

## VODKA SHOTS AT -18°C

25ml

|   |     |
|---|-----|
| Staritsky & Levitsky Small Batch                      | £7  |
| FILTERED THROUGH FINE SAND, RESTED FOR 28 DAYS        |     |
| Staritsky & Levitsky Reserve                          | £9  |
| FILTERED THROUGH BIRCH CHARCOAL, RESTED FOR 28 DAYS   |     |
| Staritsky & Levitsky Private Cellar                   | £12 |
| FILTERED THROUGH MOUNTAIN CRYSTAL, RESTED FOR 90 DAYS |     |

## BREAD & BUTTER

PER BASKET

|  |      |
|--|------|
| Classic Baguette & Netherend Farm Butter                     | £4.5 |
| FRESHLY BAKED BAGUETTE AND ARTISAN CORNISH SEA-SALTED BUTTER |      |

## OLIVES

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|--|----|
| Gordal Olives "Picante" & Pickles                            | £6 |
| THE "QUEEN OF OLIVES" WITH A TOUCH OF GUINDILLA CHILI PEPPER |    |

## CAVIAR

20g / 30g

|   |           |
|---|-----------|
| Siberian Sturgeon Caviar  | £39 / £55 |
| MILD FLAVOUR, BLACK TO AMBER-BROWN COLOUR. SERVED WITH CRÈME FRAÎCHE AND BLINIS           |           |
| Oscietra Caviar   | £49 / £69 |
| FULL FLAVOUR, AMBER-BROWN COLOUR. SERVED WITH CRÈME FRAÎCHE AND BLINIS                    |           |
| Amurski Sturgeon Caviar   | £59 / £79 |
| RICH, CREAMY FLAVOUR, AMBER-BROWN TO GOLDEN COLOUR. SERVED WITH CRÈME FRAÎCHE AND BLINIS  |           |
| Dégustation of Three Caviars  | £49 / £69 |
| A TASTING OF SIBERIAN, OSCIETRA AND AMURSKI CAVIARS. SERVED WITH CRÈME FRAÎCHE AND BLINIS |           |

## OYSTERS

THREE / SIX

|  |           |
|--|-----------|
| Jersey Rock Oysters                                  | £16 / £32 |
| GRADE 'A', SERVED AU NATUREL, WITH LEMON AND TABASCO |           |

## STARTERS

|   |           |
|---|-----------|
| Beetroot Salad  | £9.5      |
| TRIO OF BEETROOTS, SERVED WITH HORSERADISH AND HADDOCK CREAM, ROCKET SALAD AND FRIED CAPERS |           |
| Escargots en Persillade   | £13       |
| SNAILS IN PARSLEY & GARLIC BUTTER WITH SMOKED ALSACE BACON POTATO FOAM AND RYE CROUTONS     |           |
| Salmon Tartare  | £16 / £30 |
| LOCH DUART SALMON WITH CAPERS, DILL AND TROUT ROE. SERVED WITH BAGUETTE CROUTONS            |           |
| ADD 10g SIBERIAN STURGEON CAVIAR. SUPPLEMENT £16  |           |

STARTERS CONTINUED >>>

STARTERS CONTINUED >>>

|   |           |
|---|-----------|
| Steak Tartare   | £16 / £30 |
| CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS AND CAPERS. SERVED WITH CONFIT EGG YOLK AND BAGUETTE CROUTONS |           |
| ADD 10g SIBERIAN STURGEON CAVIAR. SUPPLEMENT £16  |           |
| Smoked Salmon   | £17       |
| COLD SMOKED SEVERN & WYE SALMON. SERVED WITH BUTTERED RYE BREAD AND LEMON                                       |           |
| French Onion Soup   | £18       |
| CLASSIC CARAMELISED ONION AND CHICKEN SOUP. SERVED WITH GRILLED GRUYÈRE CHEESE ON BRIOCHE TOAST                 |           |
| Truffle, Potato & Mushroom Vareniki   | £18       |
| TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ                      |           |
| Stinking Bishop Cheese Soufflé  | £19       |
| DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY          |           |
| Lobster, Scallop & Shrimp Pelmeni   | £22       |
| TRADITIONAL DUMPLINGS GARNISHED WITH TROUT ROE. SERVED WITH LOBSTER BISQUE                                      |           |

