

# 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.*

## 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.*

## Sides



Wookey-hole Cheese Papad (v/ve) 7

Malai Kofta Kebab (v) 10

Assamese Mushroom Chai (ve) 6

Ladi Pav 8

Trout & Oyster Jal Jeera Kaañji 16

Devon Scallop Nimbu Pani 26

Nashpati Bhel (ve) 12

Violina Pumpkin Dahi Puri (v) 14

Cornish Cuttlefish Salan 18

Green Chilli Halibut 35

Sharmaji's Lahori Chicken 20

Ex-dairy Devon Goat Galouti 16

Lamb & Wild Garlic Haleem 16

Malai Cauliflower with Truffle (v) 25

Buffalo Milk Paneer (v) 15

Chukh Masala Sweet Potato (v) 10

Dahi Aubergine (v) 14

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.

