

Vegetarian Menu

BRUNCH

Saturday & Sunday 09.00am - 4.00pm

AVOCADO SMASH 7.95

toasted dark sourdough,
roasted vine tomatoes, chilli
add a poached egg 0.95

MUSHROOMS ON TOAST 7.25

sautéed mushrooms on
toasted dark sourdough
add a poached egg 0.95

BUTTERMILK STACKED PANCAKES 7.95

topped with blueberries & banana

SUNSHINE BRUNCH ^N 8.95

2 free-range eggs, avocado, hummus,
roasted vine tomatoes, feta,
toasted dark sourdough

RED SHAKSHOUKA ^N 8.95

2 free-range eggs baked in a slow roast tomato
& pepper stew, grated feta, chopped parsley,
toasted dark sourdough

DESSERTS

PEAR, BLUEBERRY & HAZELNUT CRUMBLE ^N 5.95

vanilla ice cream

CHOCOLATE BROWNIE 5.95

melted chocolate sauce & vanilla ice cream

MOUNTAIN CHOCOLATE CHEESECAKE ^N 5.95

chocolate fudge sauce

LEMON SORBET 3.95

refreshingly lemon with chopped mint

FROZEN MIXED BERRIES 4.95

warm white chocolate sauce

Please note: an optional service charge of 12.5% will be added to your bill for the benefit of our team.

Our staff receive 100% of service charge.

^N some dishes contain nuts - we're sorry but we can not guarantee the absence of nuts in our dishes

APPETIZERS

PEA & MINT SOUP 5.25

sfreshly baked baguette

EDAMAME 4.95

soy, chilli, mirin sauce

VEGGIE MEZZE ^N 8.95

hummus, babaganoush, shakshouka peppers, grated feta, parsley falafels, marinated olives, roasted tomatoes with toasted dark sourdough

GRILLED HALLOUMI & VEGETABLE SKEWERS 6.75

market greens & quinoa salad

BOB'S NACHOS 8.50

melted cheese, roquito peppers, black beans, corn, avocado smash, sour cream & chipotle sauce

MAINS

MUSHROOM & SPINACH BUCKWHEAT CRÊPES 10.95

baked with wild & field mushrooms,
spinach & gruyere cheese,
served with crunchy green salad

HOUSE MARKET SALAD 9.25

roasted tomatoes, artichokes, cucumber,
grated carrot & beetroot, quinoa,
avocado, house vinaigrette ^N

KALE, SPINACH & FETA SALAD 10.95

avocado, pomegranate, butternut squash, pickled red onion, dates, toasted walnuts, honey mustard dressing

FALAFEL & HALLOUMI BURGER ^N 7.95

roasted red peppers, grated carrot & beetroot,
green chilli relish, hummus & herby yoghurt

RICOTTA & SPINACH TORTELLONI 10.95

roasted tomato sauce, rocket & basil oil

KERALAN TOFU VEGGIE CURRY 10.95

sweet potato, puy lentils, spinach, courgettes, cherry tomatoes in a keralan spiced coconut sauce, served with brown rice

MISO SOUL BOWL 7.95

medley of mushrooms, bok choy, edamame,
rice noodles

Gluten Concious Menu

BRUNCH

Saturday & Sunday 09.00am - 4.00pm

AVOCADO SMASH 7.95

toasted gluten-free bread,
roasted vine tomatoes, chilli
add a poached egg 0.95

MUSHROOMS ON TOAST 7.25

sautéed mushrooms on toasted gluten-free bread
add a poached egg 0.95

SUNSHINE BRUNCH ^N 8.95

2 free-range eggs, avocado, hummus, roasted vine
tomatoes, feta & toasted gluten-free bread

EGGS BENEDICT 8.95

smoked ham, soft poached eggs,
toasted gluten-free bun & herby hollandaise

EGGS ROYAL 9.25

smoked salmon, avocado, soft poached
eggs, toasted gluten-free bun
& herby hollandaise

RED SHAKSHOUKA ^N 8.95

2 free-range eggs baked in a slow roast tomato
& pepper stew, grated feta, chopped parsley,
gluten-free bread

MINUTE STEAK & EGGS ^F 11.95

thinly beaten out minute steak (served pink)
fried egg, ranchero sauce with a stack of fries

APPETIZERS

EDAMAME 4.95

soy, chilli, mirin sauce

GRILLED HALLOUMI & VEGETABLE SKEWERS 6.75

market greens & quinoa salad

BOB'S NACHOS ^F 8.50

melted cheese, roquito peppers, black beans,
corn, avocado smash, sour cream & chipotle sauce

LUNCH

HOUSE MARKET SALAD 9.25

roasted tomatoes, artichokes, cucumber, grated carrot
& beetroot, quinoa, avocado, house vinaigrette

KALE, SPINACH & FETA SALAD ^N 10.95

avocado, pomegranate, butternut squash, pickled red
onion, dates, toasted walnuts, honey mustard dressing

GRILLED SALMON NICOISE 13.25

green beans, vine tomatoes, soft egg, new potatoes,
red onion, cucumber, olive oil & balsamic dressing

BOB'S BEEF BURGER ^F 11.95

gherkins, pickled red onion, tomato,
lettuce, house sauce, gluten-free bun, fries

FALAFEL & HALLOUMI BURGER ^{N F} 10.95

roasted red peppers, grated carrot & beetroot,
green chilli relish, hummus & herby yoghurt,
gluten-free bun, fries

KERALAN TOFU VEGGIE CURRY 10.95

sweet potato, puy lentils, spinach, courgettes, cherry
tomatoes in a keralan spiced coconut sauce,
served with brown rice

GRILLED TERIYAKI SALMON STEAK 14.95

edamame & coconut rice with asian dipping sauce

GRILLED SEA BASS FILLET 14.95

moroccan salsa & green beans with garlic & olive oil

GRILLED HALF BRETON CHICKEN ^F 11.95

grilled half corn-fed breton chicken from heart of rural
brittany served with fries

MISO SOUL BOWL 7.95

medley of mushrooms, bok choy, edamame,
rice noodles

DESSERTS

LEMON SORBET 3.95

refreshingly lemon with chopped mint

FROZEN MIXED BERRIES 4.95

warm white chocolate sauce

Please inform your waiter or manager before ordering of any specific requirements that you may have. Many of our dishes are easily adjusted to suit allergies, please ask your waiter for more information. Whilst every care is taken with your meal, we cannot guarantee a 100% allergen, gluten or wheat free environment; nor can we guarantee against the processes used by our suppliers, unless otherwise stated. Some dishes, whilst not containing any gluten in their ingredients are cooked in our fryers. Unfortunately, whilst our fryers are cleaned and filled with fresh oil regularly, they have also been used to cook wheat products during service, and the following dishes should be avoided if this level of cross contamination will affect you. Our recipes may change, so please check each time you visit us.

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