

BOB BOB CITY

EVENTS & PRIVATE DINING



BOB BOB CITY

Spearheaded by restaurateur Leonid Shutov and renowned for its iconic “Press for Champagne” buttons and opulent interiors, Bob Bob Ricard has been a London institution since opening in Soho in 2008

The restaurant serves British and French classics, elevated with the finest ingredients and a distinctive sense of occasion.

In the heart of the City, Bob Bob City brings the brand’s signature indulgence to the Leadenhall Building, marrying bold modern design with the same uncompromising commitment to luxury dining.

Together, the two restaurants complement each other and offer their own distinct expression of the Bob Bob spirit.





PRIVATE DINING

Whether hosting a business meeting, client dinner or celebration, Bob Bob City offers a collection of elegant private dining rooms and exclusive hire spaces designed to impress.

From intimate gatherings to large-scale events, each space combines refined interiors, exceptional food and seamless service.





BOB BOB CITY

Located within the iconic Leadenhall Building, Bob Bob City offers an elegant and versatile setting for dining and events.

Combining bold design with classic British and French cuisine, the restaurant is ideally suited to corporate entertaining, celebrations and large-scale events.

From intimate private dining rooms to full venue hire, each space is designed to deliver a seamless and memorable experience.

Private Events & Exclusive Hire

Elevate your next corporate event, celebration, or wedding in an elegant setting. Welcome your guests with a private Champagne reception, followed by exceptional wines and a beautifully curated British-French menu, tailored to create a truly memorable experience.

Exclusive Hire

For larger events, Bob Bob City is available for exclusive hire, accommodating up to 170 seated guests.

Perfect for corporate events, brand activations and large celebrations, the space offers complete privacy, seamless service and a distinctive atmosphere.

VIRTUAL TOUR





CITY PRIVATE DINING

The restaurant offers three private dining rooms in the heart of the City, each accommodating up to 20 guests.

Ideal for business dinners and private celebrations, each room includes a dedicated reception area for pre or post-dinner drinks.

Selected rooms are AV-equipped (available upon request).

Guests may dine from the à la carte menu or select from curated set menus, complemented by an extensive wine list including rare vintages, large formats and the Bollinger Cellar Selection.

[MENU](#)

[WINE LIST](#)





RED ROOM

BOB BOB CITY PRIVATE HIRE

The Red Room is the latest addition to our private hire offering at Bob Bob City.

Offering complete privacy and exclusivity, the space accommodates up to 48 guests seated or 70 standing. It features a private bar, a dedicated reception area and flexible layouts suitable for both seated dining and standing events. Fully AV-equipped, the Red Room is ideal for presentations, networking events, private celebrations and corporate occasions.

For more information or to make an enquiry, get in touch via city.privatediningandevents@bobbobricard.com







BOB BOB CITY SAMPLE MENUS



NIBBLES

Smoked Almonds 5
Gordal Olives & Pickles 6

CANAPÉS - EACH

Provençal Bruschetta 3
Truffle Arancini 3
Cheese Gougères 3
Crab on Toast 4
Panko Fried Chicken Caesar 4
Steak Tartare on Crispy Potato Terrine 4
Blini, Crème Cru & Caviar 7

SWEET CANAPÉS - EACH

Caramel Profiterole 3
Chocolate Tart 3

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.



3 COURSE MENU - £75.00 PP

STARTER

Heritage Tomato Salad
SEASONAL TOMATOES, OLIVE OIL AND ISLE OF WIGHT BALSAMIC VINEGAR (V)
Citrus Cured Salmon
LOCH DUART SALMON WITH HORSE RADISH CRÈME CRUE AND TROUT ROE. SERVED WITH OLIVE OIL AND DILL
Ham Hock Terrine
SLOW COOKED PORK SHANK GARNISHED WITH CELERIAC REMOULADE. SERVED WITH PICKLED CUCUMBER AND TOASTED BRIOCHE
Steak Tartare
CHOPPED RAW HEREFORD BEEF WITH CORNICHONS, CAPERS AND EGG YOLK. SERVED WITH A GRILLED BAGUETTE CROUTE

