

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

OYSTERS	
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

STARTERS	
Leek Vinaigrette CHILLED SLOW BAKED LEEK SERVED WITH WHOLE GRAIN MUSTARD VINAIGRETTE	9
French Onion Soup CLASSIC CARAMELISED ONION AND CHICKEN SOUP. SERVED WITH GRILLED GRUYÈRE CHEESE ON BRIOCHE TOAST	13
STARTERS CONTINUED >>>	

STARTERS CONTINUED >>>	
Escargots en Persillade SNAILS IN GARLIC AND PARSLEY BUTTER WITH SMOKED ALSACE BACON, POTATO FOAM AND RYE CROUTONS	14
Salmon Tartare LOCH DUART SALMON WITH CAPERS, DILL AND TROUT ROE. SERVED WITH BAGUETTE CROUTONS ADD 10g CAVIAR FOR £16	16 / 30 STARTER / MAIN
Steak Tartare CHOPPED RAW SCOTCH BEEF WITH CORNICHONS, CAPERS AND CONFIT EGG YOLK. SERVED WITH BAGUETTE CROUTONS ADD 10g CAVIAR FOR £16	17 / 31 STARTER / MAIN
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 / 30 STARTER / MAIN
Stinking Bishop Cheese Soufflé DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY	19
Pâté En Croûte CHICKEN LIVER, PORK, DUCK FOIE GRAS AND PISTACHIO. SERVED WITH PEAR, APPLE AND GINGER CHUTNEY	20
Lobster, Scallop & Shrimp Pelmeni TRADITIONAL DUMPLINGS GARNISHED WITH TROUT ROE. SERVED WITH LOBSTER BISQUE	22 / 37 STARTER / MAIN

CHARCOAL JOSPER GRILL	
SHARING CUTS SERVED WITH SMOKED CAFE DE PARIS BUTTER	
Porterhouse on the Bone 35 DAY PINK HIMALAYAN SALT WALL DRY AGED, GRASS FED IRISH BEEF	13 PER 100g
Côte de Boeuf on the Bone 35 DAY PINK HIMALAYAN SALT WALL DRY AGED, GRASS FED SCOTCH BEEF	12 PER 100g
Pork Loin Chop on the Bone, 800g SUFFOLK WHITE DUROC PORK	60
Sauces BONE MARROW BORDELAISE, BEARNAISE OR PEPPERCORN	4 EACH

BBR PIES	
Cottage Pie SHOULDER OF BEEF BRAISED IN BORDEAUX RED WINE WITH PEAS AND CARROTS UNDER MASH POTATO	20
Truffle & Champagne Humble Pie WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKEs, MUSHROOMS, CELERIAC, BABY ONIONS AND TRUFFLE VELOUTÉ UNDER PUFF PASTRY	24
Chicken & Champagne Pie WITH BOLLINGER CHAMPAGNE, CHESTNUT MUSHROOMS, LEEKS, CARROTS, CARAMELISED ONIONS AND VELOUTÉ UNDER PUFF PASTRY	26

MAINS	
Fillet of Fish DEEP FRIED SEA BASS FILLET IN CRISPY PANKO CRUST. SERVED WITH TARTAR SAUCE AND LEMON	19
Chicken Kyiv CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. 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 PAN-SEARED 21-DAY AGED ANGUS SCOTCH BEEF. SERVED WITH TRUFFLE JUS	39 / 50 150g / 225g
Beef Wellington for Two 21-DAY AGED FILLET OF ANGUS 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
Sautéed Spinach IN CONFIT GARLIC OLIVE OIL	8
Caesar Salad WITH CROUTONS AND AGED PARMESAN	8
Truffled Cauliflower Cheese WITH ENGLISH CHEDDAR AND AGED PARMESAN	9

BREAD & BUTTER	PER BASKET
Baguette & Butter FRESHLY BAKED. WITH CORNISH SEA-SALTED BUTTER	6
OLIVES	
Gordal Olives “Picante” & Pickles THE “QUEEN OF OLIVES”. WITH A TOUCH OF GUINDILLA CHILI	7

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

• VEGAN VERSION AVAILABLE ON REQUEST

“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	17
OYSTER INFUSED 42 BELOW VODKA, NOILLY PRAT, UMAMI BITTER, DARK OLIVE OIL	
Bob's Mini Martini	10
A MINI VERSION OF OUR SIGNATURE. OYSTER INFUSED 42 BELOW VODKA, NOILLY PRAT, UMAMI BITTER, DARK OLIVE OIL	
Smoky Paloma	17
ILLEGAL JOVEN MEZCAL, CHERRY SYRUP, ITALICUS, LEMON, CRANBERRY	
Barbados Sling	18
BACARDI CARIBBEAN SPICED RUM, PINEAPPLE, COCONUT, CREME DE BANANA, CHERRY SYRUP	
The Gentleman	19
ANGEL'S ENVY WHISKY, RHUBARB SYRUP, SALTED CARAMEL, GOLD CHOCOLATE	
Honey Espresso Martini	16
HONEY INFUSED PATRON TEQUILA, COFFEE LIQUOR, ESPRESSO SHOT, HONEY	
Soho Fizz	16
BOMBAY SAPPHIRE GIN, PLUM SYRUP, SUPASAWA, WHITE GRAPE AND APRICOT SODA	
ALCOHOL FREE	
	0% ALCOHOL
Rhubarb Gin & Soda	12
TANQUERAY 0% GIN, RHUBARB SYRUP, VANILLA, LEMON, WHITE GRAPE AND APRICOT SODA	
Herbal Fizz	12
OPIUS ALBEDO, ORANGE SYRUP, LEMON, LEMONADE	
Bitter Orange	12
THREE SPIRIT LIVENER, MARTINI 0% VERMOUTH, RAISIN AND ORANGE CORDIAL	
Plum Sour	12
OPIUS AMARO, EVERLEAF, PLUM SYRUP, LEMON, GRAPEFRUIT AND GINGER SYRUP	

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 VALHRONA CHOCOLATE SAUCE	
Peach Posset	10
SET VANILLA CREAM, PEACH PURÉE, TOASTED OATS AND CHARRED PEACH	
Lemon Meringue Tart	10
LEMON CUSTARD AND BURNT SOFT MERINGUE ON A SHORTBREAD BASE	
• Black Forest	12
VALHRONA 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	

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		15	20
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.			
Château d’Yquem, 1er Cru, Sauternes, Bordeaux, France, 2008		30	45
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.			

MINERAL WATER		0.75l BOTTLE
Hildon, Still		6
BOTTLED AT SOURCE IN HAMPSHIRE, ON ORGANIC LAND		
Hildon, Sparkling		6
BOTTLED AT SOURCE IN HAMPSHIRE, ON ORGANIC LAND		

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