

## VODKA SHOTS AT -18°C

25ml

**Russian Standard Original Vodka**  
4 TIMES DISTILLED, CHARCOAL FILTERED

**Russian Standard Gold Vodka**  
4 TIMES DISTILLED WITH GINSENG EXTRACT

**Russian Standard Platinum Vodka**  
4 TIMES DISTILLED, SILVER FILTERED

## CAVIAR

20g

**Siberian Sturgeon Caviar**  
MILD FLAVOUR, BLACK TO AMBER BROWN COLOUR.  
SERVED WITH CRÈME FRAÎCHE AND BLINI

**Russian Oscietra Caviar**  
FULL FLAVOUR, AMBER BROWN COLOUR.  
SERVED WITH CRÈME FRAÎCHE AND BLINI

**Amurski Sturgeon Caviar**  
RICH FLAVOUR, AMBER BROWN TO GOLDEN COLOUR.  
SERVED WITH CRÈME FRAÎCHE AND BLINI

**Dégustation of Three Caviars**  
SIBERIAN, RUSSIAN OSCIETRA AND AMURSKI STURGEON CAVIARS.  
SERVED WITH CRÈME FRAÎCHE AND BLINI

## OYSTERS

THREE / SIX

**Jersey Rock Oysters**  
GRADE 'A', SERVED AU NATUREL, WITH LEMON AND TABASCO

**Gratinated Oysters 'Orloff'**  
BAKED WITH BÉCHAMEL, PARMESAN AND BLACK TRUFFLE

## STARTERS

- Winter Leaf Salad**  
SEASONAL BITTER LEAVES, SERVED WITH VINAIGRETTE DRESSING

**Escargots en Persillade**  
SNAILS IN PARSLEY & GARLIC BUTTER WITH SMOKED ALSACE BACON AND POTATO FOAM

**French Onion Soup**  
CLASSIC CARAMELISED ONION AND CHICKEN SOUP,  
GRILLED GRUYÈRE CHEESE ON BRIOCHE TOAST

**Steak Tartare**  
CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS AND CAPERS.  
SERVED WITH CONFIT EGG YOLK AND BAGUETTE CROUTONS

**Steak Tartare Imperial**  
SERVED WITH 10g SIBERIAN STURGEON CAVIAR

STARTERS CONTINUED >>>

• VEGAN VERSION AVAILABLE ON REQUEST

STARTERS CONTINUED >>>

**Salmon Tartare**  
WITH CAPERS, PICKLED CUCUMBER, DILL AND SALMON ROE.  
SERVED WITH BAGUETTE CROUTONS

**Salmon Tartare Imperial**  
SERVED WITH 10g SIBERIAN STURGEON CAVIAR

- Truffle, Potato & Mushroom Vareniki**  
RUSSIAN DUMPLINGS, GARNISHED WITH CRISPY SHALLOTS AND  
SERVED WITH FOREST MUSHROOMS VELOUTÉ

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

**Lobster, Crab & Shrimp Pelmeni**  
RUSSIAN DUMPLINGS, GARNISHED WITH SALMON ROE AND  
SERVED WITH LANGOUSTINE BISQUE

**Crab Salad 'St Petersburg'**  
RUSSIAN CLASSIC OF HANDPICKED CRAB WITH PAN-FRIED SCALLOP,  
PICKLED CUCUMBER, BROWN CRAB MAYONNAISE IN A CRISP TART CASE

## MAINS

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

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

**Steak Tartare**  
CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS AND CAPERS.  
SERVED WITH CONFIT EGG YOLK AND BAGUETTE CROUTONS

**Steak Tartare Imperial**  
SERVED WITH 15g SIBERIAN STURGEON CAVIAR

**Salmon Tartare**  
WITH CAPERS, PICKLED CUCUMBER, DILL AND SALMON ROE.  
SERVED WITH BAGUETTE CROUTONS

**Salmon Tartare Imperial**  
SERVED WITH 15g SIBERIAN STURGEON CAVIAR

- Truffle, Potato & Mushroom Vareniki**  
RUSSIAN DUMPLINGS, GARNISHED WITH CRISPY SHALLOTS AND  
SERVED WITH FOREST MUSHROOMS VELOUTÉ

**Steak Haché with Fried Duck Egg**  
CHOPPED SCOTCH ONGLET STEAK GRILLED OVER COALS, TOPPED WITH  
MELTED GRUYÈRE CHEESE, SERVED WITH PEPPERCORN SAUCE

**Sea Bream Antiboise**  
GRILLED OVER COALS AND, SERVED WITH TOMATO FONDUE, OLIVES,  
ANCHOVIES, LEMON AND AIOLI

**Truffle Macaroni Cheese**  
WITH BLACK TRUFFLE, GRUYÈRE, MOZZARELLA, PARMESAN AND  
REBLOCHON CHEESE

**Pan-Fried Veal Liver**  
LIMOUSIN VEAL LIVER SERVED WITH ALSACE BACON AND  
CARAMELISED ONION & MADEIRA SAUCE

**Moules au Champagne**  
MUSSELS COOKED IN CHAMPAGNE WITH HERBS, CREAM AND SHALLOTS

MAINS CONTINUED >>>

• VEGAN VERSION AVAILABLE ON REQUEST

MAINS CONTINUED >>>

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

**Rabbit à la Moutarde**  
SLOW-COOKED LEG OF BRETAGNE RABBIT, STUFFED WITH RABBIT SHOULDER,  
PISTACHIOS, RAISINS AND HERBS, SERVED WITH MUSTARD SAUCE

