



**bob's
CAFÉ.**

DINNER

SUMMER MENU

APÉRITIFS & NIBBLES

- KIR ROYALE**
prosecco, cassis
- MIMOSA**
fresh orange with prosecco
- APEROL SPRITZ**
aperol, prosecco topped with soda
- HEDGEROW FIZZ**
prosecco, elderflower & frozen blackberry
- OLIVES** V GC
mixed olives marinated in olive oil,
garlic & herbs
- FRESH BAKED BAGUETTE** V
freshly baked baguette
with butter
- EDAMAME** V GC
soy, chilli, mirin sauce
- HUMMUS & CRUDITES** V N GC
salsa verde drizzle



APPETIZERS

- GRILLED HALLOUMI & VEGETABLES SKEWERS** V GC
market greens & quinoa salad
- CRUNCHY TIGER PRAWNS**
spicy aioli
- ROASTED BEETROOT & GOATS CHEESE SALAD** V N GC
candied walnuts, honey mustard dressing
- FRENCH ONION SOUP "GRATINEE"**
gruyere cheese & croutes
- KOREAN BBQ CHICKEN WINGS** N
watercress salad
- BOBS NACHOS** V
melted cheese, roquito peppers, black beans,
corn, avocado smash, sour cream, chipotle sauce



V vegetarian options N some dishes contain nuts
GC gluten conscious options *we're sorry but we can not guarantee the absence of nuts in our dishes*

LIGHT MAINS



- 5.50 **PERI PERI CHICKEN KEBABS ON COUSCOUS**
israeli chopped salad, green tahini 9.95
- 5.50 **SMOKED HADDOCK & SALMON FISH CAKE**
seasonal slaw & market salad with mixed grains 10.95
- 5.50 **MEDITERRANEAN GRAIN BOWL** V N GC
brown rice pilaf with roasted cauliflower, sweet potato wedges, nuts & seeds, sprouting broccoli, pomegranate, warm roast onion dressing 9.95
- 2.95 **RISOTTO VERDE** V GC
green risotto with peas, courgette, spinach, mint, basil, rocket 10.95
- 2.95 **MUSHROOM & SPINACH BUCKWHEAT CREPE** V
baked with wild & field mushrooms, spinach & gruyere cheese, served with crunchy green salad 10.95

ENTREES

- CHICKEN & BROCCOLINI GREEN CURRY** GC
quinoa, cucumber & coconut relish 10.95
- STEAK FRITES**
thinly beaten out minute steak with garlic & herb butter, fries & watercress (served pink) 11.95
- ROAST CONFIT DUCK LEG**
parmentier potatoes, frisee salad, red wine sauce 12.95
- BUTTERMILK CHICKEN "KIEV" SCHNITZEL**
garlic & herb butter, creamy mash 12.95
- PAN ROAST WHOLE PLAICE**
mustard & thyme butter with parsley new potatoes 13.95
- CRAB & PRAWN LINGUINE**
pasta with chilli, fresh crab, prawns, garlic, lemon, cherry tomato sauce, fresh parsley, noilly prat 12.95

★★★★★★★★★★★★★★★★★★★★

SIDES

- FRIES** 2.95
- SWEET POTATO FRIES** 3.95
- ISRAELI CHOPPED SALAD** N 2.95
- BOWL OF GREENS** 3.95

SALADS

CHEF'S MARKET SALAD BOWL **V** **GC** 8.95
market greens, vine tomato, artichokes,
chopped cucumber, grated carrot & beetroot, quinoa,
avocado & house vinaigrette

TOP-UP (+) 3.95
salmon, chicken breast or halloumi

KALE, SPINACH & FETA SALAD **V** **N** **GC** 8.95
avocado, pomegranate, butternut squash,
pickled red onions, fresh dates, toasted walnuts,
house vinaigrette

**SALMON, BLACK SESAME &
SUSHI RICE SALAD** **N** **GC** 12.95
avocado, pomegranate, edamame beans



BURGERS

All served with fries. Our beef patties
are made from 100% prime beef, traditionally reared, both
grass & grain fed. Gluten free buns available on request.

