



Cocktails & Refreshments

BBar Classics

City Spritzer	£12
Hendricks gin, Pinot Grigio, elderflower cordial, ginger ale, fresh mint and cucumber	
Hummingbird Paloma	£12
Hornitos Tequila, Honey, Lime Juice, Passion Fruit, Grapefruit Soda	
Watermelon Mojito	£12
Tequila Gold, lime, sugar, fresh mint, topped with crushed watermelon	
My Precious	£12
Vanilla Vodka, Peach Schnaps, lemon juice, passion fruit juice, sparkling rose soda	

Timeless

Singapore Sling	£12
Plymouth Gin, Cherry Heering, Benedictine, Cointreau, pineapple Juice, lime juice, Grenadine, Angostura, soda	
Georgia Mint Julep	£12
Hennessy Brandy, peach brandy, fresh mint, sugar. water	

Fruity Cocktails

Don the Beachcombers Zombie	£12
Myers Dark Rum, Havana Golden Rum, Diplomatico Rum, unsweetened pineapple juice, lime juice, passion fruit syrup, Angostura, brown sugar	
Blueberry Vohito	£12
Absolut blueberry, lime juice, honey syrup, soda, fresh blueberries, fresh mint leaves	

Effervescent & Intense

Twinkle	£15
Absolut Vodka, St Germain Elderflower Liqueur, Lanson Champagne	
Valencia	£15
Apricot Brandy, Orange Juice, Orange Bitters, Lanson Champagne	
Mexican Truffle Old Fashioned	£12
Sazerac Rye, Jose Cuervo Tequila, Truffled honey, orange bitters	
Madagascar Espresso Martini	£12
Tito's Vodka infused with fresh Madagascar vanilla pods, Kahlua, Illy espresso	

Gin O'Clock

Elder, Rose & Cucumber	£12
Hendricks, Elderflower Tonic, Champagne, cucumber & mint	
Rosemary, Thyme & Mandarin	£12
Gin Mare, rosemary tonic, olive brine, fresh basil, black pepper	
Blueberry, Grapefruit & Coconut	£12
Brockmans Gin, coconut water, tonic, fresh mint	

Mocktails

Coco Loco	£8
Coconut cream, milk, Maraschino cherry syrup, lemon juice, angostura	
Mango Lassi	£8
Plain Yoghurt, full fat milk, rose water, runny honey, mango puree, freshly grated nutmeg	
Pan Asia Tiki Lemonade	£8
Pineapple juice, ginger juice, lime juice, sparkling apple juice, soda.	

Bar Snacks

South African Beef Biltong	Original Biltong, Peri Peri Biltong, BBQ Biltong, Garlic Cracked Pepper Biltong	£7 each
Bbar Braai broodjie	South African Famous Grilled Cheese Sandwich. Red Onion, Plum Tomatoes, Mrs Ball's Chutney	£12
Bobotie Spring Rolls	Beef Mince Blended with Cape Malay Spices, Mrs Ball's Chutney	£10
24 Karat Gold Butter Buffalo Wings	Blue Cheese Sauce	£15

bbar

BEERS

Budvar , Czech Republic 5%	Half	£3.00
<i>On Draught</i>	Pint	£6.00
Frontier , UK, 4.5%	330ml	£5.00
Tiger , Singapore, 4.8%	330ml	£5.00
Windhoek , Namibia 4%	330ml	£4.00
Estrella , Spain, 4.6%	330ml	£5.00
Hoegaarden Belgium ,5%	300ml	£6.00
Adnams Mosaic Pale Ale , UK 4.1%	330ml	£5.00
Goose Island IPA, USA 5.9%	330ml	£5.00
London Pride Ale , UK 4.7%	500ml	£8.00
Guinness Original , Ireland 4.2%	330ml	£5.00
Guinness West Indies Porter . Irl 6%	500ml	£8.00

CIDERS

Savannah Dry Cider SA, 5%	330ml	£5.00
Rekorderlig Cider , Sweden 4.5%	500ml	£6.00
Passion fruit or Strawberry & Lime		
Henry Westons Cider , UK 6.5%	500ml	£6.00