## MAINS

|   |           |
|---|-----------|
| Truffle & Champagne Humble Pie  | £19.5     |
| WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKE, MUSHROOMS, CELERIAC, BABY ONIONS AND TRUFFLE VELOUTÉ UNDER PUFF PASTRY |           |
| Chicken & Champagne Pie   | £24.5     |
| WITH BOLLINGER CHAMPAGNE, SHIITAKE MUSHROOMS, LEEKS, CARROTS, CARAMELISED ONIONS AND VELOUTÉ UNDER PUFF PASTRY        |           |
| Chicken Kyiv  | £27       |
| CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED ON GARLIC AND PARSLEY BUTTER                              |           |
| Steak Haché with Fried Duck Egg   | £27       |
| GRILLED CHOPPED SCOTCH BEEF, TOPPED WITH MELTED GRUYÈRE CHEESE, SERVED WITH PEPPERCORN SAUCE                          |           |
| Truffle, Potato & Mushroom Vareniki   | £30       |
| TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ                            |           |
| Lobster, Scallop & Shrimp Pelmeni   | £37       |
| TRADITIONAL DUMPLINGS GARNISHED WITH TROUT ROE. SERVED WITH LOBSTER BISQUE  |           |
| Lemon Sole Meunière   | £38       |
| PAN-FRIED LEMON SOLE SERVED WITH A CAPER AND PARSLEY BEURRE NOISETTE  |           |
| Lobster Macaroni & Cheese "Thermidor"   | £38       |
| WITH WHOLE LOBSTER TAIL, WITH ENGLISH CHEDDAR, MOZZARELLA AND AGED PARMESAN   |           |
| Salmon En Croûte with Champagne Sauce   | £39       |
| LOCH DUART SALMON, SCALLOP MOUSSE AND MUSHROOM DUXELLE WRAPPED IN PUFF PASTRY. SERVED WITH CHAMPAGNE BEURRE BLANC     |           |
| Chateaubriand for One   | £39 / £49 |
| PAN-SEARED 21-DAY AGED ANGUS SCOTCH BEEF 150g / 225g SERVED WITH TRUFFLE JUS  |           |
| Beef Wellington for Two   | £49       |
| 21-DAY AGED FILLET OF ANGUS SCOTCH BEEF SERVED WITH TRUFFLE JUS. ALLOW 45 MINUTES                                     |           |

## SIDES

|  |     |
|--|-----|
| French Fries                                       | £6  |
| Truffled French Fries                              | £9  |
| Mashed Potatoes                                    | £8  |
| Truffled Mashed Potatoes                           | £10 |
| Sautéed Spinach                                    | £8  |
| IN CONFIT GARLIC OLIVE OIL                         |     |
| Truffled Cauliflower Cheese                        | £9  |
| WITH MORNAY SAUCE, ENGLISH CHEDDAR & AGED PARMESAN |     |
| Mixed Leaf Salad                                   | £9  |
| WITH HOUSE DRESSING                                |     |

## DESSERTS

|  |     |
|--|-----|
| Two Boozy Chocolate Truffles   | £5  |
| HOMEMADE TRUFFLES INFUSED WITH GLENFIDDICH 12 YEAR AND WITH LAPHROAIG 10 YEAR WHISKY                           |     |
| Limonnaya Vodka  | £7  |
| SHOT OF LEMON-INFUSED VODKA SERVED AT -18°C  |     |
| Grande Profiterole   | £9  |
| CHOUX PASTRY, VANILLA ICE CREAM AND WHIPPED GUERNSEY CREAM. SERVED WITH DARK VALRHONA CHOCOLATE SAUCE          |     |
| Lemon Meringue Tart  | £10 |
| LEMON CUSTARD AND BURNT SOFT MERINGUE ON A SHORTBREAD BASE   |     |
| Raspberry Bavaoise   | £10 |
| SET RASPBERRY MOUSSE, GENOISE SPONGE AND TOASTED OATS. SERVED WITH YOGURT ICE CREAM                            |     |
| Black Forest   | £12 |
| VALRHONA CHOCOLATE MOUSSE, CHOCOLATE SPONGE AND CHANTILLY CREAM. SERVED WITH A MORELLO CHERRY SORBET           |     |
| Flaming Crème Brûlée   | £12 |
| WITH MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE   |     |
| BBR Signature Chocolate Glory  | £16 |
| VALRHONA DARK CHOCOLATE, CRUNCHY HAZELNUT DISK, COFFEE GANACHE, CARAMELISED HAZELNUTS WITH HOT CHOCOLATE SAUCE |     |
| Stinking Bishop Cheese Soufflé   | £19 |
| DOUBLE-BAKED SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY                |     |

## BOB BOB RICARD GIFT CARD

### Gift Voucher

SCAN THE QR CODE TO FIND THE PERFECT GIFT TO WINE AND DINE AT BOB BOB RICARD CITY AND SOHO. CHOOSE FROM A VARIETY OF DENOMINATIONS TO MAKE IT JUST THE PERFECT GIFT.



## “PRESS FOR CHAMPAGNE”

125ml GLASS

|                                  |     |
|----------------------------------|-----|
| Moët & Chandon Brut Impérial, NV | £15 |
| Taittinger Brut Réserve, NV      | £20 |
| Bollinger Special Cuvée, NV      | £25 |
| Dom Pérignon Vintage, 2013       | £35 |
| Ayala Blanc de Blancs, 2016      | £28 |
| Moët & Chandon Rosé Impérial, NV | £18 |
| Taittinger Prestige Rosé, NV     | £22 |

## ALCOHOL FREE SPARKLING

125ml GLASS

|   |     |
|---|-----|
| Thomson & Scott, Naughty Sparkling Chardonnay, NV | £8  |
| Thomson & Scott, Naughty Sparkling Rosé, NV       | £10 |

