

VODKA SHOTS AT -18°C

25ml

Nemiroff De Luxe Vodka 11 STAGES OF FILTRATION	£7
Nemiroff Moon Edition Vodka 12 STAGES OF FILTRATION	£9

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	£55 / £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	£14 / £28
---	-----------

STARTERS

• Heritage Tomato Salad SEASONAL TOMATOES SERVED WITH FRENCH VINAIGRETTE DRESSING	£12
VSOP Prawn Cocktail KING PRAWNS, CRISPY LETTUCE WITH VSOP COGNAC MARY ROSE SAUCE	£13
Salmon Tartare WITH CORNICHONS AND CAPERS, DILL AND TROUT ROE. SERVED WITH CRISPBREAD	£14
Salmon Tartare Imperial SERVED WITH 10g SIBERIAN STURGEON CAVIAR	£30
Stinking Bishop Cheese Soufflé DOUBLE-BAKED SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE & GINGER CHUTNEY	£15
Steak Tartare CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS AND CAPERS. SERVED WITH EGG YOLK AND CRISPBREAD	£16
Steak Tartare Imperial SERVED WITH 10g SIBERIAN STURGEON CAVIAR	£32

STARTERS CONTINUED >>>

• VEGAN VERSION AVAILABLE ON REQUEST

STARTERS CONTINUED >>>

• Truffle, Potato & Mushroom Vareniki TRADITIONAL DUMPLINGS, GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ	£16
Smoked Salmon COLD-SMOKED SEVERN & WYE SALMON. SERVED WITH BUTTERED RYE BREAD AND LEMON	£17
Scallop, Lobster & Shrimp Pelmeni TRADITIONAL DUMPLINGS GARNISHED WITH TROUT ROE. SERVED WITH LOBSTER BISQUE	£19

MAINS

• Truffle & Champagne Humble Pie WITH JERUSALEM ARTICHOKES, MUSHROOMS, CELERIAC, BABY ONIONS AND TRUFFLE & CHAMPAGNE VELOUTÉ UNDER PUFF PASTRY	£23
Chicken & Champagne Pie WITH SHIITAKE MUSHROOMS, LEEKS, CARROTS, CARAMELISED ONIONS AND CHAMPAGNE VELOUTÉ UNDER PUFF PASTRY	£25
• Truffle, Potato & Mushroom Vareniki TRADITIONAL DUMPLINGS, GARNISHED WITH CRISPY SHALLOTS SERVED WITH FOREST MUSHROOMS VELOUTÉ	£26
Salmon Tartare WITH CORNICHONS AND CAPERS, DILL AND TROUT ROE. SERVED WITH CRISPBREAD	£26
Salmon Tartare Imperial SERVED WITH 20g SIBERIAN STURGEON CAVIAR	£54
Sea Bream Antiboise PAN-SEARED SEA BREEM FILLET, WITH BASIL, AIOLI AND TOMATO FONDUE	£27
Chicken Kyiv CHICKEN BREAST SERVED ON GARLIC & PARSLEY BUTTER	£27
Steak Tartare CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS AND CAPERS. SERVED WITH EGG YOLK AND CRISPBREAD	£30
Steak Tartare Imperial SERVED WITH 20g SIBERIAN STURGEON CAVIAR	£58
Slow Cooked Pork Belly WITH CARAMELISED APPLE PUREE, BLACK PUDDING CROQUETTE, CRISPY PORK QUAVER AND RED WINE JUS	£31
Scallop, Lobster & Shrimp Pelmeni TRADITIONAL DUMPLINGS GARNISHED WITH TROUT ROE. SERVED WITH LOBSTER BISQUE	£31
Salmon En Croûte with Champagne Sauce LOCH DUART SALMON, HAND-DIVED SCALLOP MOUSSE AND MUSHROOM DUXELLE WRAPPED IN PUFF PASTRY. SERVED WITH CHAMPAGNE BEURRE BLANC	£35
Lobster Macaroni & Cheese Thermidor WITH WHOLE LOBSTER TAIL, MOZZARELLA, ENGLISH CHEDDAR AND AGED PARMESAN	£36
Chateaubriand for One 28-DAY AGED ABERDEENSHIRE SCOTCH BEEF, PAN-ROASTED SERVED WITH TRUFFLE JUS	£40 / £50 150g / 225g
Beef Wellington for Two 28-DAY AGED FILLET OF ABERDEENSHIRE SCOTCH BEEF SERVED WITH TRUFFLE JUS. ALLOW 45 MINUTES	£49 PER PERSON

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

SIDES

• French Fries	£5.95
• Truffled French Fries	£8.95
Mashed Potatoes	£6.95
Truffled Mashed Potatoes	£8.95
• Crushed Minted Peas	£7.95
• Sautéed Spinach IN CONFIT GARLIC OLIVE OIL	£7.95
• Heritage Tomato Salad SEASONAL TOMATOES SERVED WITH FRENCH VINAIGRETTE DRESSING	£8.95

• VEGAN VERSION AVAILABLE ON REQUEST

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, 2013	£30

0% ALC. SPARKLING WINE

125ml GLASS

Thomson & Scott, Noughty Sparkling Chardonnay, NV	£10
Thomson & Scott, Noughty Sparkling Rosé, NV	£12

COCKTAILS

Strawberry & Peach Bellini	£16
SPARKLING WINE, CRUSHED STRAWBERRY AND WHITE PEACH, CHAMPAGNE FOAM	
French 75	£17
SPARKLING WINE, 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	

0% ALC. 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% ALC. SPARKLING WINE FOAM	

DESSERTS

Two Boozy Chocolate Truffles	£5
HOMEMADE TRUFFLES INFUSED WITH GLENFIDDICH 12 YEAR AND 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	
Strawberries & Cream Soufflé	£9
SERVED WITH FRESH STRAWBERRIES	
• Chocolate Caviar	£9
A LIGHT CHOCOLATE MOUSSE WITH PASSION FRUIT, GARNISHED WITH VALRHONA COCOA PEARLS	
Flaming Crème Brûlée	£10
WITH WILD BALI VANILLA, FLAMBÉED AT THE TABLE	
Sticky Toffee Pudding	£12
INFUSED WITH RAGNAUD SABOURIN COGNAC SERVED WITH VANILLA ICE CREAM	
Stinking Bishop Cheese Soufflé	£15
DOUBLE-BAKED SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE & GINGER CHUTNEY	
BBR Signature Chocolate Glory	£15
VALRHONA DARK CHOCOLATE, PRALINE CRUNCH, COFFEE MOUSSE AND CARAMELISED HAZELNUTS WITH HOT CHOCOLATE SAUCE	

SWEET WINE & PORT

50ml / 75ml GLASS

Château Delmond, Sauternes Bordeaux, France, 2018	£6 / £9
Maximin Grünhaus `Herrenberg` Riesling Kabinett, 2018	£7 / £10
Fonseca 20 Year Old Tawny Port, Douro, Portugal	£8 / £12
Tokaji Aszú 5 Puttonyos, Royal Tokaj, 2017	£11 / £16
Vin De Constance, Klein Constantia Estate, South Africa, 2018	£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	£32 / £47
THE WORLD'S MOST FAMOUS AND MOST HIGHLY PRIZED SWEET WINE	

DIGESTIF SNIFTERS

Armagnac & Amaretto	£12
Cognac & Hazelnut Liqueur	£12
Whisky & Coffee Liqueur	£12

• VEGAN VERSION AVAILABLE ON REQUEST

