

## 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

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 >>>

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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 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>	

