

## VODKA SHOTS AT -18°C

25ml

Staritsky & Levitsky Small Batch FINE QUARTZ FILTERED	7
Staritsky & Levitsky Reserve BIRCH CHARCOAL FILTERED	9
Staritsky & Levitsky Private Cellar MOUNTAIN CRYSTAL FILTERED	12

## CAVIAR FOR ONE

20g / 30g

Siberian Sturgeon Caviar INTENSE SALINITY AND FLAVOUR. SMALLER, BLACK EGGS. MEDIUM-FIRM TEXTURE. SERVED WITH SOUR CREAM AND BLINI	39 / 55
Oscietra Caviar THE CLASSIC. DELICATE FLAVOUR AND MEDIUM SALINITY. MEDIUM SIZE, DARK GREY EGGS. SOFT TEXTURE. SERVED WITH SOUR CREAM AND BLINI	49 / 69
Amurski Sturgeon Caviar RICH FLAVOUR AND MEDIUM SALINITY. MEDIUM SIZE, DARK AMBER EGGS. FIRM TEXTURE. SERVED WITH SOUR CREAM AND BLINI	59 / 79
Dégustation of Three Caviars A TASTING OF SIBERIAN, OSCIETRA AND AMURSKI CAVIARS	49 / 69

## CAVIAR TO SHARE

125g TIN

Siberian Caviar, 125g SERVED WITH SOUR CREAM AND BLINI	200
Oscietra Caviar, 125g SERVED WITH SOUR CREAM AND BLINI	250
Amurski Caviar, 125g SERVED WITH SOUR CREAM AND BLINI	300
Beluga Caviar, 125g THE TZAR OF CAVIARS. DELICATE FLAVOUR AND LOW SALINITY. LARGE, STEEL GREY EGGS. SOFT TEXTURE. SERVED WITH SOUR CREAM AND BLINI	700

## FRUITS DE MER

Jersey Rock Oysters GRADE 'A'. SERVED AU NATUREL, WITH LEMON AND TABASCO ADD CAVIAR FOR £12	16 PER THREE
Deep-Fried Oysters IN CRISPY PANKO CRUST. SERVED WITH TARTAR SAUCE ADD CAVIAR FOR £12	19 PER THREE
King Prawns Mayonnaise LARGE KING PRAWNS. SERVED CHILLED	16
Prawn Cocktail WITH CRISPY LETTUCE AND VSOP COGNAC MARY ROSE SAUCE	18
Lobster Mayonnaise SCOTTISH LOBSTER. SERVED CHILLED	35 PER HALF
Fruits de Mer Tower for One LANGOUSTINE, ATLANTIC PRAWNS, CLAMS, ROCK OYSTERS, NATIVE MUSSELS, BROWN SHRIMP AND SALMON TARTARE ADD HALF LOBSTER FOR £30	49

## EGGS ALL DAY

AVAILABLE AS A MAIN COURSE

Egg Florentine WITH SAUTÉED SPINACH AND SHAVED PARMESAN	10
Egg Royale WITH SMOKED SCOTTISH SALMON AND TROUT ROE ADD 10g CAVIAR FOR £16	12
Egg Benedict WITH HAMPSHIRE DUROC HAM AND SHAVED BLACK TRUFFLE	13

## TARTARES

AVAILABLE AS A MAIN COURSE

Scottish Salmon Tartare WITH CORNICHONS, CAPERS, AND DILL. SERVED WITH CRISP BREAD ADD 10g CAVIAR FOR £16	16
Steak Tartare CHOPPED RAW SCOTCH BEEF WITH CORNICHONS, CAPERS AND EGG YOLK. SERVED WITH CRISP BREAD ADD 10g CAVIAR FOR £16	17
Yellowfin Tuna Tartare WITH AVOCADO, ORANGE AND BABY RADISH. IN A LIGHT SOY AND CITRUS DRESSING.	18

## STARTERS

AVAILABLE AS A MAIN COURSE

• Beetroot & Goat's Cheese DICED SWEET RED BEETROOT WITH GOAT'S CURD, CORNICHONS AND CAPERS. SERVED WITH CRISP BREAD	10
Smoked Salmon COLD-SMOKED SEVERN & WYE SALMON. SERVED WITH BUTTERED RYE BREAD AND LEMON	17
• Truffle, Potato & Mushroom Vareniki TRADITIONAL DUMPLINGS, GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ	18
Stinking Bishop Cheese Soufflé DOUBLE-BAKED SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE & GINGER CHUTNEY	19
Scallop, Lobster & Shrimp Pelmeni TRADITIONAL DUMPLINGS GARNISHED WITH TROUT ROE. SERVED WITH LOBSTER BISQUE	22

