

BOB BOB RICARD
EVENTS & PRIVATE DINING



BOB BOB RICARD

Spearheaded by restaurateur Leonid Shutov and renowned for its iconic “Press for Champagne” buttons and opulent interiors, Bob Bob Ricard has been a London institution since opening in Soho in 2008

The restaurant serves British and French classics, elevated with the finest ingredients and a distinctive sense of occasion.

In the heart of the City, Bob Bob Ricard City brings the brand’s signature indulgence to the Leadenhall Building, marrying bold modern design with the same uncompromising commitment to luxury dining.

Together, the two restaurants complement each other and offer their own distinct expression of the Bob Bob spirit.



WEBSITE





PRIVATE DINING

Whether hosting a business meeting, client dinner or celebration, Bob Bob Ricard offers a collection of elegant private dining rooms and exclusive hire spaces designed to impress

From intimate gatherings to large-scale events, each space combines refined interiors, exceptional food and seamless service.



	Private Dining	Red Room Hire	Full Hire
Soho	18	52 Seated	X
City	20	48 Seated 80 Standing	170 Seated

SOHO

CITY





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 £65 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.

Discreetly tucked away from Golden Square, the space is ideal for occasions that call for privacy and atmosphere.

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



ENQUIRIES

VIRTUAL TOUR





SOHO - RED ROOM

Step into the Red Room, David Collins' most theatrical creation. Rich burgundy tones, mirrored finishes and brass detailing create a striking and memorable setting.

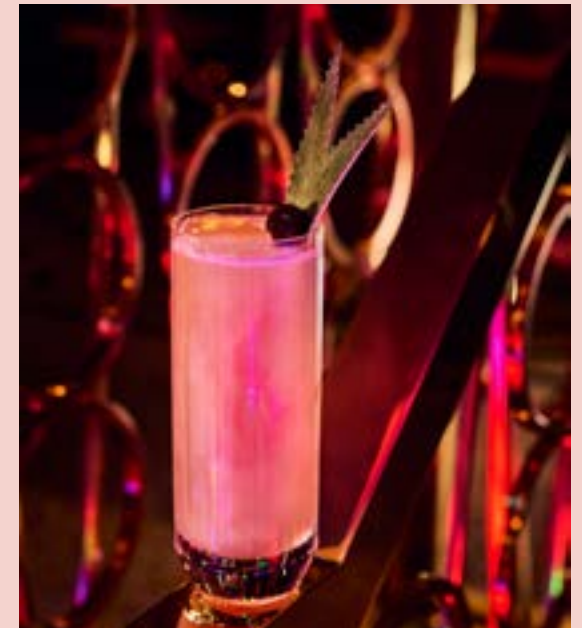
The space features booth seating throughout, each equipped with its own "Press for Champagne" button, alongside a private bar and dedicated standing reception area.

Ideal for celebrations, corporate events and exclusive gatherings

- Seating up to 52 guests
- Private Bar
- Set menu from £65 per person
- Canapé menu available upon request
- No room hire, minimum spend applies



ENQUIRIES





BOB BOB RICARD SOHO SAMPLE MENUS



BOB BOB RICARD

NIBBLES

Smoked Almonds 5

Gordal Olives & Pickles 6

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

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 14.5% WILL BE ADDED TO YOUR BILL. A COVER CHARGE £1 PER PERSON WILL BE ADDED TO YOUR BILL.



BOB BOB RICARD

3 COURSE MENU - 75 PP

STARTER

Waldorf Salad

Passe Crassane pear, gorgonzola cheese and toasted walnuts, honey and mustard 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

Jerusalem artichokes, mushrooms, celeriac, baby onions and truffle & champagne velouté under puff pastry (V)

Chicken & Champagne Pie

With Bullinger Champagne, chestnut mushrooms, leeks, carrots, caramelized onions & velouté under puff pastry

Skate Wing

Cucumber, capers, brown shrimp, chicken butter sauce

Chicken Kyiv

Chicken breast coated in breadcrumbs and deep fried. Served on garlic & parsley butter

*Served with a selection of sides
french fries, mashed potatoes and green beans*

DESSERT

Mixed Berry Cheesecake

Vegan cream cheese, gluten free crumble, mixed berry compote. Served with black pepper and strawberry sorbet (V)

Flaming Crème Crûlée

Madagascan vanilla, flambéed at the table

Strawberries & Cream Soufflé

Served with fresh strawberries

Stinking Bishop Cheese Soufflé

Double-baked cheese soufflé with hazelnuts & Camté sauce. Served with pear, apple & ginger chutney

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BOB BOB RICARD SOHO SAMPLE MENUS



3 COURSE MENU - 85 PP

STARTER

Truffle, Potato & Mushroom Vareniki

Traditional dumplings garnished with crispy shallots. Served with forest mushrooms velouté (V)

VSOP Prawn Cocktail

King prawns, crispy lettuce with vsop cognac mary rose sauce

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 and baguette

MAIN

Truffle & Champagne Humble Pie

Jerusalem artichokes, mushrooms, celeriac, baby onions and truffle & champagne 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

Skate Wing

Cucumber, capers, brown shrimps, chicken butter sauce

Chateaubriand For One 150g

Pan-seared 21-day aged Angus Scotch beef. Served with truffle jus

Served with a selection of sides
french fries, mashed potatoes and green beans

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, flambéed 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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3 COURSE MENU - 95 PP
WITH CAVIAR - 110 PP

For The Table - Dégustation Of Three Caviars

A tasting of Siberian, Oscietra and Amurski caviars. Served with sour cream and blinis

STARTER

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

Lobster, Scallop & Shrimp Pelmeni

Traditional dumplings garnished with trout roe. Served with lobster bisque

Steak Tartare

Chopped raw Scotch beef with cornichons & capers. Served with confit egg yolk and baguette

MAIN

Truffle & Champagne Humble Pie

Jerusalem artichokes, mushrooms, celeriac, baby onions and truffle & champagne velouté under puff pastry (V)

Lemon Sole

Pan fried lemon sole. Served with a caper and parsley beurre noisette

Lobster Macaroni & Cheese

Whole lobster tail, with English cheddar, mozzarella & aged parmesan

Beef Wellington For Two

21-day aged fillet of Angus Scotch beef. Served with truffle jus

Served with a selection of sides
french fries, mashed potatoes and green beans

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, flambéed 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 CITY

Located within the iconic Leadenhall Building, Bob Bob Ricard City offers an elegant and versatile setting for dining and events.

Combining bold design with classic British and French cuisine, the restaurant is ideally suited to corporate entertaining, celebrations and large-scale events.

From intimate private dining rooms to full venue hire, each space is designed to deliver a seamless and memorable experience.

Private Events & Exclusive Hire

Elevate your next corporate event, celebration, or wedding in an elegant setting. Welcome your guests with a private Champagne reception, followed by exceptional wines and a beautifully curated British-French menu, tailored to create a truly memorable experience.

Exclusive Hire

For larger events, Bob Bob Ricard City is available for exclusive hire, accommodating up to 170 seated guests.

Perfect for corporate events, brand activations and large celebrations, the space offers complete privacy, seamless service and a distinctive atmosphere.



VIRTUAL TOUR





CITY PRIVATE DINING

The restaurant offers three private dining rooms in the heart of the City, each accommodating up to 20 guests.

Ideal for business dinners and private celebrations, each room includes a dedicated reception area for pre or post-dinner drinks.

Selected rooms are AV-equipped (available upon request).

Guests may dine from the à la carte menu or select from curated set menus starting from £65 per person, complemented by an extensive wine list including rare vintages, large formats and the Bollinger Cellar Selection.

[MENU](#)

[WINE LIST](#)





CITY PRIVATE DINING

BOB BOB RICARD CITY PRIVATE HIRE

The Red Room is the latest addition to our private hire offering at Bob Bob Ricard City.

Accommodating up to 48 guests seated or 70 standing, the space includes a private bar and dedicated reception area, with flexible layouts for dining or standing events.

Fully private and AV-equipped, it is ideal for presentations, networking events and celebrations.

- Set menu from £65 per person
- Canapé menu available upon request
- No room hire, minimum spend applies

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





BOB BOB RICARD CITY SAMPLE MENUS



NIBBLES

Smoked Almonds 5
Gordal Olives & Pickles 6

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

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 - £75.00 PP

STARTER

Heritage Tomato Salad
SEASONAL TOMATOES, OLIVE OIL AND ISLE OF WIGHT BALSAMIC VINEGAR (V)
Citrus Cured Salmon
LOCH DUART SALMON WITH HORSE RADISH CRÈME CRU AND TROUT ROE. SERVED WITH OLIVE OIL AND DILL
Escargots en Persillade
SNAILS IN GARLIC AND PARSLEY BUTTER WITH SMOKED ALSACE BACON, POTATO FOAM AND RYE CROUTONS
Steak Tartare
CHOPPED RAW HEREFORD BEEF WITH CORNICHONS, CAPERS AND EGG YOLK. SERVED WITH A GRILLED BAGUETTE CROUTE

MAIN

Celeriac Bourguignon
ROASTED CELERIAC GARNISHED WITH HERITAGE CARROTS, PEARL ONIONS AND CHANTERELLE MUSHROOMS.
SERVED WITH GREMOLATA AND A RED WINE JUS (V)
Gilt-Head Sea Bream
GRILLED FILLET OF SEA BREEM. SERVED WITH A SAUCE "VIERGE"
Chicken Schnitzel
CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED WITH A GARLIC AND PARSLEY BUTTER
Pork Chop
GRILLED HAMPSHIRE DUROC PORK CHOP. SERVED WITH APPLE SAUCE AND A CIDER JUS
SERVED WITH A SELECTION OF SIDES
FRENCH FRIES, MASHED POTATOES AND SPINACH

DESSERT

Black Forest
VALRHONA CHOCOLATE MOUSSE, CHOCOLATE SPONGE AND CHANTILLY CREAM. SERVED WITH A MORELLO CHERRY SORBET (V)
Apple & Blackberry Crumble
GRANOLA CRUMBLE WITH APPLE AND BLACKBERRY. SERVED WITH CUSTARD ICE CREAM
Flaming Crème Brûlée
MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE
Stinking Bishop Cheese Soufflé
DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH A PEAR, APPLE AND GINGER CHUTNEY

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BOB BOB RICARD CITY SAMPLE MENUS



3 COURSE MENU - £85.00 PP

STARTER

Heritage Tomato Salad

SEASONAL TOMATOES, OLIVE OIL AND ISLE OF WIGHT BALSAMIC VINEGAR (V)

Citrus Cured Salmon

LOCH DUART SALMON WITH HORSERADISH CRÈME CRU AND TROUT ROE. SERVED WITH OLIVE OIL AND DILL

Escargots en Persillade

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

Steak Tartare

CHOPPED RAW HEREFORD BEEF WITH CORNICHONS, CAPERS AND EGG YOLK. SERVED WITH A GRILLED BAGUETTE CROUTE

MAIN

Celeriac Bourguignon

ROASTED CELERIAC GARNISHED WITH HERITAGE CARROTS, PEARL ONIONS AND CHANTERELLE MUSHROOMS. SERVED WITH GREMOLATA AND A RED WINE JUS (V)

Hake Fillet

BAKED FILLET OF HAKE SERVED ON A BEURRE BLANC SAUCE. GARNISHED WITH CORNICHONS, CAPERS, SHALLOTS AND PARSLEY

Chicken Schnitzel

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

Chateaubriand For One 150g

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

SERVED WITH A SELECTION OF SIDES
FRENCH FRIES, MASHED POTATOES AND SPINACH

DESSERT

BBR Signature Chocolate Glory

VALRHONA DARK CHOCOLATE, CHOCOLATE SPONGE, COFFEE GANACHE, CARAMELISED HAZELNUTS. SERVED WITH A 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 A PEAR, APPLE AND GINGER CHUTNEY

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3 COURSE MENU - £95.00 PP
WITH CAVIAR - £110.00 PP

