

**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](mailto: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.

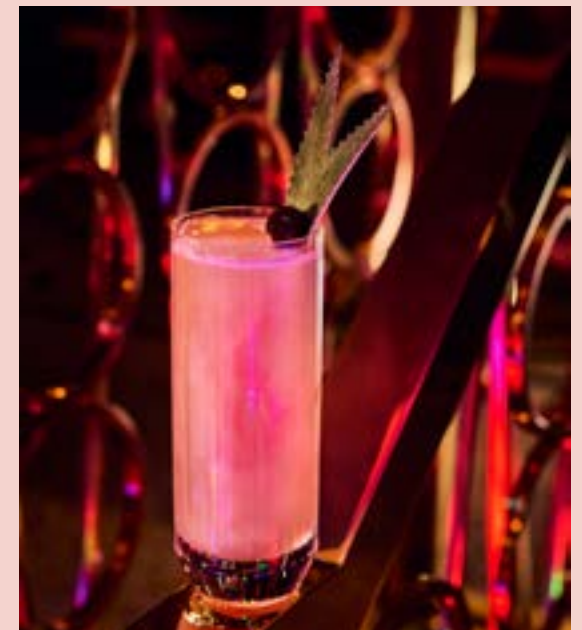
The space features booth seating throughout, each equipped with its own "Press for Champagne" button, alongside a private bar and dedicated standing reception area.

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



### 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  
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  
VALHRONA 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 £3 PER PERSON WILL BE ADDED TO YOUR BILL.



2 COURSE MENU - £65.00 PP  
3 COURSE MENU - £75.00 PP

### STARTER

Wardolf 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

Butternut Squash Risotto  
RISOTTO WITH BUTTERNUT SQUASH PURÉE, ROAST PUMPKIN SEEDS, PARMESAN SAUCE (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  
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, 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 SAMPLE MENUS



BOB BOB RICARD

3 COURSE MENU - 85.00 PP

### STARTER

#### Truffle, Potato & Mushroom Vareniki

TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTE (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

#### Butternut Squash Risotto

RISOTTO WITH BUTTERNUT SQUASH PURÉE, ROAST PUMPKIN SEEDS, PARMESAN SAUCE (V)

#### Mariner's Fish Pie

WITH BOLLINGER CHAMPAGNE, MUSSELS, PRAWNS, SMOKED HADDOCK, SOFT-BOILED EGG, CARAMELISED LEEKS AND VELOUTE 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

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, 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

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 SOUR CREAM AND BLINIS

### STARTER

#### Truffle, Potato & Mushroom Vareniki

TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTE (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

#### Lobster, Scallop & Shrimp Pelmeni

TRADITIONAL DUMPLINGS GARNISHED WITH TROUT ROE. SERVED WITH LOBSTER BISQUE

### MAIN

#### Butternut Squash Risotto

RISOTTO WITH BUTTERNUT SQUASH PURÉE, ROAST PUMPKIN SEEDS, PARMESAN SAUCE (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, 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 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](mailto: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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2 COURSE MENU - £65.00 PP  
3 COURSE MENU - £75.00 PP

### STARTER

Heritage Tomato Salad  
SEASONAL TOMATOES, OLIVE OIL AND ISLE OF WIGHT BALSAMIC VINEGAR (V)  
Escargots en Persillade  
SNAILS IN GARLIC AND PARSLEY BUTTER WITH SMOKED ALSACE BACON, POTATO FOAM AND RYE CROUTONS  
Citrus Cured Salmon  
LOCH DUART SALMON WITH HORSE RADISH CRÈME CRU AND TROUT ROE. SERVED WITH OLIVE OIL AND DILL  
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 RED WINE JUS (V)  
Chicken & Champagne Pie  
WITH CHESTNUT MUSHROOMS, LEEKS, CARROTS, CARAMELISED ONIONS IN BOLLINGER BRUT CHAMPAGNE  
AND TRUFFLE VELOUTÉ UNDER PUFF PASTRY  
Gilt-Head Sea Bream  
GRILLED FILLET OF SEA BREEM. SERVED WITH SAUCE "VIERGE".  
Chicken Kyiv  
CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED ON GARLIC AND PARSLEY BUTTER  
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 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)

#### Steak Tartare

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

#### 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

### MAIN

#### Celeriac Bourguignon

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

#### Hake Fillet

BAKED FILLET OF HAKE. SERVED WITH A WARM TARTARE BEURRE BLANC SAUCE

#### 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

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 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 - £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)

#### Steak Tartare

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

#### 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

### MAIN

#### Celeriac Bourguignon

ROASTED CELERIAC GARNISHED WITH HERITAGE CARROTS, PEARL ONIONS AND CHANTERELLE MUSHROOMS. SERVED WITH GREMOLATA AND 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 & AGED PARMESAN. SERVED WITH LOBSTER BISQUE

#### Beef Wellington For Two

21-DAY AGED FILLET OF ANGUS SCOTCH BEEF SERVED WITH 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 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 - £115.00 PP

### STARTER

#### Heritage Tomato Salad

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

#### Steak Tartare

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

#### 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

### MAIN

#### Celeriac Bourguignon

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

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 AND  
HOT CHOCOLATE SAUCE

#### Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

#### Lemon Meringue Tart

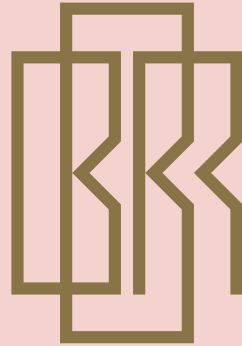
LEMON CUSTARD & BURNT SOFT MERINGUE ON A SHORTBREAD BASE

#### Stinking Bishop Cheese Soufflé

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

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SOHO

ENQUIRIES

CITY

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