**Lobster Macaroni Cheese**  
WITH FRESH LOBSTER, GRUYÈRE, MOZZARELLA AND PARMESAN

**Chateaubriand for One**  
28-DAY AGED ABERDEENSHIRE SCOTCH BEEF GRILLED OVER COALS AND  
SERVED WITH TRUFFLE JUS

**Turbot Coulibiac with Champagne Sauce**  
RUSSIAN SPECIALITY OF TURBOT FILLET AND HAND-DIVED SCALLOP MOUSSE  
WRAPPED IN PUFF PASTRY. SERVED WITH CHAMPAGNE BEURRE BLANC

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

## SIDES

- French Fries
- Truffled French Fries
- Mashed Potatoes
- Truffled Mashed Potatoes
- Crushed Minted Peas
- Roasted Carrots & Parsnips  
GLAZED WITH MAPLE SYRUP
- Tenderstem Broccoli  
SERVED WITH ROASTED HAZELNUT
- Sautéed Spinach  
IN CONFIT GARLIC OLIVE OIL
- Winter Leaf Salad  
SERVED WITH VINAIGRETTE DRESSING
- Grilled Hispi Cabbage  
GRILLED OVER COALS, SERVED WITH GREEN GODDESS DRESSING

• VEGAN VERSION AVAILABLE ON REQUEST

## BY THE GLASS

### CHAMPAGNE 125ml glass

Moët & Chandon Brut Impérial, NV  
Taittinger Brut Réserve, NV  
Moët & Chandon Rosé Impérial, NV  
Bollinger Special Cuvée, NV  
Bollinger Rosé, NV  
Ayala Blanc de Blancs Grand Cru, 2014  
Billecart-Salmon Rosé, NV

### WHITE 125ml glass

Picpoul de Pinet, Château de la Mirande, Languedoc, France, 2020  
Tinpot Hut Sauvignon Blanc, Marlborough, New Zealand, 2020  
Gavi di Gavi 'Lugarara' La Giustiniana, Piedmont, Italy, 2020  
Chablis, Domaine L'Églantière, Jean Durup, Burgundy, France, 2020  
Sancerre 'La Vigne Blanche', Domaine Henri Bourgeois, Loire, France, 2018  
Bourgogne Chardonnay 'Terroir Noble', Vincent Girardin, Meursault, France, 2017  
Pouilly Fuissé 'Vieilles Vignes', Domaine Corsin, Burgundy, France, 2017

### ROSÉ 125ml glass

Sancerre Rosé, Domaine André Dezat, Loire, France, 2020

### RED 125ml glass

Château Mayne-Graves, Bordeaux Supérieur, France, 2018  
Rioja Reserva, Bodegas Izadi, Spain, 2017  
Kaiken Malbec 'Ultra', Mendoza, Argentina, 2017  
Tinpot Hut Pinot Noir, Marlborough, New Zealand, 2018  
Château La Tour de By, Cru Bourgeois, Médoc, Bordeaux, France, 2012  
Mercurey 'Vieilles Vignes', Domaine Faiveley, Burgundy, France, 2017  
Bourgogne Pinot Noir, Domaine Glantenay, Volnay, Burgundy, France, 2018

### SWEET & PORT 75ml glass

Château Delmond, Sauternes, Bordeaux, France, 2015  
Fonseca 20 Year Old Tawny Port, Douro, Portugal  
Château Suduiraut, 1er Cru, Sauternes, Bordeaux, France, 2009  
Vin de Constance, Klein Constantia Estate, Constantia, South Africa, 2017

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

## DESSERTS

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

- Limonnaya Vodka  
SHOT OF LEMON-INFUSED VODKA SERVED AT -18°C
- Rice Pudding & Plum Compote  
WITH ALMOND, HONEYCOMB AND FRESH PLUMS

Flaming Crème Brûlée  
WITH PAPUA NEW GUINEA VANILLA, FLAMBÉED AT THE TABLE

Tarte Tatin  
CLASSIC APPLE TART SERVED WITH CALVADOS ICE CREAM AND CARAMEL SAUCE

Chocolate Tart  
DARK CHOCOLATE IN A CRISPY TART CASE, SERVED WITH CARDAMOM ICE CREAM

Île Flottante  
FLOATING ISLAND OF POACHED MERINGUE IN CRÈME ANGLAISE WITH SOFT TOFFEE AND ROASTED ALMONDS

**BBR Signature Chocolate Glory**  
VALRHONA DARK CHOCOLATE, PRALINE CRUNCH, HAZELNUT MOUSSE, HALAL COFFEE MARSHMALLOW WITH HOT CHOCOLATE SAUCE

Stinking Bishop Cheese Soufflé  
DOUBLE-BAKED SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE, SERVED WITH PEAR & GINGER CHUTNEY

- VEGAN VERSION AVAILABLE ON REQUEST