For The Table – Dégustation Of Three Caviars

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

STARTER

Heritage Tomato Salad

SEASONAL TOMATOES, OLIVE OIL AND ISLE OF WIGHT BALSAMIC VINEGAR (V)

Citrus Cured Salmon

LOCH DUART SALMON WITH HORSERADISH CRÈME CRU AND TROUT ROE. SERVED WITH OLIVE OIL AND DILL

Lobster Raviolo

GARNISHED WITH TROUT ROE. SERVED WITH A RICH LOBSTER BISQUE

Steak Tartare

CHOPPED RAW HEREFORD BEEF WITH CORNICHONS, CAPERS AND EGG YOLK. SERVED WITH A GRILLED BAGUETTE CROUTE

MAIN

Celeriac Bourguignon

ROASTED CELERIAC GARNISHED WITH HERITAGE CARROTS, PEARL ONIONS AND CHANTERELLE MUSHROOMS. SERVED WITH GREMOLATA AND A RED WINE JUS (V)

Lemon Sole Meunière

PAN FRIED. SERVED WITH A CAPER AND PARSLEY BEURRE NOISETTE

Lobster Tail Macaroni & Cheese

WITH ENGLISH CHEDDAR, MOZZARELLA AND AGED PARMESAN. SERVED WITH A LOBSTER BISQUE

Beef Wellington For Two

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

SERVED WITH A SELECTION OF SIDES
FRENCH FRIES, MASHED POTATOES AND SPINACH

DESSERT

BBR Signature Chocolate Glory

VALRHONA DARK CHOCOLATE, CHOCOLATE SPONGE, COFFEE GANACHE, CARAMELISED HAZELNUTS. SERVED WITH A 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 A PEAR, APPLE AND GINGER CHUTNEY

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BOB BOB RICARD CITY SAMPLE MENUS



3 COURSE MENU - £115.00 PP

STARTER

Heritage Tomato Salad

SEASONAL TOMATOES, OLIVE OIL AND ISLE OF WIGHT BALSAMIC VINEGAR (V)

Citrus Cured Salmon

LOCH DUART SALMON WITH HORSE RADISH CRÈME CRU AND TROUT ROE. SERVED WITH OLIVE OIL AND DILL

Escargots en Persillade

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

Steak Tartare

CHOPPED RAW HEREFORD BEEF WITH CORNICHONS, CAPERS AND EGG YOLK. SERVED WITH A GRILLED BAGUETTE CROUTE

MAIN

Celeriac Bourguignon

ROASTED CELERIAC GARNISHED WITH HERITAGE CARROTS, PEARL ONIONS AND CHANTERELLE MUSHROOMS.
SERVED WITH GREMOLATA AND A RED WINE JUS (V)

Lemon Sole Meunière

PAN FRIED. SERVED WITH A CAPER AND PARSLEY BEURRE NOISETTE

Lobster Tail Macaroni & Cheese

WITH ENGLISH CHEDDAR, MOZZARELLA AND AGED PARMESAN. SERVED WITH A LOBSTER BISQUE

Côte de Boeuf on the Bone for Two 900g

35 DAY PINK HIMALAYAN SALT WALL DRY AGED, GRASS FED SCOTCH BEEF

SERVED WITH A SELECTION OF SIDES
FRENCH FRIES, MASHED POTATOES AND SPINACH

DESSERT

BBR Signature Chocolate Glory

VALRHONA DARK CHOCOLATE, CHOCOLATE SPONGE, COFFEE GANACHE, CARAMELISED HAZELNUTS.
SERVED WITH A HOT CHOCOLATE SAUCE

Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

Lemon Meringue Tart

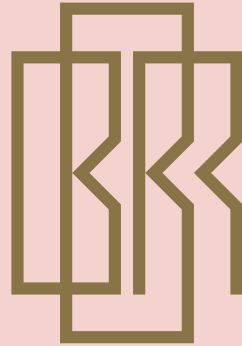
LEMON CUSTARD & BURNT SOFT MERINGUE ON A SHORTBREAD BASE

Stinking Bishop Cheese Soufflé

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

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SOHO

ENQUIRIES

CITY

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