## BBR PIES

• Cottage Pie SHOULDER OF BEEF BRAISED IN BORDEAUX RED WINE WITH PEAS AND CARROTS UNDER MASH POTATO	20
• Truffle & Champagne Humble Pie JERUSALEM ARTICHOKEs, MUSHROOMS, CELERIAC, BABY ONIONS AND TRUFFLE & CHAMPAGNE VELOUTÉ UNDER PUFF PASTRY	24
Chicken & Champagne Pie WITH CHESTNUT MUSHROOMS, LEEKS, CARROTS, CARAMELISED ONIONS AND CHAMPAGNE VELOUTÉ UNDER PUFF PASTRY	26
Mariner's Fish Pie SMOKED HADDOCK, MUSSELS, PRAWNS, POACHED EGG, CARAMELISED LEEKS AND CHAMPAGNE VELOUTÉ UNDER PUFF PASTRY	32

• VEGAN VERSION AVAILABLE ON REQUEST

## MAINS

Fillet of Fish DEEP FRIED SEA BASS FILLET IN CRISPY PANKO CRUST. SERVED WITH TARTAR SAUCE AND LEMON	19
Chicken Kyiv CHICKEN BREAST SERVED ON GARLIC AND PARSLEY BUTTER	27
Lobster Tail Macaroni & Cheese WITH ENGLISH CHEDDAR, MOZZARELLA AND AGED PARMESAN.	39
Lemon Sole Meunière PAN-FRIED. SERVED WITH A CAPER AND PARSLEY BEURRE NOISETTE	40
Chateaubriand for One 28-DAY AGED ABERDEENSHIRE SCOTCH BEEF. PAN-ROASTED, SERVED WITH TRUFFLE JUS	39 / 50 150g / 225g
Oscietra Linguini 20g OSCIETRA CAVIAR, BOLLINGER CHAMPAGNE VELOUTÉ	49
Beef Wellington for Two 28-DAY AGED FILLET OF ABERDEENSHIRE SCOTCH BEEF SERVED WITH TRUFFLE JUS. ALLOW 45 MINUTES	50 PER PERSON

## SIDES

• French Fries	6
• Truffle French Fries	9
Mashed Potatoes	8
Truffle Mashed Potatoes	10
• Green Beans	8
• Sautéed Spinach IN CONFIT GARLIC OLIVE OIL	8
• Caesar Salad WITH CROUTONS AND AGED PARMESAN	8

## BREAD & BUTTER

PER BASKET

• Baguette & Butter FRESHLY BAKED. WITH CORNISH SEA-SALTED BUTTER	6
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## OLIVES

• Gordal Olives "Picante" & Pickles THE "QUEEN OF OLIVES". WITH A TOUCH OF GUINDILLA CHILI	7
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PLEASE 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. INFORMATION ON THE 14 LEGALLY RECOGNISED ALLERGENS IS AVAILABLE UPON REQUEST. WE ARE UNABLE TO PROVIDE INFORMATION ON ANY OTHER ALLERGENS. WE ARE NOT ABLE TO CATER FOR SEVERE ALLERGIES AS CROSS-CONTAMINATION MAY OCCUR. A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL

## “PRESS FOR CHAMPAGNE”

125ml GLASS

Moët & Chandon Brut Impérial, NV	16
Moët & Chandon Rosé Impérial, NV	22
Taittinger Brut Réserve, NV	22
Taittinger Prestige Rosé, NV	24
Bollinger Brut Special Cuvée, NV	27
Ayala Blanc de Blancs, 2018	30
Dom Pérignon Brut, 2013	35