WINES BY GLASS

White Wine		175ml	250ml	500ml	Bottle	
Blanc de Mer 2018	South Africa	9	12	24	36	<i>Very rich with tastes of peach, quince and pear</i>
Pinot Grigio, L'Aristocratico	Italy	9	12	24	36	<i>Refreshing apple and lemon with almond nectarine finish.</i>
Picpoul de Pinet, Réserve Mirou	France	9	12	24	36	<i>Hawthorn blossom, green apple and lemon finish.</i>
Sauvignon Blanc, Walker Bay 2018	South Africa	12	16	32	48	<i>Firm and crisp, nuances of pineapple, lychee, passion fruit</i>
Petit Chablis, J. Moreau et Fils	France	13.5	18	36	54	<i>Light and refreshing with buttery honey notes.</i>
Rosé						
Le Beau Sud Grenache Rosé, Pays d'Oc	France	9.5	13	26	38	<i>Strawberry, white plum and juicy red currant.</i>
Côtes de Provence Rosé, Château La Gordonne	France	10	13.5	27	40	<i>Generous bouquet of blackcurrant and strawberry, citrus</i>
Wicked Lady White Zinfandel	USA	10	13.5	27	40	<i>Rich and fruity with blackberry, strawberry and vanilla.</i>
Red						
Veramonte Organic Carmenère	Chile	9	12	24	36	<i>Ripe blue and black fruits mellowed in oaky complexity</i>
Tekena Cabernet Sauvignon	Chile	7.5	10	20	30	<i>Medium-bodied red lovely ripe blackcurrant and raspberry</i>
Osado Malbec	Argentina	9	12	24	36	<i>Spicy and warming with blackberry and violet palate.</i>
Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo	France	10.5	14	28	42	<i>Warm and spicy with beautiful smooth woody undertones</i>
Chianti Classico, San Jacopo da Vicchiomaggio	Italy	13.5	18	36	54	<i>Soft ripe fruit lead by black cherry and roasted tomato</i>
Château Lyonnat, Lussac-Saint-Émilion	France	12	16	32	48	<i>Powerful yet subtle fruity character, vanilla finish.</i>
JJ Hahn Homestead Stelzer Road Merlot	Australia	10.5	14	28	42	<i>Stewed plum, perfumed violet and cassis, velvety tannins</i>

If you are allergic to any ingredients or have any dietary restrictions, please inform your waiter who can provide you with a list of allergens contained within our dishes. A discretionary 12.5% service charge will be added to your final bill. Prices are inclusive of VAT at the current standard rate.



WHILE YOU WAIT

Olives Manzanillo Queen Green Olives, Parsley & Garlic Dressing	£5
Beef Biltong Each 7 Original Biltong, Peri Peri Biltong, BBQ Biltong, Garlic & Cracked Pepper Biltong	£7

STARTERS

Classic Caesar Salad Shaved Parmesan, Crispy Bacon, Croutons	£12/£15
Add Chicken £3/£6	
Add Tiger Prawns £5/£8	
BBQ Chicken Salad Avocado, Roasted Tomatoes, Crispy Bacon, Avocado Mayonnaise	£12/19
Bobotie Spring Rolls Mrs Ball's Chutney	£10
£1 donated to Sentebale Charity	
Braai broodjie (v) South African Famous Grilled Cheese Sandwich. Red Onion, Plum Tomatoes, Mrs Ball's Chutney	£12

MAINS

The bbar Fish & Chips Experience Line Caught Cod, Mushy Peas, Triple Cooked Chips, Pickled Eggs, Curry, Chunky Tartare Sauce	£12/£19
Classic Cheese & Bacon Burger Tomato, Lettuce, Red Onion, Gherkin, Tomato Relish, bbar House Burger Sauce, French fries	£19
Butter Chicken Bunny Chow served with Fragrant Rice, Sambals, and Mrs Ball's Chutney	£22
BBQ Beef Short Ribs Charcoal Grilled Corn on the Cob, Sweet Potato Fries	£24
Tiger Prawns Linguine Rocket, Lemon, Chilli	£21
Superfood Cobb Sweet Potato, Kale, Beetroot, Avocado, Toasted Seeds, Coconut Bacon, Lemon Dressing	£12/£19

