

# BiBi

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*Please note this is a 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.*

## Shuroo



*Small dishes to start your BiBi experience.*

## Chaat



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

## 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.*

Wookey-hole Cheese Papad (v) 7

Sweetcorn Kurkure 9 (v/ve)

Truffle and Mooli Dokhla 10

Devon Scallop Nimbu Pani 26

*Raw scallop, Pickled lychees*

Smoked Stone Bass Papdi 12

*Wild bass, Peanut and Tamarind*

Nashpati Bhel (ve) 12

*Puffed heritage grains, Asian pear*

Cornish Pea Dahi Puri (v) 14

*Pea puri, Oli's garden peas, White mattar chaat*

Khatti Meethi Stone Bass 28

*Peanut podi, Drop dosa*

Green Chilli Turbot 42

*Cornish day-boat turbot, Smoked mussels*

Jawahari Kebab 14

*Green pepper sauce, Jeera chat masala*

Sharmaji's Lahori Chicken 22

*Cashew and yoghurt whey, Roghani kulcha*

Texel Lamb Shoulder Galouti 18

*Coriander and mint chutney, Roomali roti*

Aged Lamb Barra Kebab 36

*Kashmiri walnut doon chettin, Vaer masala oil*

Dahi Aubergine (v/ve) 12

*Tempered yoghurt, Tamarind glaze*

Mangalori Achari Jersey Royals (v/ve) 10

*Tomato chutney, Roasted curry leaves*

Okra Salan (ve) 10

*Peanut and sesame, Fermented chilli oil*

Guernsey Cow's Milk Paneer (v) 18

*Fenugreek kebab masala, Truffle emulsion*



## Sides



Roomali Roti (v) 4

Kaima Yakhni Pulao 8

Grass-Fed Ghee Daal (v/ve) 8

Gobindbogh Rice (v/ve) 7

# 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.