## ALCOHOL FREE

125ml GLASS

Thomson & Scott, Sparkling Chardonnay	9
Thomson & Scott, Sparkling Rosé	11

## BBR COCKTAILS

Bob's Martini OYSTER INFUSED 42 BELOW VODKA, NOILLY PRAT, UMAMI BITTER, DARK OLIVE OIL	17
Bob's Mini Martini A MINI VERSION OF OUR SIGNATURE. OYSTER INFUSED 42 BELOW VODKA, NOILLY PRAT, UMAMI BITTER, DARK OLIVE OIL	10
Smoky Paloma ILLEGAL JOVEN MEZCAL, CHERRY SYRUP, ITALICUS, LEMON, CRANBERRY	17
Barbados Sling BACARDI CARIBBEAN SPICED RUM, PINEAPPLE, COCONUT, CREME DE BANANA, CHERRY SYRUP	18
The Gentleman ANGEL'S ENVY WHISKY, RHUBARB SYRUP, SALTED CARAMEL, GOLD CHOCOLATE	19
Honey Espresso Martini HONEY INFUSED PATRON TEQUILA, COFFEE LIQUOR, ESPRESSO SHOT, HONEY	16
Soho Fizz BOMBAY SAPPHIRE GIN, PLUM SYRUP, SUPASAWA, WHITE GRAPE AND APRICOT SODA	16

## ALCOHOL FREE

0% ALCOHOL

Rhubarb Gin & Soda TANQUERAY 0% GIN, RHUBARB SYRUP, VANILLA, LEMON, WHITE GRAPE AND APRICOT SODA	12
Herbal Fizz OPIUS ALBEDO, ORANGE SYRUP, LEMON, LEMONADE	12
Bitter Orange THREE SPIRIT LIVENER, MARTINI 0% VERMOUTH, RAISIN AND ORANGE CORDIAL	12
Plum Sour OPIUS AMARO, EVERLEAF, PLUM SYRUP, LEMON, GRAPEFRUIT AND GINGER SYRUP	12

## DESSERTS

Two Boozy Chocolate Truffles HOMEMADE TRUFFLES INFUSED WITH GLENFIDDICH 12 YEAR AND LAPHROAIG 10 YEAR WHISKY	5
• Limonnaya Vodka SHOT OF LEMON-INFUSED VODKA SERVED AT -18°C	7
Eclair DARK CHOCOLATE GLAZE, WHIPPED GUERNSEY CREAM FILLING	7
Strawberries & Cream Soufflé SERVED WITH FRESH STRAWBERRIES. ALLOW 15 MINUTES	10
• Mixed Berry Cheesecake VEGAN CREAM CHEESE, GLUTEN FREE CRUMBLE, MIXED BERRY COMPOTE. SERVED WITH BLACK PEPPER AND STRAWBERRY SORBET	11
Flaming Crème Brûlée WITH WILD MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE	12
Sticky Toffee Pudding INFUSED WITH RAGNAUD SABOURIN COGNAC SERVED WITH VANILLA ICE CREAM	12
Baked Saint-Marcellin & Truffle Honey UNPASTEURISED SAINT-MARCELLIN COWS MILK CHEESE, BAKED WITH TRUFFLE HONEY	13
BBR Signature Chocolate Glory VALRHONA DARK CHOCOLATE, PRALINE CRUNCH, COFFEE MOUSSE AND CARAMELISED HAZELNUTS WITH HOT CHOCOLATE SAUCE	16

## SWEET WINE & PORT

50ml GLASS 75ml GLASS

Château Delmond, Sauternes, Bordeaux, France, 2018	8	10
Fonseca 20 Year Old Tawny Port, Douro, Portugal	9	11
Tokaji Aszú 5 Puttonyos, Royal Tokaji, Hungary, 2017	10	16
Vin De Constance, Klein Constantia Estate, South Africa, 2019 AFRICA'S GREATEST WINE. EMPEROR NAPOLEON BONAPARTE USED TO HAVE IT SHIPPED TO ST HELENA TO EASE HIS EXILE. ON HIS DEATHBED, NAPOLEON REFUSED EVERYTHING OFFERED TO HIM BUT A GLASS OF CONSTANTIA WINE.	15	20
Château d'Yquem, 1er Cru, Sauternes, Bordeaux, France, 2008 THE WORLD'S MOST FAMOUS AND PRIZED SWEET WINE. BOB BOB RICARD WAS THE FIRST RESTAURANT IN THE UK ENDORSED BY CHATEAU D'YQUEM AS A PURVEYOR OF THEIR LEGENDARY WINE BY THE GLASS.	30	45

## MINERAL WATER

0.75l BOTTLE

Hildon, Still BOTTLED AT SOURCE IN HAMPSHIRE, ON ORGANIC LAND	6
Hildon, Sparkling BOTTLED AT SOURCE IN HAMPSHIRE, ON ORGANIC LAND	6

• VEGAN VERSION AVAILABLE ON REQUEST

