE. SERVED WITH BAGUETTE CROUTONS

Escargots en Persillade

SNAILS IN GARLIC AND PARSLEY BUTTER WITH SMOKED ALSACE BACON, POTATO FOAM AND RYE CROUTONS

MAIN

Truffle & Champagne Humble Pie

WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKES, MUSHROOMS, CELERIAC, BABY ONIONS AND TRUFFLE VELOUTÉ, UNDER PUFF PASTRY (V)

Fillet of Fish

DEEP FRIED SEA BASS FILLET IN CRISPY PANKO CRUST.
SERVED WITH TARTAR SAUCE AND LEMON

Chicken Kyiv

CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED.
SERVED ON GARLIC AND PARSLEY BUTTER

Chateaubriand For One 150g

PAN-SEARED 21-DAY AGED ANGUS SCOTCH BEEF SERVED WITH TRUFFLE JUS

DESSERT

BBR Signature Chocolate Glory

VALRHONA DARK CHOCOLATE, CRUNCHY HAZELNUT DISK, COFFEE GANACHE, CARAMELISED HAZELNUTS AND HOT CHOCOLATE SAUCE

Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

Lemon Meringue Tart

LEMON CUSTARD & BURNT SOFT MERINGUE ON A SHORTBREAD BASE

Stinking Bishop Cheese Soufflé

DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY



3 COURSE MENU - £85.00 PP
WITH CAVIAR - £100.00 PP

For The Table – Dégustation Of Three Caviars

A TASTING OF SIBERIAN, OSCIETRA AND AMURSKI CAVIARS. SERVED WITH CRÈME FRAÎCHE AND BLINIS

STARTER

Truffle, Potato & Mushroom Vareniki

TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ (V)

Steak Tartare

CHOPPED RAW SCOTCH BEEF WITH CORNICHONS, CAPERS AND CONFIT EGG YOLK. SERVED WITH BAGUETTE CROUTONS

Salmon Tartare

LOCH DUART SALMON WITH CAPERS, DILL AND TROUT ROE. SERVED WITH BAGUETTE CROUTONS

Lobster, Scallop & Shrimp Pelmeni

TRADITIONAL DUMPLINGS GARNISHED WITH TROUT ROE. SERVED WITH LOBSTER BISQUE

MAIN

Truffle & Champagne Humble Pie

WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKES, MUSHROOMS, CELERIAC, BABY ONIONS AND TRUFFLE VELOUTÉ, UNDER PUFF PASTRY (V)

Lemon Sole Meunière

PAN FRIED. SERVED WITH A CAPER AND PARSLEY BEURRE NOISETTE

Lobster Tail Macaroni & Cheese

WITH ENGLISH CHEDDAR, MOZZARELLA & AGED PARMESAN

Beef Wellington For Two

21-DAY AGED FILLET OF ANGUS SCOTCH BEEF SERVED WITH TRUFFLE JUS. ALLOW 45 MINUTES

DESSERT

BBR Signature Chocolate Glory

VALRHONA DARK CHOCOLATE, CRUNCHY HAZELNUT DISK, COFFEE GANACHE, CARAMELISED HAZELNUTS AND HOT CHOCOLATE SAUCE

Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

Lemon Meringue Tart

LEMON CUSTARD & BURNT SOFT MERINGUE ON A SHORTBREAD BASE

Stinking Bishop Cheese Soufflé

DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY



3 COURSE MENU - £105.00 PP

STARTER

Truffle, Potato & Mushroom Vareniki

TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ (V)

Steak Tartare

CHOPPED RAW SCOTCH BEEF WITH CORNICHONS, CAPERS AND CONFIT EGG YOLK. SERVED WITH BAGUETTE CROUTONS

Salmon Tartare

LOCH DUART SALMON WITH CAPERS, DILL AND TROUT ROE. SERVED WITH BAGUETTE CROUTONS

Escargots en Persillade

SNAILS IN GARLIC AND PARSLEY BUTTER WITH SMOKED ALSACE BACON, POTATO FOAM AND RYE CROUTONS

MAIN

Côte de Boeuf on the Bone for Two 900g

35 DAY PINK HIMALAYAN SALT WALL DRY AGED, GRASS FED SCOTCH BEEF
SERVED WITH A CHOICE OF BONE MARROW BORDELAISE, BEARNAISE OR PEPPERCORN

DESSERT

BBR Signature Chocolate Glory

VALRHONA DARK CHOCOLATE, CRUNCHY HAZELNUT DISK, COFFEE GANACHE, CARAMELISED HAZELNUTS AND
HOT CHOCOLATE SAUCE

Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

Lemon Meringue Tart

LEMON CUSTARD & BURNT SOFT MERINGUE ON A SHORTBREAD BASE

Stinking Bishop Cheese Soufflé

DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY