

Vegetarian Menu

APÉRITIFS & NIBBLES

OLIVES 3.25

mixed olives marinated in olive oil, garlic & herbs

FRESH BAKED BAGUETTE 2.95

freshly baked sourdough baguette with butter

HUMMUS & CRUDITES ^N 5.25

salsa verde drizzle

APPETIZERS

PEA & MINT SOUP 5.25

freshly baked baguette

EDAMAME 4.95

soy, chilli, mirin sauce

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

VEGGIE MEZZE ^N 8.95

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

SIDES

FRIES 3.25

SWEET POTATO FRIES 2.95

BOWL OF GREENS 3.95

GREEN BEANS WITH GARLIC & OLIVE OIL 3.95

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

MAINS

SPINACH & MUSHROOM 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

KALE, SPINACH & FETA SALAD ^N 10.95

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

FALAFEL & HALLOUMI BURGER ^N 10.95

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

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

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

Gluten Concious Menu

APPETIZERS

PEA & MINT SOUP 5.25
freshly baked baguette

EDAMAME 4.95
soy, chilli, mirin sauce

**GRILLED HALLOUMI &
VEGETABLE SKEWERS 6.75**
market greens & quinoa salad

KOREAN BBQ CHICKEN WINGS ^N ^F 6.25
watercress salad

BOB'S NACHOS ^F 8.50
melted cheese, roquito peppers, black beans,
corn, avocado smash, sour cream & chipotle sauce

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 1.75
garlic butter, béarnaise

DESSERTS

LEMON SORBET 3.95
refreshingly lemon with chopped mint

FROZEN MIXED BERRIES 4.95
warm white chocolate sauce

MAINS

HOUSE MARKET SALAD 9.25
roasted tomatoes, artichokes, cucumber,
grated carrot & beetroot, quinoa, avocado,
house vinaigrette

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 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

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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absence of nuts in our dishes ^F contains food cooked in fryer