SIDES

French Fries	Creamed Spinach	Parmesan & Rocket Salad	£5 Each
Triple Cooked Chips	Corn on The Cob	Mixed Salad	
Sweet Potato Fries			



DESSERT MENU

bbar Honeycomb Ice Cream , Honeycomb chunks	£6
Bea Tollman's Vanilla Cheesecake Strawberry Coulis	£6
Ice Cream (3 Scoops) Vanilla, Strawberry, Chocolate, Peppermint Crisp, Chocolate Malteser, Butterscotch, Fruit Sorbet	£6
Cheese Platter Served with Oat Crumbles, Quince, Grapes, Chutney	£8

BLACK TEA

English Royal
Assam, Borengajuli Est.
Ceylon, Lover's Leap
Darjeeling, Margaret's
Masala Chai, Kuchipudi
Moroccan Mint
Lapsang Souchong

FLAVOURED BLACK TEA

Apple & Cinnamon
Lemon & Ginger

ROOIBOS & HONEYBUSH

Clanwilliam
Honeybush

FLAVOURED ROOIBOS

Sunshine Orange
Totonac Vanilla

HERBAL & FRUIT TEA

Egyptian Camomile
Peppermint
Fresh Mint
Apple Spiced Fruit
Delicious Berry
Exotic Strawberry & Kiwi

GREEN TEA

Kaika Cherry Sencha
Oriental Beauty, Marigold & Jasmin
Flying Snow, Marigold & Coconut
Summer Love, Carnation & Osmanthus

HOT CHOCOLATE

Monbana Chocolate & Whipped Cream

ILLY COFFEE

Espresso
Double Espresso
Cappuccino
Cafe Latte
Macchiato
Mocha
Flat White

LIQUOR COFFEE

Irish Coffee
Cafe Royal
Calypso Coffee

Tea £4 | Coffee £4.5 | Liquor Coffee £10 | Hot Chocolate £5

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bbarlondon.com | [@bbarlondon](https://www.instagram.com/bbarlondon) | +44 (0)20 7958 7000



WINES LIST

White Wines

Bouchard Finlayson

		175ml	250ml	500ml	Bottle	
Blanc de Mer 2018	SA	9	12	24	36	Very rich with tastes of peach, quince and pear
Sauvignon Blanc, Walker Bay 2018	SA	12	16	32	48	Firm and crisp, nuances of pineapple, lychee and passion fruit
Sauvignon Blanc Reserve 2017	SA				60	Fig, lemon zest and passion fruit with undercurrent of spice.
Sans Barique Chardonnay 2017	SA	12	16	32	48	Unoaked with an emphatic fruit purity
Crocodile's Lair Chardonnay 2017	SA	13.5	18	36	54	Great minerality. Pear, peaches and vanilla with an oak nutty finish
Missionvale Chardonnay 2017	SA	16.5	22	44	66	Pineapple, pear and toasted hazelnut. Floating creamy texture.

Red Wines

Bouchard Finlayson

Pinot Noir, Walker Bay 2016	SA	14	18.4	37	55	Strawberry and dark fruit with floral aromas. Spicy plum notes.
Hannibal 2016	SA	16	21.7	43.5	65	Red cherry, wildflowers with white truffle and spice on the nose
Galpin Peak Pinot Noir 2017	SA	19	25	50	75	Luscious soft tannins, dark coloured forest fruits balanced .
Tete de Cuvee 2012	SA				250	Raspberry, plum and oaky blackberry. Harmonious complexity.
Pinot Noir, Walker Bay 2016	SA	14	18.4	37	55	Strawberry and dark fruit with floral aromas. Spicy plum notes.

