

VEGETARIAN MENU

APÉRITIFS & NIBBLES

Olives 2.95

mixed olives marinated in olive oil, garlic & herbs

Fresh Baked Baguette 2.95

freshly baked sourdough baguette with butter

Antipasti Plate 4.95

feta & roquito peppers, grilled artichoke & tapenade croute

Hummus & Crudites ^N 4.95

salsa verde drizzle

APPETIZERS

Pea & Mint Soup

creme fraiche

Roasted Beetroot & Goat's Cheese Salad ^N 6.25

candied walnuts, honey mustard dressing

Grilled Halloumi & Vegetable Skewers 5.95

market greens & quinoa salad

Edamame 4.95

soy, chilli, mirin sauce

Bob's Nachos 8.25

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

SIDES

Fries 2.95

Sweet Potato Fries 2.95

Bowl of Greens 3.95

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.

Please inform your waiter 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 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 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.

MAINS

Spinach & Mushroom

Buckwheat Crêpes 10.95

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

Chef's Market Salad 8.95

market greens, vine tomato, artichokes, chopped cucumber, grated carrot & beetroot, quinoa, avocado & house vinaigrette

Kale, Spinach & Feta Salad ^N 8.95

avocado, pomegranate, butternut squash, pickled red onions, fresh dates, toasted walnuts & house vinaigrette

Falafel & Halloumi Burger ^N 10.95

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

Risotto Verde 10.95

green risotto with peas, courgette, spinach, mint, basil & rocket

Spinach & Ricotta Ravioli 10.95

slow roasted spicy tomato sauce

DESSERTS

Pear, Blueberry & Hazelnut Crumble ^N 5.50

vanilla ice cream

Chocolate Brownie 5.65

melted chocolate sauce & vanilla ice cream

Mountain Chocolate Cheesecake ^N 5.25

dark chocolate sauce

Lemon Sorbet 3.95

refreshingly lemon with chopped mint

Frozen Mixed Berries 4.95

warm white chocolate sauce

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

GLUTEN CONSCIOUS MENU

APÉRITIFS & NIBBLES

Olives 2.95
mixed olives marinated in olive oil,
garlic & herbs

Hummus & Crudites ^N 4.95
salsa verde drizzle

APPETIZERS

Pea & Mint Soup
creme fraiche

Grilled Halloumi & Vegetable Skewers 5.95
market greens & quinoa salad

**Roasted Beetroot &
Goat's Cheese Salad ^N 6.25**
candied walnuts, honey mustard dressing

Korean BBQ Chicken Wings ^N ^F 5.95
watercress salad

Edamame 4.95
soy, chilli, mirin sauce

Bob's Nachos ^F 8.25
melted cheese, roquito peppers, black beans,
corn, avocado smash, sour cream & chipotle sauce

Mussels With Cider & Armagnac 5.95
shallots, lemon, thyme, cream

STEAKS

Our steaks are grain-fed beef dry aged for 30 days.
All steaks served chargrilled with fries. ^F

10oz Sirloin
19.95

7oz Fillet
20.95

10oz Rib Eye
22.95

SAUCES ALL 1.60

Garlic Butter, Béarnaise Sauce

MAINS

Chef's Market Salad 8.95
market greens, vine tomato, artichokes,
chopped cucumber, grated carrot & beetroot,
quinoa, avocado & house vinaigrette

Kale, Spinach & Feta Salad ^N 8.95
avocado, pomegranate, butternut squash,
pickled red onions, fresh dates,
toasted walnuts & house vinaigrette

**Mediterranean Chicken &
Goat's Cheese Salad ^N 12.95**
black olives, artichokes, sun dried tomatoes,
pine nuts, zucchini, roast onion & olive oil dressing

Grilled Salmon Nicoise 12.95
green beans, vine tomatoes, soft egg, new potatoes,
red onion, cucumber, olive oil & balsamic dressing

Bob's Beef Burger ^F 10.95
gherkins, pickled red onion, tomato,
lettuce, house sauce & gluten free bun

Falafel & Halloumi Burger ^N ^F 10.95
roasted red peppers, grated carrot & beetroot,
green chilli relish, hummus, herby yoghurt
& gluten free bun

Risotto Verde 10.95
green risotto with peas, courgette,
spinach, mint, basil & rocket

Pan Roasted Sea Bream Fillet 13.95
sage & lime butter with jersey royals

Miso-Ginger Salmon ^N 14.95
wasabi & edamame fried rice

Grilled Chicken Paillard ^F 9.95
fries, rocket salad, garlic & herb butter

DESSERTS

Lemon Sorbet 3.95
refreshingly lemon with chopped mint

Frozen Mixed Berries 4.95
warm white chocolate sauce