MAIN

Celeriac Bourguignon
ROASTED CELERIAC GARNISHED WITH HERITAGE CARROTS, PEARL ONIONS & CHANTERELLE MUSHROOMS. SERVED WITH GREMOLATA AND A RED WINE JUS (V)
Gilt-Head Sea Bream
GRILLED FILLET OF SEA BREAM. SERVED WITH A SAUCE "VIERGE"
Chicken Schnitzel
CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED WITH A GARLIC AND PARSLEY BUTTER
Pork Chop
GRILLED HAMPSHIRE DUROC PORK CHOP. SERVED WITH APPLE SAUCE AND A CIDER JUS
SERVED WITH A SELECTION OF SIDES
FRENCH FRIES, MASHED POTATOES AND SPINACH

DESSERT

Chocolate Mousse
VALRHONA CHOCOLATE, OLIVE OIL, ROASTED HAZELNUTS AND MALDON SEA SALT (V)
Apricot Pavlova
SWISS MERINGUE, CRÈME CRUE CHANTILLY, APRICOT COMPOTE. GARNISHED WITH PISTACHIO AND FRESH PEACH
Flaming Crème Brûlée
MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE
Stinking Bishop Cheese Soufflé
DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH A PEAR, APPLE AND GINGER CHUTNEY

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.





BOB BOB CITY SAMPLE MENUS



3 COURSE MENU - £85.00 PP

STARTER

Heritage Tomato Salad

SEASONAL TOMATOES, OLIVE OIL AND ISLE OF WIGHT BALSAMIC VINEGAR (V)

Citrus Cured Salmon

LOCH DUART SALMON WITH HORSERADISH CRÈME CRUE AND TROUT ROE. SERVED WITH OLIVE OIL AND DILL

Ham Hock Terrine

SLOW COOKED PORK SHANK GARNISHED WITH CELERIAC REMOULADE. SERVED WITH PICKLED CUCUMBER AND TOASTED BRIOCHE

Steak Tartare

CHOPPED RAW HEREFORD BEEF WITH CORNICHONS, CAPERS AND EGG YOLK. SERVED WITH A GRILLED BAGUETTE CROUTE

MAIN

Celeriac Bourguignon

ROASTED CELERIAC GARNISHED WITH HERITAGE CARROTS, PEARL ONIONS AND CHANTERELLE MUSHROOMS.
SERVED WITH GREMOLATA AND A RED WINE JUS (V)

Hake Fillet

BAKED FILLET OF HAKE SERVED ON A BEURRE BLANC SAUCE. GARNISHED WITH CORNICHONS, CAPERS, SHALLOTS AND PARSLEY

Chicken Schnitzel

CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED WITH A GARLIC AND PARSLEY BUTTER

Chateaubriand For One 150g

PAN-SEARED 21-DAY AGED HEREFORDSHIRE BEEF SERVED WITH A TRUFFLE JUS

SERVED WITH A SELECTION OF SIDES

FRENCH FRIES, MASHED POTATOES AND SPINACH

DESSERT

BBR Signature Chocolate Glory

VALRHONA DARK CHOCOLATE, CHOCOLATE SPONGE, COFFEE GANACHE, CARAMELISED HAZELNUTS.
SERVED WITH A HOT CHOCOLATE SAUCE

Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

Lemon Meringue Tart

LEMON CUSTARD AND TOASTED ITALIAN MERINGUE IN A SHORTCRUST PASTRY

Stinking Bishop Cheese Soufflé

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

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. 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.



3 COURSE MENU - £95.00 PP
WITH CAVIAR - £110.00 PP

For The Table – Dégustation Of Three Caviars

A TASTING OF SIBERIAN, OSCIETRA AND AMURSKI CAVIARS. SERVED WITH CRÈME FRAÎCHE AND BLINIS

STARTER

Heritage Tomato Salad

SEASONAL TOMATOES, OLIVE OIL AND ISLE OF WIGHT BALSAMIC VINEGAR (V)

