

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

HUMMUS & CRUDITES ^N 4.95

salsa verde drizzle

APPETIZERS

ROAST TOMATO SOUP 4.95

crispy oregano, lineseeds & yoghurt

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

ASPARAGUS VINAIGRETTE 5.95

english asparagus with chive & tarragon dressing

SIDES

FRIES 3.25

SWEET POTATO FRIES 2.95

BOWL OF GREENS 3.95

GREEN BEANS WITH GARLIC & OLIVE OIL 3.95

MAINS

SPINACH & MUSHROOM BUCKWHEAT CRÊPES 10.95

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

HOUSE MARKET SALAD 8.95

vine tomatoes, artichokes, 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 7.95

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

FOUR CHEESE TORTELLONI 10.95

slow roasted spicy tomato sauce

QUINOA, CHICK PEA, RICOTTA & SILVERBEET BALLS 9.95

roasted tomatoes & basil sauce with courgette spaghetti

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

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.

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

Gluten Concious Menu

APPETIZERS

ROAST TOMATO SOUP 4.95

crispy oregano, lineseeds & yoghurt

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

BOB'S NACHOS ^F 8.25

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

ASPARAGUS VINAIGRETTE 5.95

english asparagus with chive & tarragon dressing

MAINS

HOUSE MARKET SALAD 8.95

vine tomatoes, artichokes, 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, roasted 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 7.95

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

FALAFEL & HALLOUMI BURGER ^N ^F 7.95

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

QUINOA, CHICK PEA, RICOTTA & SILVERBEET BALLS 9.95

roasted tomatoes & basil sauce with courgette spaghetti

PAN ROAST CORNISH MACKEREL 10.95

chilli, lime & coriander butter with new potatoes

GRILLED TERIYAKI SALMON STEAK 13.95

edamame & coconut rice with asian dipping sauce

GRILLED SEA BASS FILLET 13.95

moroccan salsa & green beans with garlic & olive oil

STEAKS

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

[10oz Sirloin
17.95]

[7oz Fillet
19.95]

[10oz Rib Eye
19.95]

SAUCES 1.60

garlic butter, béarnaise

DESSERTS

LEMON SORBET 3.95

refreshing 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.

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