

VEGETARIAN MENU

BRUNCH

Monday - Sunday 10.00am - 4.00pm

Organic Porridge ^N 4.25

poached pears, chopped walnuts, pomegranate, orange blossom honey

Avocado Smash 7.95

toasted dark sourdough, roasted vine tomatoes, chilli
add a poached egg 0.75

Mushrooms on Toast 6.25

sautéed mushrooms on toasted dark sourdough
add a poached egg 0.75

Buttermilk Stacked Pancakes 7.50

topped with blueberries & banana

Sunshine Brunch ^N 8.95

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

Open Pan Egg White Omelette 7.95

avocado, spinach, kale & feta

Red Shakshouka ^N 8.95

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

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

APPETIZERS

Roast Tomato Soup ^{CC}

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

MAINS

Mushroom & Spinach 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

Four Cheese Tortelloni 10.95

slow roasted spicy tomato sauce

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

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.

GLUTEN CONSCIOUS MENU

BRUNCH

Monday – Sunday 11.00am – 4.00pm

Avocado Smash 7.95

toasted gluten free bread,
roasted vine tomatoes, chilli
add a poached egg 0.75

Mushrooms on Toast 6.25

sautéed mushrooms on
toasted gluten free bread
add a poached egg 0.75

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 8.95

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

Red Shakshouka ^N 8.95

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

Open Pan Egg White Omelette 7.95

avocado, spinach, kale & feta

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.

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

APPETIZERS

Roast Tomato Soup ^V 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

LUNCH

Chef's Market Salad 8.95

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

Kale, Spinach & Feta Salad 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

Pan Roast Cornish Mackerel

chilli, lime & coriander butter with new potatoes

Miso-Ginger Salmon ^N 14.95

wasabi & edamame fried rice