

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 Crôte 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