

# LUNCH & THEATRE MENU

AVAILABLE EVERY LUNCH FROM 12:00 TO 15:00  
MONDAY TO FRIDAY 17:00 TO 18:00 AND FROM 21:00

Two Courses	£28.95
Three Courses	£34.95

## STARTERS

**Beetroot & Goat Cheese**  
DICED SWEET RED BEETROOT WITH GOAT'S CURD, CORNICHONS AND CAPERS. SERVED WITH CRISP BREAD

**Scallop, Lobster & Shrimp Pelmeni**  
TRADITIONAL DUMPLINGS GARNISHED WITH TROUT ROE. SERVED WITH LOBSTER BISQUE

**Steak Tartare**  
CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS AND CAPERS. SERVED WITH EGG YOLK AND CRISP BREAD  
**ADD 10g SIBERIAN STURGEON CAVIAR. SUPPLEMENT £16**

## MAINS

**Truffle & Champagne Humble Pie**  
WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKES, MUSHROOMS, CELERIAC, BABY ONIONS AND TRUFFLE VELOUTÉ UNDER PUFF PASTRY

**Chicken Kyiv**  
CHICKEN BREAST SERVED ON GARLIC & PARSLEY BUTTER

**Pan-Seared Salmon Fillet**  
SERVED WITH MUSSELS AND A LIGHT VERMOUTH FISH VELOUTÉ

## DESSERT

**Flaming Crème Brûlée**  
WITH WILD MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

**Lemon Sorbet**  
SERVED WITH MINT AND CANDIED LEMON RIND

**Sticky Toffee Pudding**  
INFUSED WITH RAGNAUD SABOURIN COGNAC. SERVED WITH VANILLA ICE CREAM

## VODKA SHOTS AT -18°C

25ml

**Staritsky & Levitsky Small Batch** £7  
FILTERED THROUGH FINE SAND, RESTED FOR 28 DAYS

**Staritsky & Levitsky Reserve** £9  
FILTERED THROUGH BIRCH CHARCOAL, RESTED FOR 28 DAYS

**Staritsky & Levitsky Private Cellar** £12  
FILTERED THROUGH MOUNTAIN CRYSTAL, RESTED FOR 90 DAYS

## 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** £59 / £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** £16 / £32  
GRADE 'A', SERVED AU NATUREL, WITH LEMON AND TABASCO

## TARTARES

SMALL / LARGE

**Salmon Tartare** £16 / £30  
WITH CORNICHONS AND CAPERS, DILL AND TROUT ROE. SERVED WITH CRISP BREAD  
**ADD 10g SIBERIAN STURGEON CAVIAR. SUPPLEMENT £16**

**Steak Tartare** £16 / £30  
CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS AND CAPERS. SERVED WITH EGG YOLK AND CRISP BREAD  
**ADD 10g SIBERIAN STURGEON CAVIAR. SUPPLEMENT £16**

**Tuna Tartare** £18 / £32  
DICED YELLOWFIN TUNA WITH AVOCADO PUREE, ORANGE SEGMENTS & BABY RADISH. SERVED WITH A LIGHT SOY AND CITRUS DRESSING.

## EGGS ALL DAY

SMALL / LARGE

**Eggs Florentine** £9 / £17  
POACHED CORNISH FREE RANGE EGG WITH SPINACH, SERVED ON A TOASTED MUFFIN WITH HOLLANDAISE SAUCE AND PARMESAN

**Eggs Royale** £12 / £23  
POACHED CORNISH FREE RANGE EGG WITH COLD-SMOKED SALMON ON A TOASTED MUFFIN WITH HOLLANDAISE SAUCE AND TROUT ROE

**Eggs Benedict** £13 / £25  
POACHED CORNISH FREE RANGE EGG WITH HUMPSHIRE DUROC HAM ON A TOASTED MUFFIN WITH HOLLANDAISE SAUCE AND BLACK TRUFFLE

## STARTERS

**Beetroot & Goat's Cheese** £9.5 / £19  
DICED SWEET RED BEETROOT WITH GOAT'S CURD, CORNICHONS AND CAPERS. SERVED WITH CRISP BREAD  
SMALL/LARGE

**VSOP Prawn Cocktail** £14  
KING PRAWNS, CRISPY LETTUCE WITH VSOP COGNAC MARY ROSE SAUCE

**Smoked Salmon** £17  
COLD-SMOKED SEVERN & WYE SALMON. SERVED WITH BUTTERED RYE BREAD AND LEMON

**Truffle, Potato & Mushroom Vareniki** £18  
TRADITIONAL DUMPLINGS, GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ

**Stinking Bishop Cheese Soufflé** £19  
DOUBLE-BAKED SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE & GINGER CHUTNEY

**Scallop, Lobster & Shrimp Pelmeni** £22  
TRADITIONAL DUMPLINGS GARNISHED WITH TROUT ROE. SERVED WITH LOBSTER BISQUE

## MAINS

**Truffle & Champagne Humble Pie** £19.5  
WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKES, MUSHROOMS, CELERIAC, BABY ONIONS AND TRUFFLE & VELOUTÉ UNDER PUFF PASTRY

**Chicken & Champagne Pie** £24.5  
WITH BOLLINGER CHAMPAGNE, SHITAKE MUSHROOMS, LEEKS, CARROTS, CARAMELISED ONIONS AND VELOUTÉ UNDER PUFF PASTRY

**Steak Chaché with Fried Duck Egg** £27  
GRILLED CHOPPED SCOTCH BEEF, TOPPED WITH MELTED GRUYÈRE CHEESE, SERVED WITH PEPPER CORN SAUCE

**Chicken Kyiv** £27  
CHICKEN BREAST SERVED ON GARLIC & PARSLEY BUTTER

**Lemon Sole Meunière** £38  
PAN-FRIED LEMON SOLE  
SERVED WITH A CAPER AND PARSLEY BEURRE NOISETTE

**Lobster Macaroni & Cheese Thermidor** £38  
WITH WHOLE LOBSTER TAIL, MOZZARELLA, ENGLISH CHEDDAR AND AGED PARMESAN

**Salmon En Croûte with Champagne Sauce** £39  
LOCH DUART SALMON, HAND-DIVED SCALLOP MOUSSE AND MUSHROOM DUXELLE WRAPPED IN PUFF PASTRY. SERVED WITH CHAMPAGNE BEURRE BLANC

**Chateaubriand for One** £39 / £49  
28-DAY AGED ABERDEENSHIRE SCOTCH BEEF. PAN-ROASTED, SERVED WITH CELERIAC PUREE SHALLOT LYONNAISE AND TRUFFLE JUS  
150g / 225g

**Beef Wellington for Two** £49  
28-DAY AGED FILLET OF ABERDEENSHIRE SCOTCH BEEF SERVED WITH TRUFFLE JUS. ALLOW 45 MINUTES  
PER PERSON

## SIDES

**French Fries** £6

**Truffled French Fries** £9

**Mixed Leaf Salad** £6  
WITH HOUSE DRESSING AND OLIVE OIL CROUTONS

**Mashed Potatoes** £8

**Truffled Mashed Potatoes** £10

**Fine Green Beans** £8

**Sautéed Spinach** £8  
IN CONFIT GARLIC OLIVE OIL

## BREAD & BUTTER

PER BASKET

**Classic Baguette & Netherend Farm Butter** £4.5  
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

## DESSERTS

**Two Boozy Chocolate Truffles** £5  
HOMEMADE TRUFFLES INFUSED WITH GLENFIDDICH 12 YEAR AND LAPHROAIG 10 YEAR WHISKY

**Limonnaya Vodka** £7  
SHOT OF LEMON-INFUSED VODKA SERVED AT -18°C

**Eclair** £7  
DARK CHOCOLATE GLAZE, WHIPPED GUERNSEY CREAM FILLING

**Strawberries & Cream Soufflé** £9  
SERVED WITH FRESH STRAWBERRIES. ALLOW 15 MINUTES

**Black Forest Chocolate Mousse** £10  
LAYERS OF LIGHT CHOCOLATE MOUSSE, CHOCOLATE SPONGE AND GRIOTTINE CHERRIES WITH CHANTILLY CREAM AND CHOCOLATE SHAVINGS

**Flaming Crème Brûlée** £12  
WITH WILD BALI VANILLA, FLAMBÉED AT THE TABLE

**Sticky Toffee Pudding** £12  
INFUSED WITH RAGNAUD SABOURIN COGNAC  
SERVED WITH VANILLA ICE CREAM

**Baked Saint-Marcellin & Truffle Honey** £13  
UNPASTEURISED SAINT-MARCELLIN COWS MILK CHEESE, BAKED WITH TRUFFLE HONEY

**BBR Signature Chocolate Glory** £16  
VALRHONA DARK CHOCOLATE, PRALINE CRUNCH, COFFEE MOUSSE AND CARAMELISED HAZELNUTS WITH HOT CHOCOLATE SAUCE

• VEGAN VERSION AVAILABLE ON REQUEST

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