## SWEET WINE & PORT

50 ml / 75ml GLASS

|   |           |
|---|-----------|
| Château Delmond, Sauternes, Bordeaux, France, 2018  | £9 / £10  |
| Fonseca 20 Year Old Tawny Port, Douro, Portugal   | £10 / £15 |
| Tokaji Aszú 5 Puttonyos, Royal Tokaj, Hungary, 2017   | £13 / £19 |
| Vin De Constance, Klein Constantia Estate, Constantia, South Africa, 2019   | £15 / £20 |
| <small>AFRICA'S GREATEST WINE. NAPOLEON BONAPARTE USED TO HAVE IT SHIPPED TO SAINT HELENA TO EASE HIS EXILE</small> |           |
| Château d'Yquem 1er Cru Supérieur, Sauternes, Bordeaux, France, 2008  | £30 / £45 |
| <small>THE WORLD'S MOST FAMOUS AND MOST HIGHLY PRIZED SWEET WINE</small>  |           |

## MINERAL WATER

0.75l BOTTLE

|   |      |
|---|------|
| Hildon Natural Mineral Water, Still   | £5.5 |
| <small>BOTTLED AT SOURCE IN TEST VALLEY, HAMPSHIRE, ON ORGANIC LAND</small> |      |
| Hildon Natural Mineral Water, Sparkling                                     | £5.5 |
| <small>BOTTLED AT SOURCE IN TEST VALLEY, HAMPSHIRE, ON ORGANIC LAND</small> |      |

## SIGNATURE COCKTAILS

|  |     |
|--|-----|
| <b>Strawberry &amp; Peach Bellini Royale</b>                           | £15 |
| <small>SPARKLING WINE, STRAWBERRY &amp; PEACH, CHAMPAGNE FOAM</small>  |     |
| <b>French 75</b>   | £16 |
| <small>SPARKLING WINE, JAPANESE DRY GIN, LEMON, CHAMPAGNE FOAM</small> |     |
| <b>Champagne Mojito</b>  | £16 |
| <small>SPARKLING WINE, RUM, MINT, LIME, CHAMPAGNE FOAM</small>         |     |
| <b>Passionfruit Martini</b>  | £16 |
| <small>VODKA, PASSIONFRUIT, VANILLA, CHAMPAGNE FOAM</small>            |     |
| <b>Espresso Martini</b>  | £16 |
| <small>VODKA, ESPRESSO SHOT, HAZELNUT, VANILLA</small>                 |     |

## ALCOHOL FREE COCKTAILS

|   |     |
|---|-----|
| <b>Virgin Kir Royale</b>  | £10 |
| <small>THOMSON &amp; SCOTT ALCOHOL FREE SPARKLING WINE, ALCOHOL FREE CASSIS, ALCOHOL FREE SPARKLING WINE FOAM</small>     |     |
| <b>Virgin Strawberry &amp; Peach Bellini</b>  | £12 |
| <small>THOMSON &amp; SCOTT ALCOHOL FREE SPARKLING WINE, STRAWBERRY &amp; PEACH, ALCOHOL FREE SPARKLING WINE FOAM</small>  |     |
| <b>Virgin French 75</b>   | £12 |
| <small>THOMSON &amp; SCOTT ALCOHOL FREE SPARKLING WINE, TANQUERAY 0% GIN, LEMON, ALCOHOL FREE SPARKLING WINE FOAM</small> |     |
| <b>Virgin Sparkling Mojito</b>  | £12 |
| <small>THOMSON &amp; SCOTT ALCOHOL FREE SPARKLING WINE, MINT, LIME, ALCOHOL FREE SPARKLING WINE FOAM</small>              |     |
| <b>Virgin Passionfruit Martini</b>  | £12 |
| <small>APPLE JUICE, PASSIONFRUIT, VANILLA, ALCOHOL FREE SPARKLING WINE FOAM</small>                                       |     |

## CLASSIC COCKTAILS

|   |     |
|---|-----|
| <b>Margarita</b>                                | £14 |
| <small>TEQUILA, TRIPLE SEC, LIME</small>        |     |
| <b>Negroni</b>                                  | £14 |
| <small>GIN, ANTICA FORMULA, CAMPARI</small>     |     |
| <b>Tom Collins</b>                              | £14 |
| <small>GIN, LEMON, SODA</small>                 |     |
| <b>Black / White Russian</b>                    | £14 |
| <small>VODKA, COFFEE LIQUOR, CREAM</small>      |     |
| <b>Kir Royale</b>                               | £15 |
| <small>CHAMPAGNE, CRÈME DE CASSIS</small>       |     |
| <b>Old Fashioned</b>                            | £15 |
| <small>BOURBON WHISKEY, ANGOSTURA</small>       |     |
| <b>Amaretto Sour</b>                            | £15 |
| <small>AMARETTO, LEMON, BLACK CHERRY</small>    |     |
| <b>Manhattan</b>                                | £15 |
| <small>RYE WHISKEY, VERMOUTH, ANGOSTURA</small> |     |
| <b>Classic Champagne Cocktail</b>               | £16 |
| <small>CHAMPAGNE, COGNAC, ANGOSTURA</small>     |     |

