

BOB BOB RICARD
FESTIVE PRIVATE DINING & EVENTS



BOB BOB RICARD

Spearheaded by entrepreneur Leonid Shutov and best known for the “Press for Champagne” button and its glitzy interiors, Bob Bob Ricard has become something of a London institution since it opened in 2008, serving a signature menu of British & French classics reinvented with the finest ingredients.

Bob Bob Ricard City – located within the Leadenhall Building – and its baby sibling Bébé Bob – a more casual and approachable concept born out of the love of chicken and caviar in Golden Square – complete the brand’s collection.

Bob Bob Ricard offers a versatile range of elegant private and semi-private dining salons, with classic British & French menus served in some of London’s most glamorous interiors.

WEBSITE





PRIVATE DINING

Whether you're organising a business meeting, birthday lunch, engagement party or any special occasion, there are countless group dining choices at Bob Bob Ricard & Bébé Bob.



	Private Dining	Semi Private	Full Hire
Soho	18	Red Dining Room, 52 Seated	150 Seated across two floors
City		Red Dining Room, 56 Seated	180 Seated
City Blue Private Dining Room 1	20		
City Blue Private Dining Room 2	20		
City Red Private Dining Room	16		
Bébé Bob		Red Dining Room, 20 Seated	50 Seated 80 - 100 Standing





BOB BOB RICARD SOHO

Our Private Dining Room, modelled after the Royal Dining Carriage, captures the romance of luxury rail travel while offering the finest dining experience in the heart of Soho.

Rich dark wood panelling and gleaming brass accents frame this exclusive space, where up to 18 guests can indulge in our full À La Carte menu or opt for one of our carefully curated set menus starting from £55 per person. The room's crackling fireplace adds warmth to every occasion, while our signature "Press for Champagne" button ensures your glass is never empty.

Tucked away from the bustle of Golden Square in Soho, celebrations become memories that linger long after the last course is served.

For more information or to make an enquiry, get in touch via soho.privatediningandevents@bobbobricard.com

ENQUIRIES

VIRTUAL TOUR





SOHO - RED ROOM

Step down into a world of sophistication. The Red Room, David Collins' most flamboyant creation, features burgundy and crimson hues and gleaming brass accents.

This theatrical space features intimate booth seating throughout, each with its very own "Press for Champagne" button, while the private bar and backgammon-inspired standing area invite guests to mingle and appreciate its charm.

BOB BOB RICARD SOHO PRIVATE HIRE

- Seating up to 52 guests in the Red Room
- Private Bar
- Set menu available (from £85pp)
- Canapé menu available upon request
- Exclusive venue hire: seating up to 150 across both floors
- No room hire, minimum spend applicable (subject to date chosen)
- All festive bookings will be provided with complimentary Christmas crackers

ENQUIRIES





BOB BOB RICARD SOHO SAMPLE MENUS



BOB BOB RICARD

NIBBLES

Smoked Almonds 5
Gordal Olives & Pickles 7

CANAPÉS - EACH

Cucumber Cups 3
HUMMUS AND OLIVE OIL
Truffle Arancini 3
BREADED TRUFFLE AND MUSHROOM RISOTTO
Cheese Gougères 3
ENGLISH CHEDDAR AND AGED PARMESAN
Smoked Salmon Roulade 3
SOUR CREAM AND KETA CAVIAR
Crouton with Olive Tapenade 3
CONFIT CHERRY TOMATO AND SOUR CREAM
Jersey Rock Oyster 4
GRADE 'A'. SERVED AU NATUREL
Deep-Fried Oyster 4
IN CRISPY PANKO CRUST WITH TARTAR SAUCE

SWEET CANAPÉS - EACH

Mini Chocolate Profiterole 4
MINI CHOUX PASTRY, WHIPPED GUERNSEY CREAM AND DARK
VALRHONA CHOCOLATE SAUCE

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU, AND WE CANNOT GUARANTEE THE COMPLETE ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGALLY RECOGNISED ALLERGENS IS AVAILABLE UPON REQUEST, HOWEVER WE ARE UNABLE TO PROVIDE DETAILS ON OTHER ALLERGENS. A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.