Sparkling Wines

		125ml			Bottle	
Sauvion Crémant de Loire Brut Rosé	France	7.5			45	Red currant and rosehip fruit character.
Bolla Prosecco Superiore di Conegliano Brut	Italy	7.5			45	Acacia flowers on nose, apple and lemon zest.
Chapel Down Classic Brut	England	13			78	Red apples & peach on nose, tropical fruit on palate
Lanson Pere and Fils Brut Nv	France	15			90	Aromas of white flowers and vanilla, biscuit finish
Ruinart Rosé NV	France	20			120	Tropical fruits and red berries, with rose and pomegranate notes.
Ruinart Blanc de Blanc NV	France				120	Soft texture, apples and pears with lemon and toasted wheat.
Bollinger La Grande Année Brut	France				250	Great complexity, honey, gingerbread, cinnamon and dried fruits

Classic White

		175ml	250ml	500ml	Bottle	
Pinot Grigio, L'Aristocratico	Italy	9	12	24	36	Refreshing apple and lemon with almond nectarine finish.
Côtes Catalanes, Domaine Lafage (Muscat, Vermentino, Viognier, Sauvignon)	France				39	White flowers on the nose with peach and honey on the palate.
Zuccardi Serie A Torrontes, Salta	Argentina				52	Zesty, herbaceous and aromatic.
Picpoul de Pinet, Réserve Mirou	France	9	12	24	36	Hawthorn blossom, green apple and lemon finish.
Petit Chablis, J. Moreau et Fils	France	13.5	18	36	54	Light and refreshing with buttery honey notes.
Pouilly Fumé, Domaine de Terres Blanches	France	18	24	48	72	Apple and acacia notes with long sustained melon finish
Soellner Wogenrain Grüner Veltliner	Austria				42	Elegant, intricate and mineral laced. Gooseberry and white pepper.
Puligny-Montrachet, Remoissenet Père & Fils	France				95	Buttery pineapple, with apple and toasty vanilla finish.

Modern White

Tenuta Porconero Fiano, Paestum	Italy	10	13.33	26.66	40	Green apple and pear nose, jasmine citrus on the tongue.
Loosen Bros Dr L Riesling	Germany				42	Grapefruit and lime notes, classic Mosel raciness.
Left Field Sauvignon Blanc, Nelson	NZ	10.5	14	28	42	Passion fruit and lemongrass with aromatic crispy finish.
Gavi di Gavi, Enrico Serafino	Italy				46	Beautiful minerality and acidity, citrus and fox glove nose.
The Federalist Chardonnay, Mendocino County	USA				65	Lemon and pear nose, cinnamon and cardamom finish.

Adventurous White

		175ml	250ml	500ml	Bottle	
Valdubón Verdejo	Spain	9	12	24	36	Dry white with hints of tropical fruit, smooth and well balanced.
Don Jacobo Rioja Viura, Bodegas Corral	Spain	9	12	24	36	Refreshing and delicate with melon and lemon verbena
Greco di Tufo, Rocca del Dragone, Tre Fiori	Italy				38	Almond and Honeysuckle bouquet, melon and grapefruit.
Béres Furmint (Dry)	Hungary	9.5	12.66	25.33	38	Melon and almond on nose, long herby finish.
Atamisque Serbal Viognier, Tupungato	Argentina				42	Juicy and driven peach and apricot with ginger.
Esporão Reserva Branco, Alentejo	Portugal				48	Tangerine and honey with a light smoky tingle.
Weingut Winter Dittelsheim Riesling	Germany	13.5	18	36	54	Orange and apple blossom, perfect acidity.

