

BiBi

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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
Oyster Pachadi 8
Morecambe Bay Shrimp Vada 8

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 *Add Fresh Black Truffle 15*

Loch Duart Salmon Jhal Muri 14
Raw Salmon, Odia Mustard Oil emulsion

Raw Belted Galloway Beef Pepper Fry 14
Fermented Tellicherry peppercorns

Nashpati Bhel (ve) 9
Heritage puffed grains, Pear granita

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 Cod 18
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 10
Coriander and mint chutney

Aged Swaledale Lamb Chop Barra 22
Kashmiri Walnut Doon Chettin, Rogani oil

Achari British Wagyu 55
Green chilli chutney, Burnt onions

Buffalo Milk Paneer (v) 10
Fenugreek kebab masala

Dahi Aubergine (v) 10
Tempered yoghurt, Tamarind

Truffle and King Oyster Khichdi (v) 20
Millet porridge, Amritsari wadi

Cauliflower Malai (v) 12
Cashew and Paneer Makhmali *Add Fresh Black Truffle 15*

Okra Salan (ve) 9
Peanut and sesame

Chatpata Melilot Farm Sweet Potatoes (v) 8
Green mango and coriander seed masala



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

Produce Origin



The food at BiBi is influenced by our travels across the Indian sub-continent. Our approach is guided by our sourcing of all of our produce. Highlighted below are the farms we source our spices from.

