

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

Shuroo



Small dishes to start your BiBi experience.

Wookey-hole Cheese Papad (v) 7
Malai Kofta (v) 7
Truffle and Mooli Dhokla (v) 10
Chettinad Chicken Liver Pao 10

Chaat



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

Devon Scallop Nimbu Pani 26
Raw Beef and Oyster Pepper Fry 18
Nashpati Bhel (ve) 12
Kuri Squash Dahi Puri (v) 12

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

Green Chilli Halibut 38
Cuttlefish Salan 18
Sharmaji's Lahori Chicken 20
Swaledale Lamb Shoulder Galouti 16
Aged Lamb Barra Kebab 36

Mushroom and Truffle Methi Malai (v) 20
Buffalo Milk Paneer (v) 14
Dahi Aubergine (v/ve) 12
Okra Salan (ve) 10

Sides



Roomali Roti (v) 4
Kaima Yakhni Pulao 8

Grass-Fed Ghee Daal (v) 8
Gobindbogh Rice (v/ve) 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.

