



BOB BOB RICARD

## BREAKFAST MENU - 40PP

---

### Sourdough Toast

SALTED BUTTER AND A SELECTION OF PRESERVES

### Breakfast Pastries

ASSORTED MINI PASTRIES

---

### BBR Full English Breakfast

CUMBERLAND SAUSAGE, BACON, EGGS, BLACK PUDDING,  
PORTOBELLO MUSHROOM, GRILLED TOMATO AND BAKED BEANS

### Vegan English Breakfast

SCRAMBLED TOFU, PORTOBELLO MUSHROOM, GRILLED TOMATO,  
VEGAN HASH BROWN AND BAKED BEANS

### Smoked Salmon & Scrambled Eggs

COLD SMOKED SEVERN & WYE SALMON.  
SERVED ON TOASTED SOURDOUGH

### Avocado & Poached Eggs

SERVED ON TOASTED SOURDOUGH

### Granola & Berries (VE)

COCONUT "YOGHURT" AND BERRY COMPOTE

---

### Selection of Teas and Coffees

ESPRESSO, DOUBLE ESPRESSO, AMERICANO, LATTE, FLAT WHITE,  
CAPPUCCINO, ENGLISH BREAKFAST, EARL GREY, GREEN TEA,  
CHAMOMILE, FRESH MINT TEA

### Fresh Juices

ORANGE, APPLE, CRANBERRY, PINEAPPLE, TOMATO

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 14.5% WILL BE ADDED TO YOUR BILL.  
A COVER CHARGE £1 PER PERSON WILL BE ADDED TO YOUR BILL.



## 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 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)

### 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)

### Blackberry Pavlova

SWISS MERINGUE, CRÈME CRUE CHANTILLY, APPLE COMPOTE. GARNISHED WITH MINT AND FRESH BLACKBERRY

### 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.



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.



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

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.