BOB BOB RICARD

3 COURSE MENU - 75.00 PP

STARTER

Truffle, Potato & Mushroom Vareniki
TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ (V)
Steak Tartare
CHOPPED RAW SCOTCH BEEF WITH CORNICHONS & CAPERS. SERVED WITH CONFIT EGG YOLK AND BAGUETTE
Salmon Tartare
LOCH DUART SALMON WITH CAPERS, DILL AND TROUT ROE. SERVED WITH BAGUETTE CROUTONS
VSOP Prawn Cocktail
KING PRAWNS, CRISPY LETTUCE WITH VSOP COGNAC MARY ROSE SAUCE

MAIN

Truffle & Champagne Humble Pie
WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKES, MUSHROOMS, CELERIAC, BABY ONIONS & TRUFFLE VELOUTÉ, UNDER PUFF PASTRY (V)
Mariner's Fish Pie
WITH BOLLINGER CHAMPAGNE, MUSSELS, PRAWNS, SMOKED HADDOCK, SOFT-BOILED EGG, CARAMELISED LEEKS AND VELOUTÉ UNDER PUFF PASTRY
Gilt-Head Sea Bream
FILLET OF SEA BREEM. SERVED WITH SAUCE "VIERGE".
Chateaubriand For One 150g
PAN-SEARED 21-DAY AGED ANGUS SCOTCH BEEF SERVED WITH TRUFFLE JUS

DESSERT

Mixed Berry Cheesecake
VEGAN CREAM CHEESE, GLUTEN FREE CRUMBLE, MIXED BERRY COMPOTE. SERVED WITH BLACK PEPPER AND STRAWBERRY SORBET (V)
Flaming Crème Brûlée
MADAGASCAN VANILLA, FLAMBEED AT THE TABLE
Strawberries & Cream Soufflé
SERVED WITH FRESH STRAWBERRIES
Bbr Signature Chocolate Glory
VALRHONA DARK CHOCOLATE, CRUNCHY HAZELNUT DISK, COFFEE GANACHE, CARAMELISED HAZELNUTS & HOT CHOCOLATE SAUCE

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BOB BOB RICARD SOHO SAMPLE MENUS



BOB BOB RICARD

3 COURSE MENU - 65.00 PP

STARTER

Heritage Tomato Salad

SEASONAL TOMATOES GARNISHED WITH DRIED KALAMATA OLIVES AND CHILLI,
SERVED WITH FRENCH VINAIGRETTE DRESSING (V)

Truffle, Potato & Mushroom Vareniki

TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ (V)

Smoked Salmon

COLD SMOKED SEVERN & WYE SALMON, SERVED WITH BUTTERED RYE BREAD & LEMON

Steak Tartare

CHOPPED RAW SCOTCH BEEF WITH CORNICHONS & CAPERS. SERVED WITH CONFIT EGG YOLK & BAGUETTE CROUTONS

MAIN

Truffle & Champagne Humble Pie

WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKE, MUSHROOMS, CELERIAC, BABY ONIONS & TRUFFLE VELOUTÉ,
UNDER PUFF PASTRY (V)

Chicken & Champagne Pie

WITH BOLLINGER CHAMPAGNE, CHESTNUT MUSHROOMS, LEEKS, CARROTS, CARAMELIZED ONIONS & VELOUTÉ,
UNDER PUFF PASTRY

Gilt-Head Sea Bream

FILLET OF SEA BREAM. SERVED WITH SAUCE "VIERGE".

Chicken Kyiv

CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED ON GARLIC & PARSLEY BUTTER

DESSERT

Mixed Berry Cheesecake

VEGAN CREAM CHEESE, GLUTEN FREE CRUMBLE, MIXED BERRY COMPOTE. SERVED WITH BLACK PEPPER AND STRAWBERRY SORBET (V)

Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBEED AT THE TABLE

Strawberries & Cream Soufflé

SERVED WITH FRESH STRAWBERRIES

Stinking Bishop Cheese Soufflé

DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS & COMTÉ SAUCE. SERVED WITH PEAR, APPLE & GINGER CHUTNEY

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BOB BOB RICARD SOHO FESTIVE MENU



