

BiBi

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Sample Menu

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 regularly.
Day boat seafood is delivered every day from our suppliers across the British Isles

Snacks



Wookey-hole Cheese Papad (v) 7

Lobster, Crab & Caviar Pao 15 ea

Malai Kofta Kebab (v) 9

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 22

Raw Scallops, Blood orange, Indian lemonade

Hereford Beef Pepper Fry 16

Raw Beef sirloin, Fermented tellicherry peppercorns

Nashpati Bhel (ve) 14

Puffed heritage grains, Conference pear

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.

Green Chilli Turbot 40

Fermented green chilli, Smoked mussels, Courgette chaas

Cornish Native Lobster Tikka 60

Malai lobster tikka, Saffron and kewra shorba, Lobster and Crab pao

Sharmaji's Lahori Chicken 18

Awadhi chicken breast, Cashew and yoghurt whey

Swaledale Lamb Belly Galouti 15

Coriander and mint chutney, Indian onion

Aged Swaledale Lamb Chop Barra 34

Kashmiri walnut doon chettin, Ver masala oil

Buffalo Milk Paneer (v) 14

Green pepper emulsion, Mixed grill onions

Dahi Aubergine (v) 14

Tempered yoghurt, Chettinad masala

Asparagus and Morel Makhmali (v) 26

Wild mushrooms, Wild garlic, Roasted fenugreek

Okra Salan 12

Peanut and sesame, Fermented chilli oil



Sides



Roomali Roti (v) 4

Kaima Yakhni Pulao 8

Grass-Fed Ghee Daal (v) 8

Sona Masuri Rice (v) 7

If you have any allergies or require any nutritional information please notify a member of staff.
A discretionary 12.5% Service charge will be added to your bill. All prices include vat.

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.

