

BiBi

ਬੀਬੀ

We work directly with farmers both in the UK and in India for our produce.
Our meat is bred by artisan farmers across Britain, available cuts change daily.
Day boat seafood is delivered every day from our suppliers across the British Isles.

Snacks



Wookey-hole Cheese Papad (v) 5

Sweetcorn Kurkure (v) 6

Cod Vada 6

Chaat



At BiBi, our inspiration of chaat comes from street food across India.

We champion the authentic flavours of sweet, spicy, salty and sour chaats.

Orkney Scallop Nimbu Pani 18

Raw scallops, Indian lemonade

Raw Highland Beef Pepper Fry 14

Fermented Tellicherry peppercorns

Nashpati Bhel (ve) 9

Heritage puffed grains, Pear granita

Autumn Tomato Salad (v) 12

Mumbai-Style shorba, Sussex tomatoes

Sigree



The Sigree – the Indian Grill – is loved throughout the subcontinent. We explore flavours from Kashmir in the North to Kerala in the South; from Afghanistan in the West to Assam in the East.

We grill over sustainable Holm Oak charcoal from the South Downs.

Khatti Meethi Pollock 16

Drop dosa, Peanut podi

Sharmaji's Lahori Chicken 12

Cashew and yoghurt whey

Chukh Masala Tikka 10

Chicken thigh, Fermented chilli paste

Swaledale Lamb Belly Galouti 9

Coriander and mint chutney

Achari Highland Beef Sirloin 26

Cold-pressed mustard oil

Aged Swaledale Lamb Chop Barra 22

Kashmiri Walnut Doon Chettin, Rogani oil

Buffalo Milk Paneer (v) 10

Fenugreek kebab masala

Truffle and King Oyster Khichdi (v) 20

Millet porridge, fermented lentils

Okra Salan (ve) 9

Peanut and sesame

Chatpata Melilot Farm Sweet Potatoes (v) 8

Green mango and coriander seed masala

Dahi Aubergine (v) 10

Tempered yoghurt, Tamarind



Sides



Roomali Roti (v) 3

Kaima Yakhni Pulao 6

Bibari's Joha Rice (ve) 5

Grass-Fed Ghee Daal (v) 6

Boondi Raita (v) 5

