



NIBBLES

Smoked Almonds 5

Gordal Olives & Pickles 6

CANAPÉS - EACH

Cucumber Cups 3

HUMMUS AND OLIVE OIL

Truffle Arancini 3

BREADED TRUFFLE AND MUSHROOM RISOTTO

Cheese Gougères 3

ENGLISH CHEDDAR AND AGED PARMESAN

Smoked Salmon Roulade 3

SOUR CREAM AND KETA CAVIAR

Crouton with Olive Tapenade 3

CONFIT CHERRY TOMATO AND SOUR CREAM

Jersey Rock Oyster 4

GRADE 'A'. SERVED AU NATUREL

SWEET CANAPÉS - EACH

Mini Chocolate Profiterole 4

MINI CHOUX PASTRY, WHIPPED GUERNSEY CREAM AND DARK
VALHRONA CHOCOLATE SAUCE



2 COURSE MENU - £55.00 PP

3 COURSE MENU - £65.00 PP

STARTER

Waldorf Salad

PASSE CRASSANE PEAR, GORGONZOLA CHEESE AND TOASTED WALNUTS.
SERVED WITH HONEY AND MUSTARD DRESSING (V)

Escargots en Persillade

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

Citrus Cured Salmon

LOCH DUART SALMON WITH HORSERADISH CRÈME CRU AND TROUT ROE. SERVED WITH OLIVE OIL & DILL

Steak Tartare

CHOPPED RAW HEREFORD BEEF WITH CORNICHONS, CAPERS AND EGG YOLK. SERVED WITH A GRILLED BAGUETTE CROUTE

MAIN

Celeriac Steak Bourguignon

GARNISHED WITH HERITAGE CARROTS, PEARL ONIONS & CHANTERELLE MUSHROOMS.
SERVED WITH GREMOLATA AND RED WINE JUS (V)

Chicken & Champagne Pie

WITH CHESTNUT MUSHROOMS, LEEKS, CARROTS, CARAMELISED ONIONS IN
PORTE NOIRE BRUT CHAMPAGNE AND TRUFFLE 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

Black Forest

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

Apple & Blackberry Crumble

GRANOLA CRUMBLE WITH APPLE AND BLACKBERRY. SERVED WITH CUSTARD ICE CREAM

Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

Stinking Bishop Cheese Soufflé

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

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU, AND WE CANNOT GUARANTEE THE COMPLETE ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGALLY RECOGNISED ALLERGENS IS AVAILABLE UPON REQUEST, HOWEVER WE ARE UNABLE TO PROVIDE DETAILS ON OTHER ALLERGENS. A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.



3 COURSE MENU - £75.00 PP

STARTER

Waldorf Salad

PASSE CRASSANE PEAR, GORGONZOLA CHEESE AND TOASTED WALNUTS. SERVED WITH HONEY AND MUSTARD DRESSING (V)

Steak Tartare

CHOPPED RAW HEREFORD BEEF WITH CORNICHONS, CAPERS AND EGG YOLK. SERVED WITH A GRILLED BAGUETTE CROUTE

Citrus Cured Salmon

LOCH DUART SALMON WITH HORSERADISH CRÈME CRU AND TROUT ROE. SERVED WITH OLIVE OIL & DILL

Escargots en Persillade

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

MAIN

Celeriac Steak Bourguignon

GARNISHED WITH HERITAGE CARROTS, PEARL ONIONS & CHANTERELLE MUSHROOMS.
SERVED WITH GREMOLATA AND RED WINE JUS (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, CHOCOLATE SPONGE, 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

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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

Waldorf Salad

PASSE CRASSANE PEAR, GORGONZOLA CHEESE AND TOASTED WALNUTS. SERVED WITH HONEY AND MUSTARD DRESSING (V)

Steak Tartare

CHOPPED RAW HEREFORD BEEF WITH CORNICHONS, CAPERS AND EGG YOLK. SERVED WITH A GRILLED BAGUETTE CROUTE

Citrus Cured Salmon

LOCH DUART SALMON WITH HORSERADISH CRÈME CRU AND TROUT ROE. SERVED WITH OLIVE OIL & DILL

Lobster Raviolo

GARNISHED WITH TROUT ROE. SERVED WITH A RICH LOBSTER BISQUE

MAIN

Celeriac Steak Bourguignon

GARNISHED WITH HERITAGE CARROTS, PEARL ONIONS & CHANTERELLE MUSHROOMS.
SERVED WITH GREMOLATA AND RED WINE JUS (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, CHOCOLATE SPONGE, 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

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3 COURSE MENU - £105.00 PP

STARTER

Waldorf Salad

PASSE CRASSANE PEAR, GORGONZOLA CHEESE AND TOASTED WALNUTS. SERVED WITH HONEY AND MUSTARD DRESSING (V)

Steak Tartare

CHOPPED RAW HEREFORD BEEF WITH CORNICHONS, CAPERS AND EGG YOLK. SERVED WITH A GRILLED BAGUETTE CROUTE

Citrus Cured Salmon

LOCH DUART SALMON WITH HORSERADISH CRÈME CRU AND TROUT ROE. SERVED WITH OLIVE OIL & DILL

Escargots en Persillade

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

MAIN

Celeriac Steak Bourguignon

GARNISHED WITH HERITAGE CARROTS, PEARL ONIONS & CHANTERELLE MUSHROOMS.
SERVED WITH GREMOLATA AND RED WINE JUS (V)

Lemon Sole Meunière

PAN FRIED. SERVED WITH A CAPER AND PARSLEY BEURRE NOISETTE

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, CHOCOLATE SPONGE, 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

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