

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/ve) 7

Truffle and Mooli Dokhla (v) 10

Assamese Mushroom Chai (ve) 4

Chaat



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

Stone Bass, Oyster & Rhubarb Kaanji 16

Devon Scallop Nimbu Pani 26

Nashpati Bhel (ve) 12

Chukh Sweet Potatoes (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 South Downs.

Ajwaini Cod 28

Sharmaji's Lahori Chicken 20

Aged Swaledale Lamb Barra 36

Ex-dairy Devon Goat Galouti 16

Mushroom & Wiltshire Truffle Kichdi (v) 18

Dahi Aubergine (v/ve) 14

Okra Salan (ve) 10

Buffalo Milk Paneer (v) 14



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.

