

## 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 <sup>N</sup> 4.95

salsa verde drizzle

### APPETIZERS

#### Roast Tomato Soup <sup>V</sup> <sup>CC</sup>

crispy oregano, lineeds & yoghurt

#### Roasted Beetroot & Goat's Cheese Salad <sup>N</sup> 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 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 <sup>N</sup> 8.95

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

#### Falafel & Halloumi Burger <sup>N</sup> 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

### DESSERTS

#### Pear, Blueberry & Hazelnut Crumble <sup>N</sup> 5.50

vanilla ice cream

#### Chocolate Brownie 5.65

melted chocolate sauce & vanilla ice cream

#### Mountain Chocolate Cheesecake <sup>N</sup> 5.25

dark chocolate sauce

#### Lemon Sorbet 3.95

refreshingly lemon with chopped mint

#### Frozen Mixed Berries 4.95

warm white chocolate sauce

<sup>N</sup> 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 <sup>N</sup> 4.95

salsa verde drizzle

### APPETIZERS

#### Roast Tomato Soup <sup>V</sup>

crispy oregano, lineseeds & yoghurt

#### Grilled Halloumi & Vegetable Skewers 5.95

market greens & quinoa salad

#### Roasted Beetroot & Goat's Cheese Salad <sup>N</sup> 6.25

candied walnuts, honey mustard dressing

#### Korean BBQ Chicken Wings <sup>N F</sup> 5.95

watercress salad

#### Edamame 4.95

soy, chilli, mirin sauce

#### Bob's Nachos <sup>F</sup> 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

### STEAKS

Our steaks are grain-fed beef dry aged for 30 days.  
All steaks served chargrilled with fries. <sup>F</sup>

**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 <sup>N</sup> 8.95

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

#### Mediterranean Chicken & Goat's Cheese Salad <sup>N</sup> 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 <sup>F</sup> 10.95

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

#### Falafel & Halloumi Burger <sup>N F</sup> 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 Roast Cornish Mackerel 10.95

chilli, lime & coriander butter with new potatoes

#### Miso-Ginger Salmon <sup>N</sup> 14.95

wasabi & edamame fried rice

#### Grilled Chicken Paillard <sup>F</sup> 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