BOB BOB RICARD

3 COURSE MENU - 85.00 PP
WITH CAVIAR - 100.00 PP

For The Table – Dégustation Of Three Caviars

A TASTING OF SIBERIAN, OSCIETRA AND AMURSKI CAVIARS. SERVED WITH SOUR CREAM AND BLINIS

STARTER

Jerusalem Artichoke Velouté

SERVED WITH POTATO AND TRUFFLE CROQUETTE

Smoked Salmon

COLD SMOKED SEVERN & WYE SALMON, SERVED WITH BUTTERED RYE BREAD & LEMON

Steak Tartare

CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS & CAPERS. SERVED WITH CONFIT EGG YOLK & BAGUETTE CROUTONS

Truffle, Potato & Mushroom Vareniki

TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ (V)

MAIN

Roasted Venison Loin

ROASTED CHESTNUTS, SMOKED BACON LARDONS, KALE.
SERVED WITH RED WINE SAUCE

Lemon Sole Meunière

PAN FRIED. SERVED WITH A CAPER AND PARSLEY BEURRE NOISETTE

Chicken Kyiv

CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED ON GARLIC & PARSLEY BUTTER

Truffle & Champagne Humble Pie

WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKES, MUSHROOMS, CELÉRIAC, BABY ONIONS & TRUFFLE VELOUTÉ.
UNDER PUFF PASTRY (V)

DESSERT

Christmas Pudding Soufflé

SERVED WITH BRANDY CRÈME ANGLAISE. ALLOW 15 MINUTES

Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

Stinking Bishop Cheese Soufflé

DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE & GINGER CHUTNEY

Mixed Berry Cheesecake

VEGAN CREAM CHEESE, GLUTEN FREE CRUMBLE, MIXED BERRY COMPOTE. SERVED WITH BLACK PEPPER AND STRAWBERRY SORBET (V)

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BOB BOB RICARD CITY

Where maritime luxury meets modern sophistication, Bob Bob Ricard City offers an escape into nautical elegance. Inspired by the Royal Yacht Britannia and contemporary super yachts, our private spaces provide an extraordinary setting for your next celebration, in the iconic Leadenhall Building.

Private Events & Exclusive Hire

Host your corporate event, wedding celebration, birthday or product launch in our elegantly designed space. Polished brass, rich mahogany and art deco details create an atmosphere of refined luxury that will impress your guests. All festive bookings will be provided with complimentary Christmas crackers. Breakfast bookings available from 10th November.

Semi Private Hire

Red Dining Room - Semi-private hire for up to 56 seated guests. Ideal for intimate gatherings with impact.

Exclusive Hire

Full Venue - Exclusive hire for up to 180 seated guests. Complete privacy with dedicated service throughout.

- Press for Champagne Button at every table
- Private Bar with bespoke cocktail service
- Classic British-French Menu adaptable for your event
- Breathtaking Views from the landmark Leadenhall Building

Perfect for corporate entertaining, celebrations, weddings, and special occasions. Our events team handles every detail with precision and care.

[VIRTUAL TOUR](#)



CITY PRIVATE DINING

RED DINING ROOM

An elegant space where up to 16 guests can indulge in French & British classics. Rich red upholstery and bevelled mirrors create an atmosphere of intimate opulence, while striking Art Deco fixtures cast a warm glow over any celebration. The private reception area sets the stage for an unforgettable evening.

BLUE DINING ROOM 1

Bathed in natural light from floor-to-ceiling windows, this airy dining salon seats up to 20 guests. Art Deco lighting enhances the bevelled mirrors, while brass accents add subtle sophistication. Begin your evening in the private reception area, perfect for Champagne and canapés before the main event.

BLUE DINING ROOM 2

Reminiscent of a Captain's private quarters, the space marries dark mahogany with gleaming metallic accents. Here, up to 20 guests can dine beneath Art Deco lighting, while blue upholstered chairs add a touch of maritime splendour. Your evening begins in our private reception area, perfect for welcoming guests with champagne—summoned, naturally, at the touch of a button.

The discrete audio-visual equipment, incorporated in the wall mounted art TV, also makes the space suitable for meetings and presentations.