Citrus Cured Salmon

LOCH DUART SALMON WITH HORSERADISH CRÈME CRUE AND TROUT ROE. SERVED WITH OLIVE OIL & DILL

Lobster Raviolo

GARNISHED WITH TROUT ROE. SERVED WITH A RICH LOBSTER BISQUE

Steak Tartare

CHOPPED RAW HEREFORD BEEF WITH CORNICHONS, CAPERS AND EGG YOLK. SERVED WITH A GRILLED BAGUETTE CROUTE

MAIN

Celeriac Bourguignon

ROASTED CELERIAC GARNISHED WITH HERITAGE CARROTS, PEARL ONIONS AND CHANTERELLE MUSHROOMS.
SERVED WITH GREMOLATA AND A RED WINE JUS (V)

Lemon Sole Meunière

PAN FRIED. SERVED WITH A CAPER AND PARSLEY BEURRE NOISETTE

Lobster Tail Macaroni & Cheese

WITH ENGLISH CHEDDAR, MOZZARELLA AND AGED PARMESAN. SERVED WITH A LOBSTER BISQUE

Beef Wellington For Two

21-DAY AGED FILLET OF HEREFORDSHIRE BEEF SERVED WITH A TRUFFLE JUS. ALLOW 45 MINUTES

SERVED WITH A SELECTION OF SIDES

FRENCH FRIES, MASHED POTATOES AND SPINACH

DESSERT

BBR Signature Chocolate Glory

VALRHONA DARK CHOCOLATE, CHOCOLATE SPONGE, COFFEE GANACHE, CARAMELISED HAZELNUTS.
SERVED WITH A HOT CHOCOLATE SAUCE

Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

Lemon Meringue Tart

LEMON CUSTARD AND TOASTED ITALIAN MERINGUE IN A SHORTCRUST PASTRY

Stinking Bishop Cheese Soufflé

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

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.





BOB BOB CITY SAMPLE MENUS



3 COURSE MENU - £115.00 PP

STARTER

Heritage Tomato Salad

SEASONAL TOMATOES, OLIVE OIL AND ISLE OF WIGHT BALSAMIC VINEGAR (V)

Citrus Cured Salmon

LOCH DUART SALMON WITH HORSERADISH CRÈME CRUE AND TROUT ROE. SERVED WITH OLIVE OIL AND DILL

Escargots en Persillade

SNAILS IN GARLIC AND PARSLEY BUTTER WITH SMOKED ALSACE BACON, POTATO FOAM AND RYE CROUTONS

Steak Tartare

CHOPPED RAW HEREFORD BEEF WITH CORNICHONS, CAPERS AND EGG YOLK. SERVED WITH A GRILLED BAGUETTE CROUTE

MAIN

Celeriac Bourguignon

ROASTED CELERIAC GARNISHED WITH HERITAGE CARROTS, PEARL ONIONS AND CHANTERELLE MUSHROOMS.
SERVED WITH GREMOLATA AND A RED WINE JUS (V)

Lemon Sole Meunière

PAN FRIED. SERVED WITH A CAPER AND PARSLEY BEURRE NOISETTE

Lobster Tail Macaroni & Cheese

WITH ENGLISH CHEDDAR, MOZZARELLA AND AGED PARMESAN. SERVED WITH A LOBSTER BISQUE

Chateaubriand for Two

21-DAY AGED GRASS FED IRISH HEREFORD BEEF

Côte de Boeuf on the Bone for Two

35 DAY PINK HIMALAYAN SALT WALL DRY AGED, GRASS FED SCOTCH BEEF

SERVED WITH A SELECTION OF SIDES

FRENCH FRIES, MASHED POTATOES AND SPINACH

DESSERT

BBR Signature Chocolate Glory

VALRHONA DARK CHOCOLATE, CHOCOLATE SPONGE, COFFEE GANACHE, CARAMELISED HAZELNUTS.
SERVED WITH A HOT CHOCOLATE SAUCE

Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

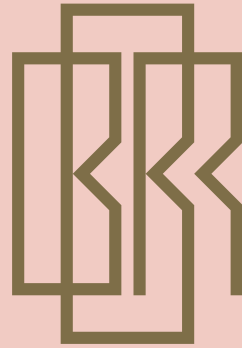
Lemon Meringue Tart

LEMON CUSTARD AND TOASTED ITALIAN MERINGUE IN A SHORTCRUST PASTRY

Stinking Bishop Cheese Soufflé

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





BOB BOB CITY