

SMALL PLATES

Raj Kachori | 17

Spiced Potatoes, Sprouts,
Pomegranate, Tamarind Chutney

Samosa Papdi Chaat | 15

Punjabi Vegetable Samosa,
Wheat Crisp, Sev, Mint Chutney

Trio of Dosa

Aloo Masala | 13 
Duck Chettinad | 18

Akuri Truffle Naan | 13

Indian Spiced Scrambled Eggs,
Tellicherry Pepper, Truffle Oil

Rarah Keema Pao | 21

Spiced Lamb Mince
& Onion Salad

Tangra Chilli Chicken | 15

Corn-Fed Chicken, Padron Chilli,
Spring Onion, Kokum, Soy

Adipoli Prawns | 17

Pink Prawns, Garlic, Curry Leaves,
Fresh Turmeric

TANDOOR

Chilgoza Malai Broccoli | 17

Charred Broccoli, Tomato Dust,
Cheese

Paneer Tikka Mushroom | 19

Homemade Cottage Cheese,
Seasonal Mushroom, Pickle

Tandoori Chicken | 28

Spiced Yoghurt, Malt Vinegar,
Black Salt, Homemade Chaat Masala

Malai Chicken Tikka | 21

Yoghurt, Cheese, Mace,
Green Cardamom

Achari Lamb Chops | 49

Cornwall Lamb, Pickling Spices,
Pickled Onion

Recheado Fish Tikka | 24

Stone Bass, Goan Spices,
Fried Onion, Chilli Paste

BB's Tandoor Platter | 42

Tandoori Prawns, Achari Lamb Chop,
Tandoori Chicken, Paneer Tikka

■■■■■ FESTIVE SPECIALS ■■■■■

*Get into the holiday spirit with our
hearty celebration to savour this season*

Kashmiri Rogan Josh | 39

Slow-Cooked Hampshire Lamb Leg, braised with Kashmiri Chillies, Black Cumin,
Fennel, Ginger and Cloves. Served with Saffron Rice & Winter Potatoes

BB's Festive Punch | 32 (Serves 2)

Our House Blend of Festive Punch, Served in a 500ml Pitcher
Made with Patron Silver Tequila, Grapefruit Juice,
Pomegranate Juice, Lime & Sugar

FEAST OF BOMBAY

■■■■■ £88pp | Wine Pairing £38 ■■■■■

(Minimum 2 People)

SMALL PLATES

Aloo Tikki Chaat

Crispy Potato Patties, Dried Peas, Honey Yoghurt

Gunpowder Chicken Nuggets

Coconut & Coriander Chutney

Adipoli Prawns

Pink Prawns, Garlic, Curry Leaves, Fresh Turmeric

Gewurztraminer Estate Reserve, Morande, Chile

BB'S TANDOOR PLATTER

Vegetarian

Paneer Tikka Sunheri, Tandoori Bharwan Mushroom,
Subzi Mewa Seekh

or

Non-Vegetarian

Cafreal Turkey Tikka, Adraki Lamb Chop,
Chicken Seekh Gilafi

Primitivo, Trastullo, Puglia, Italy

MAINS

(Any one of your choice)

Paneer Lababdar

Homemade Cottage Cheese, Tomatoes, Ginger,
Chillies, Fenugreek

Awadhi Murgh Biryani

Suffolk Chicken, Basmati Rice, Lucknowi Spices,
Fresh Coriander

Mughlai Lamb Korma

Braised Lamb, Poppy Seeds, Chironji,
Cashews, Yoghurt

Served with Bhindi Aloo, Dabba Dal,
Steamed Rice or Assorted Bread Basket

Pinot Noir, Lawson's Dry Hills, Marlborough, New Zealand

DESSERT

Cinnamon Toffee Pudding

Moist Cake, Cinnamon, Dates, Toffee
Tokaji Szamorondi, Dorgo, Tokaj, Portugal

Last order by 1:45pm (Lunch) 9:45pm (Dinner) and 8:45pm (Sunday).

■■■  Vegetarian. Please speak to your server for any allergens information. ■■■

Dishes may contain traces of allergens/nuts despite our persistent efforts. All prices include VAT.

A discretionary service charge of 2.5% and 12.5% cover charge will be added to your bill.

BIRYANIS

Dum Tarkari Biryani | 27 
Seasonal Vegetables,
Basmati Rice, Fried Onion

Awadhi Murgh Biryani | 30
Suffolk Chicken, Basmati Rice,
Lucknowi Spices, Fresh Coriander

Dum Lamb Biryani | 35
Slow Cooked Lamb,
Basmati Rice, Mint, Boiled Egg

SIDES

Punjabi Chole | 12 
Slow Cooked Chickpeas, Dried Mango,
Pomegranate Seeds, Black Salt

Urlai Roast | 9 
Spiced Baby Potatoes,
Black Stone Flower, Shallots, Peppers

Lasooni Palak | 9 
Baby Spinach, Whole Spices,
Fresh Chilli, Garlic

Dabba Dal | 10 
Overnight Cooked Black Lentils,
Butter, Fenugreek

Dal Panchmel | 10 
Jewels of Five Lentils, Tomato,
Ginger, Cumin

CURRIES

Chole Bhature | 30 
Slow Cooked Chickpeas, Pickle,
Dried Mango, Deep Fried Bread
(Served During Lunch Only)

Paneer Butter Masala | 23 
Charred Cottage Cheese,
Tomatoes, Fenugreek

Palak Malai Kofta | 21 
Seasonal Winter Vegetables, Leafy
Spinach, Cashew & Brown Onion Sauce

Kapurchala Baingan Bharta | 19 
Char-grilled Aubergine, Cloves,
Chilli Spices

Kerala Fish Curry | 27
Atlantic Cod, Tomato, Green Chillies,
Coconut, Curry Leaves

Junglee Maas | 34
Hampshire Mutton,
Dried Red Chilli, Clarified Butter

Bombay Prawn Masala | 28
Shallots, Kodumpuli,
Curry Leaves, Coconut

Tawa Crab | 36
Devon Crab Meat, Chilli,
Tomato, White Onion

Malabar Lamb Curry | 32
Dried Chilli, Peppercorn,
Coconut Milk

Chicken Tikka Makhani | 31
Charred Chicken, Fenugreek,
Creamy Tomato Sauce

Madras Chicken Curry | 28
Southern Spices, Coconut Milk

ACCOMPANIMENTS

Poppadom Basket | 6 

Dosa | 8 
Plain / Podi

Malabar Paratha | 8 

Roomali Roti | 8

Peshawari Naan | 10

Tandoori Roti | 6 

Naan | 6
Plain / Butter / Garlic

Bread Basket | 14

Garlic & Spinach Raita | 5 

Jeera Pulao | 6 

Steamed Basmati Rice | 5

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DESSERTS

Gulab Jamun Tiramisu | 13

Dark Chocolate, Mascarpone, Pedro Ximénez

Jalebi Cheesecake | 12

Saffron Caviar, Gram Flour, Malai

Banana Caramel Chocolate Pie | 12

Hazelnuts, White Chocolate, Salted Caramel

Rose Saffron Falooda | 11

Vermicelli, Reduced Milk, Rose Kulfi

Trio of Kulfi | 10

Rose, Saffron, Rabri

Trio of Sorbet | 9

Blood Orange, Mango, Passion Fruit

TEA & COFFEE

BB Cutting Chai | 6

Cooked with Homemade Spices

Tea | 5

English Breakfast / Earl Grey / Jasmine /
Chamomile / Fresh Mint by H.R. Higgins

Coffee | 5

Americano / Flat White / Cappuccino /
Espresso / Macchiato

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