ENQUIRIES





CITY

BOB BOB RICARD CITY PRIVATE HIRE

- Seating up to 56 guests in the Red Room
- Set menu available (from £85pp)
- Canapé menu available upon request
- Exclusive venue hire: seating up to 180 guests
- No room hire, minimum spend spend applicable (subject to date chosen)

For more information or to make an enquiry, get in touch via city.privatediningandevents@bobbobricard.com

ENQUIRIES





BOB BOB RICARD CITY SAMPLE MENUS



NIBBLES

Smoked Almonds 5
Gordal Olives & Pickles 7

CANAPÉS - EACH

Cucumber Cups 3
HUMMUS AND OLIVE OIL
Truffle Arancini 3
BREADED TRUFFLE AND MUSHROOM RISOTTO
Cheese Gougères 3
ENGLISH CHEDDAR AND AGED PARMESAN
Smoked Salmon Roulade 3
SOUR CREAM AND KETA CAVIAR
Crouton with Olive Tapenade 3
CONFIT CHERRY TOMATO AND SOUR CREAM
Jersey Rock Oyster 4
GRADE 'A'. SERVED AU NATUREL
Deep-Fried Oyster 4
IN CRISPY PANKO CRUST WITH TARTAR SAUCE

SWEET CANAPÉS - EACH

Mini Chocolate Profiterole 4
MINI CHOUX PASTRY, WHIPPED GUERNSEY CREAM AND DARK
VALRHONA CHOCOLATE SAUCE

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3 COURSE MENU - £65.00 PP

STARTER

Heritage Tomato Salad
SEASONAL TOMATOES GARNISHED WITH DRIED KALAMATA OLIVES AND CHILLI.
SERVED WITH FRENCH VINAIGRETTE DRESSING (V)
Escargots en Persillade
SNAILS IN GARLIC AND PARSLEY BUTTER WITH SMOKED ALSACE BACON, POTATO FOAM AND RYE CROUTONS
Smoked Salmon
COLD SMOKED SEVERN & WYE SALMON. SERVED WITH BUTTERED RYE BREAD AND LEMON
Steak Tartare
CHOPPED RAW HEREFORDSHIRE BEEF WITH CORNICHONS, CAPERS AND CONFIT EGG YOLK. SERVED WITH BAGUETTE CROUTONS

MAIN

Truffle & Champagne Humble Pie
JERUSALEM ARTICHOKES, MUSHROOMS, CELERIAC, AND BABY ONIONS IN
PORTE NOIRE BRUT CHAMPAGNE AND TRUFFLE VELOUTÉ UNDER PUFF PASTRY (V)
Chicken & Champagne Pie
WITH CHESTNUT MUSHROOMS, LEEKS, CARROTS, CARAMELISED ONIONS IN
PORTE NOIRE BRUT CHAMPAGNE AND TRUFFLE VELOUTÉ UNDER PUFF PASTRY
Gilt-Head Sea Bream
FILLET OF SEA BREAM. SERVED WITH SAUCE "VIERGE".
Chicken Kyiv
CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED ON GARLIC AND PARSLEY BUTTER

DESSERT

Floating Island
CRÈME ANGLAISE, TOASTED OATS AND RASPBERRIES
Flaming Crème Brûlée
MADAGASCAN VANILLA, FLAMBEED AT THE TABLE
Black Forest
VALRHONA CHOCOLATE MOUSSE, CHOCOLATE SPONGE AND CHANTILLY CREAM. SERVED WITH A MORELLO CHERRY SORBET
Stinking Bishop Cheese Soufflé
DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY

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BOB BOB RICARD CITY SAMPLE MENUS



3 COURSE MENU - £75.00 PP

STARTER

Truffle, Potato & Mushroom Vareniki

TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ (V)

Steak Tartare

CHOPPED RAW HEREFORD SCOTCH BEEF WITH CORNICHONS, CAPERS AND CONFIT EGG YOLK. SERVED WITH BAGUETTE CROUTONS

Loch Duart Salmon

CURED LOCH DUART SALMON SERVED WITH CITRUS, CAPERS AND TROUT ROE

Escargots en Persillade

SNAILS IN GARLIC AND PARSLEY BUTTER WITH SMOKED ALSACE BACON, POTATO FOAM AND RYE CROUTONS

MAIN

Truffle & Champagne Humble Pie

WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKE, MUSHROOMS, CELERIAC, BABY ONIONS AND TRUFFLE VELOUTÉ, UNDER PUFF PASTRY (V)