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		175ml	250ml	500ml	Bottle	
Rosé						
Le Beau Sud Grenache Rosé, Pays d'Oc	France	9.5	13	26	38	Strawberry, white plum and juicy red currant.
Côtes de Provence Rosé, Château La Gordonne	France	10	13.5	27	40	Generous bouquet of blackcurrant and strawberry, citrus finish.
Wicked Lady White Zinfandel	USA	10	13.5	27	40	Rich and fruity with blackberry, strawberry and vanilla.
Elegant Red						
Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo	France	10.5	14	28	42	Warm and spicy with beautiful smooth woody undertones
Barbera d'Asti, Enrico Serafino	Italy	10.5	14	28	42	Blackberry and liquorice with a tart cherry finish.
Don Jacobo Rioja Reserva, Bodegas Corral	Spain	12	16	32	48	Juicy and medium bodied with fig, plum and cherry finish.
Chianti Classico, San Jacopo da Vicchiomaggio	Italy	13.5	18	36	54	Soft ripe fruit lead by black cherry and roasted tomato
Bouchard Aîné & Fils Pinot Noir, Vin de France	France	8	11	22	33	Fresh light berry flavours with hints of vanilla and chocolate
Esporão Reserva Tinto	Portugal				60	Oak spice aromas with long dark fruit spicy finish.
Moulin-à-Vent, Château des Jacques	France				66	Savoury blackberry with fresh light palate.
Beaune Marconnets 1er Cru, Remoissenet Père & Fils	France				90	Aged in oak, red fruits and wisps of smoke with truffle forest finish.
Aristocrat Red						
Veramonte Organic Carmenère	Chile	9	12	24	36	Ripe blue and black fruits mellowed in oaky complexity
St Hallett Faith Shiraz, Barossa	Australia	11	14.66	29.33	44	Rich dark berry fruits with nutmeg and spice finish.
Château Lyonnat, Lussac-Saint-Émilion	France	12	16	32	48	Powerful yet subtle fruity character, vanilla finish.
Salmos, Priorat, Torres	Spain				72	Full bodied, leather spice and hints of mint.
The Federalist 1776 Zinfandel, Lodi	USA	15	20	40	60	Firm tannins with plum and cherry finished with cinnamon spice.
Château Cissac, Haut-Médoc	France				66	Intense oak, blueberry blackcurrant and cedar finish.
Barolo, Lo Zoccolao, Domini Villa Lanata	Italy				70	Mouth-watering cherry and rose, a big wine with huge stamina.
Robust Red						
Tekena Cabernet Sauvignon	Chile	7.5	10	20	30	A medium-bodied red with lovely ripe blackcurrant, raspberry fruit
Osado Malbec	Argentina	9	12	24	36	Spicy and warming with blackberry and violet palate.
Campo Reale Nero d'Avola Terre Siciliane, Rapitalà	Italy				38	Juicy and medium bodied, plum and liquorice on the tongue.
Sainte Marie des Crozes 'Les Pipelettes' Corbières	France	10.5	14	28	42	Raspberry, pepper and violet with smooth lingering finish.
JJ Hahn Homestead Stelzer Road Merlot	Australia	10.5	14	28	42	Stewed plum, perfumed violet and cassis with long velvety tannins.
Errázuriz Max Reserva Cabernet Sauvignon,	Chile				48	Black cherry and chocolate predominate with cedar wood finish.
San Salvatore Jungano Aglianico, Organic, Paestum	Italy	15	20	40	60	Fresh ripe mulberry and hedgerow fruits. Deep, intense and spicy.
Salentein Numina Gran Corte, Uco Valley	Argentina				60	Carnival of redcurrant and fresh spice. Fresh and vibrant.
(Malbec, Cabernet, Merlot)						
Maxville Cabernet Sauvignon, Napa Valley	USA				100	Luscious blueberry and blackberry with a soft green pepper finish.

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Afternoon Tea

(Must be pre ordered minimum one day before reservation)

£30

Traditional and Amarula Scones

Served with Little Scarlet strawberry jam, clotted cream

Cakes and Pastries

Victoria sponge, strawberry jam and cream

Chocolate brownie

Lemon cheesecake

Carrot cake with orange zest cream cheese

Passion fruit and mandarin tart

Mini Bunny Chow

Tomato, Mandara buffalo mozzarella, basil

Smoked salmon, cream cheese and chives

Smoked chicken, avocado, Peri Peri sauce

Salt beef, broccoli coleslaw, pickles

Children's Menu

£15

To nibble

Veg dippy plate (houmous)

The main event

Buttermilk chicken nuggets

Chunky Cod fish fingers

Cheese burger

Served with a French fries and mixed salad

Dessert

Fruit salad

Chocolate brownie

Selection of ice cream (vanilla, choc, strawberry)