



BOB BOB RICARD

2 COURSE MENU - £55.00 PP

3 COURSE MENU - £65.00 PP

STARTER

Beetroot & Goat's Cheese

DICED SWEET RED BEETROOT WITH GOAT'S CURD, CORNICHONS AND CAPERS. SERVED WITH CRISPBREAD (V)

Stinking Bishop Cheese Soufflé

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

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

WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKE, MUSHROOMS, CELERIAC, BABY ONIONS & TRUFFLE VELOUTÉ, UNDER PUFF PASTRY (V)

Chicken & Champagne Pie

WITH BOLLINGER CHAMPAGNE, CHESTNUT MUSHROOMS, LEEKS, CARROTS, CARAMELIZED ONIONS & VELOUTÉ, UNDER PUFF PASTRY

Gilt-Head Sea Bream

FILET OF SEA BREEM. SERVED WITH SAUCE "VIERGE".

Chicken Kyiv

CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED ON GARLIC & PARSLEY BUTTER

DESSERT

Mixed Berry Cheesecake

VEGAN CREAM CHEESE, GLUTEN FREE CRUMBLE, MIXED BERRY COMPOTE. SERVED WITH BLACK PEPPER AND STRAWBERRY SORBET (V)

Strawberries & Cream Soufflé

SERVED WITH FRESH STRAWBERRIES

Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

Baked Saint-Marcellin & Truffle Honey

UNPASTEURISED SAINT-MARCELLIN COWS MILK CHEESE, BAKED WITH TRUFFLE HONEY

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 15% WILL BE ADDED TO YOUR BILL.



BOB BOB RICARD

3 COURSE MENU - £75.00 PP

STARTER

Truffle, Potato & Mushroom Vareniki

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

Truffle & Champagne Humble Pie

WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKE, MUSHROOMS, CELERIAC, BABY ONIONS & TRUFFLE 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

Gilt-Head Sea Bream

FILET OF SEA BREEM. SERVED WITH SAUCE "VIERGE".

Chateaubriand For One 150g

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

DESSERT

Strawberries & Cream Soufflé

SERVED WITH FRESH STRAWBERRIES

Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

Bbr Signature Chocolate Glory

VALRHONA DARK CHOCOLATE, CRUNCHY HAZELNUT DISK, COFFEE GANACHE, CARAMELISED HAZELNUTS & HOT CHOCOLATE SAUCE

Baked Saint-Marcellin & Truffle Honey

UNPASTEURISED SAINT-MARCELLIN COWS MILK CHEESE, BAKED WITH TRUFFLE HONEY

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3 COURSE MENU - £85.00 PP
WITH CAVIAR - £100.00 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 VELOUTÉ (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

Truffle & Champagne Humble Pie

WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKE, MUSHROOMS, CELERIAC, BABY ONIONS & TRUFFLE 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.

DESSERT

Strawberries & Cream Soufflé

SERVED WITH FRESH STRAWBERRIES

Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

Bbr Signature Chocolate Glory

VALRHONA DARK CHOCOLATE, CRUNCHY HAZELNUT DISK, COFFEE GANACHE, CARAMELISED HAZELNUTS & HOT CHOCOLATE SAUCE

Baked Saint-Marcellin & Truffle Honey

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