Fillet of Fish

DEEP FRIED SEA BASS FILLET IN CRISPY PANKO CRUST. SERVED WITH TARTAR SAUCE AND LEMON

Chicken Kyiv

CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED ON GARLIC AND PARSLEY BUTTER

Chateaubriand For One 150g

PAN-SEARED 21-DAY AGED ANGUS SCOTCH BEEF SERVED WITH TRUFFLE JUS

DESSERT

BBR Signature Chocolate Glory

VALRHONA DARK CHOCOLATE, CHOCOLATE SPONGE, COFFEE GANACHE, CARAMELISED HAZELNUTS AND HOT CHOCOLATE SAUCE

Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

Lemon Meringue Tart

LEMON CUSTARD & BURNT SOFT MERINGUE ON A SHORTBREAD BASE

Stinking Bishop Cheese Soufflé

DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY

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3 COURSE MENU - £85.00 PP
WITH CAVIAR - £100.00 PP

For The Table – Dégustation Of Three Caviars

A TASTING OF SIBERIAN, OSCIETRA AND AMURSKI CAVIARS. SERVED WITH CRÈME FRAÎCHE AND BLINIS

STARTER

Truffle, Potato & Mushroom Vareniki

TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ (V)

Steak Tartare

CHOPPED RAW HEREFORD SCOTCH BEEF WITH CORNICHONS, CAPERS AND CONFIT EGG YOLK. SERVED WITH BAGUETTE CROUTONS

Loch Duart Salmon

CURED LOCH DUART SALMON SERVED WITH CITRUS, CAPERS AND TROUT ROE

Lobster, Scallop & Shrimp Pelmeni

TRADITIONAL DUMPLINGS GARNISHED WITH TROUT ROE. SERVED WITH LOBSTER BISQUE

MAIN

Truffle & Champagne Humble Pie

WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKE, MUSHROOMS, CELERIAC, BABY ONIONS AND TRUFFLE VELOUTÉ, UNDER PUFF PASTRY (V)

Lemon Sole Meunière

PAN FRIED. SERVED WITH A CAPER AND PARSLEY BEURRE NOISETTE

Lobster Tail Macaroni & Cheese

WITH ENGLISH CHEDDAR, MOZZARELLA & AGED PARMESAN

Beef Wellington For Two

21-DAY AGED FILLET OF ANGUS SCOTCH BEEF SERVED WITH TRUFFLE JUS. ALLOW 45 MINUTES

DESSERT

BBR Signature Chocolate Glory

VALRHONA DARK CHOCOLATE, CHOCOLATE SPONGE, COFFEE GANACHE, CARAMELISED HAZELNUTS AND HOT CHOCOLATE SAUCE

Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

Lemon Meringue Tart

LEMON CUSTARD & BURNT SOFT MERINGUE ON A SHORTBREAD BASE

Stinking Bishop Cheese Soufflé

DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY

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BOB BOB RICARD CITY SAMPLE MENUS



3 COURSE MENU - £105.00 PP

STARTER

Truffle, Potato & Mushroom Vareniki

TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ (V)

Steak Tartare

CHOPPED RAW HEREFORD SCOTCH BEEF WITH CORNICHONS, CAPERS AND CONFIT EGG YOLK. SERVED WITH BAGUETTE CROUTONS

Loch Duart Salmon

CURED LOCH DUART SALMON SERVED WITH CITRUS, CAPERS AND TROUT ROE

Escargots en Persillade

SNAILS IN GARLIC AND PARSLEY BUTTER WITH SMOKED ALSACE BACON, POTATO FOAM AND RYE CROUTONS

MAIN

Truffle & Champagne Humble Pie

WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKE, MUSHROOMS, CELERIAC, BABY ONIONS AND TRUFFLE VELOUTÉ, UNDER PUFF PASTRY (V)

Lemon Sole Meunière

PAN FRIED. SERVED WITH A CAPER AND PARSLEY BEURRE NOISETTE

Côte de Boeuf on the Bone for Two 900g

35 DAY PINK HIMALAYAN SALT WALL DRY AGED, GRASS FED SCOTCH BEEF
SERVED WITH A CHOICE OF BONE MARROW BORDELAISE, BEARNAISE OR PEPPERCORN

