

**SARTERS £7.00**

**Fish Dishes**

Babylon Seared Tuna.  
Calamari Fritter with Lemon and Aioli.  
Swordfish Ceviche with Red onion Salad.

**Meat Dishes**

Ham, Peas and a poached egg with a Salad of Wild Herbs.  
Chicken Liver Parfait & Toasted Truffle Brioche  
New York Carpaccio of Beef.

**Vegetarian Dishes**

Buttered Asparagus Spears with a Soft Boiled Egg.  
Goat Cheese & Cep Tart with Cress Salad.  
Roasted Beetroot & Buffalo Mozzarella Salad.

**@ £10**

Scallops with Pea Puree and Crispy Pancetta.

**MAINS £15.00**

**Fish Dishes**

Pan Seared Salmon & Soy Sauce.  
Fish & Chips served with Mushy Peas.  
Pan Seared Sea Bass with Shaved Fennel and Orange Salad.  
Poached Monk Fish, Purple Sprouting Broccoli and salsa Verde.

**Meat Dishes**

Calf's liver with Crispy Bacon, Mash and Braised Onion.  
Pulled Confit Duck, Spring Onion and Cucumber Salad.  
Roast Chicken Caesar Salad.  
BBBurger with French Fries.

**Vegetarian Dishes**

Penne Pasta with Garlic, Tomatoes, Red Chili and Basil.  
Asparagus Tart with a Parmesan Cheese Crust.  
Pea & Mint Risotto.

**From the Grill @ £20**

Whole Canadian Lobster and Chunky Chips.  
8oz/200g Fillet Steak with Chips and Bearnaise Sauce.  
Rib Eye Steak with a Rocket and Parmesan salad.  
Herb Crusted rack of Lamb with Potato Gratin.

**BBB SPECIALS @ £16**

Seafood Linguini with Chili, Garlic and Parsley.

**SHARING PLATTERS**

14oz/400g Chateaubriand £39

Surf & Turf: whole Canadian Lobster and 8oz/200g Fillet Steak £39

8 Bones Herb Crusted Rack of Lamb £32

**SIDES £3.00**

French Fries, Creamy Mash, Potato Gratin, Rocket & Parmesan Salad, Mushy Peas, Green Beans, Broccoli & Almonds.

**DESSERTS £7.50**

Mango Crème Brulee  
Peach Mousse  
Mascarpone Parfait  
Chocolate Fondant  
Vanilla and Pineapple Panacotta Ravioli  
Selection of Ice Cream  
(Chocolate, Vanilla and Pistachio)  
Selection of Cheese and Chutney