DESSERT

BBR Signature Chocolate Glory

VALRHONA DARK CHOCOLATE, CHOCOLATE SPONGE, COFFEE GANACHE, CARAMELISED HAZELNUTS AND HOT CHOCOLATE SAUCE

Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

Lemon Meringue Tart

LEMON CUSTARD & BURNT SOFT MERINGUE ON A SHORTBREAD BASE

Stinking Bishop Cheese Soufflé

DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY

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BOB BOB RICARD

BREAKFAST MENU - 40PP

Sourdough Toast

SALTED BUTTER AND A SELECTION OF PRESERVES

Breakfast Pastries

ASSORTED MINI PASTRIES

BBR Full English Breakfast

CUMBERLAND SAUSAGE, BACON, EGGS, BLACK PUDDING, PORTOBELLO MUSHROOM, GRILLED TOMATO AND BAKED BEANS

Vegan English Breakfast

SCRAMBLED TOFU, PORTOBELLO MUSHROOM, GRILLED TOMATO, VEGAN HASH BROWN AND BAKED BEANS

Smoked Salmon & Scrambled Eggs

COLD SMOKED SEVERN & WYE SALMON.
SERVED ON TOASTED SOURDOUGH

Avocado & Poached Eggs

SERVED ON TOASTED SOURDOUGH

Granola & Berries (VE)

COCONUT "YOGHURT" AND BERRY COMPOTE

Selection of Teas and Coffees

ESPRESSO, DOUBLE ESPRESSO, AMERICANO, LATTE, FLAT WHITE, CAPPUCCINO, ENGLISH BREAKFAST, EARL GREY, GREEN TEA, CHAMOMILE, FRESH MINT TEA

Fresh Juices

ORANGE, APPLE, CRANBERRY, PINEAPPLE, TOMATO

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BOB BOB RICARD CITY FESTIVE MENU



3 COURSE MENU - 85.00 PP
WITH CAVIAR - 100.00 PP

For The Table – Dégustation Of Three Caviars
A TASTING OF SIBERIAN, OSCIETRA AND AMURSKI CAVIARS. SERVED WITH SOUR CREAM AND BLINIS

STARTER

Jerusalem Artichoke Velouté
SERVED WITH POTATO AND TRUFFLE CROQUETTE

Smoked Salmon
COLD SMOKED SEVERN & WYE SALMON, SERVED WITH BUTTERED RYE BREAD & LEMON

Steak Tartare
CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS & CAPERS. SERVED WITH CONFIT EGG YOLK & BAGUETTE CROUTONS

Truffle, Potato & Mushroom Vareniki
TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ (V)

MAIN

Roasted Venison Loin
ROASTED CHESTNUTS, SMOKED BACON LARDONS, KALE.
SERVED WITH RED WINE SAUCE

Lemon Sole Meunière
PAN FRIED. SERVED WITH A CAPER AND PARSLEY BEURRE NOISETTE

Chicken Kyiv
CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED ON GARLIC & PARSLEY BUTTER

Truffle & Champagne Humble Pie
WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKES, MUSHROOMS, CELERIAC, BABY ONIONS & TRUFFLE VELOUTÉ,
UNDER PUFF PASTRY (V)

DESSERT

Christmas Pudding Soufflé
SERVED WITH BRANDY CRÈME ANLAISE. ALLOW 15 MINUTES

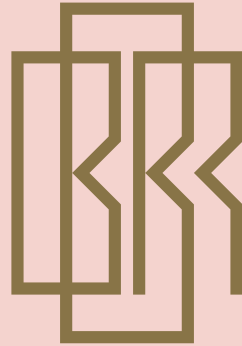
Flaming Crème Brûlée
MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

Stinking Bishop Cheese Soufflé
DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE & GINGER CHUTNEY

Black Forest
VALRHONA CHOCOLATE MOUSSE, CHOCOLATE SPONGE AND CHANTILLY CREAM. SERVED WITH A MORELLO CHERRY SORBET (V)

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU, AND WE CANNOT GUARANTEE THE COMPLETE ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGALLY RECOGNISED ALLERGENS IS AVAILABLE UPON REQUEST, HOWEVER WE ARE UNABLE TO PROVIDE DETAILS ON OTHER ALLERGENS. A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.





BOB BOB RICARD

SOHO

ENQUIRIES

CITY

ENQUIRIES