BOB'S BEEF BURGER 10.95
gherkins, pickled red onion, tomato,
lettuce, house sauce
add crispy bacon, avocado smash or aged cheddar 1.60

CHICKEN SCHNITZEL BURGER 12.95
bacon, avocado smash, pickled red onion,
lettuce, aged cheddar, house sauce

FALAFEL & HALLOUMI BURGER **V** **N** 10.95
roasted red peppers, grated carrot & beetroot,
green chilli relish, hummus, herby yoghurt



DESSERTS

CRÈME BRULÉE **V** **GC** 5.65
fresh passion fruit

**PEAR, BLUEBERRY & HAZELNUT
CRUMBLE** **V** **N** 5.50
vanilla ice cream

CHOCOLATE BROWNIE **V** 5.65
melted chocolate sauce, vanilla ice cream

**MOUNTAIN CHOCOLATE
CHEESECAKE** **V** **N** 5.50
dark chocolate sauce

SLICE OF CARROT CAKE **V** **N** 3.95
delicious anytime!

BOB'S PRIX FIXE

MONDAY-FRIDAY 12.00-7.00PM
(excluding public holidays)

10.95
2 COURSE

12.95
3 COURSE

STARTERS

ROASTED TOMATO SOUP **V** **GC**
crispy oregano, linseeds & yoghurt

**ROASTED BEETROOT &
GOAT'S CHEESE SALAD** **V** **N** **GC**
candied walnuts, honey mustard dressing

CLASSIC PRAWN COCKTAIL
prawn marie rose salad

CHICKEN LIVER & MUSHROOM MOUSSE
old fashioned plum chutney & chargrilled baguette

MAINS

FOUR CHEESE TORTELLONI **V**
slow roasted spicy tomato sauce

PAN ROAST CORNISH MACKEREL **GC**
chilli, lime & coriander butter with new potatoes

GRILLED CHICKEN PAILLARD
fries, rocket salad, garlic butter

THE WHISKEY BURGER
beef patty, whiskey braised onions, crispy bacon,
mature cheddar, bobs secret sauce, fries

DESSERTS

STRAWBERRY TRIFLE **V** **N**
crushed amaretti biscuits

STICKY TOFFEE PUDDING **V**
toffee sauce, fresh cream

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. An optional service charge of 12.5% will be added to your bill for the benefit of all our staff. Our staff receive 100% of service charge.

WHITE WINE

TREBBIANO RUBICONE *Rometta Italy*
light & bright with wild blossom & lemons
175ml **4.95** 500ml **12.25** Btl **17.25**

CHARDONNAY *Les Mougéottes France*
grapefruit & vanilla buttery flavours
175ml **5.65** 500ml **14.95** Btl **19.95**

CHENIN BLANC *Stormy Cape South Africa*
youthful freshness with green apples
175ml **5.65** 500ml **14.95** Btl **19.95**

PINOT GRIGIO DELLE VENEZIE *Veritiere Italy*
tangy italian classic, bursting with lemons & limes
175ml **6.25** 500ml **17.25** Btl **22.95**

PICPOUL *de Pinet, Domaine de Belle Mare France*
bright & aromatic with orange blossom & lemon
175ml **6.35** 500ml **17.50** Btl **24.95**

SAUVIGNON BLANC *The Frost Pocket New Zealand*
classic gooseberry, guava & blackcurrant leaf
175ml **6.95** 500ml **19.95** Btl **27.95**

RED WINE

CARIGNAN *La Cadence France*
smack-in-the-face, fresh, cherry with hints of nutmeg
175ml **4.95** 500ml **12.25** Btl **17.25**

MERLOT *Lanya Chile*
round & juicy with black plum & vanilla
175ml **5.25** 500ml **12.95** Btl **18.95**

SHIRAZ CABERNET *Mullygrubber Australia*
blackberry & cherry with hint of spice
175ml **5.65** 500ml **14.95** Btl **19.95**

MALBEC MELODIAS *Trapiche Argentina*
ripe & round with blueberry
175ml **6.25** 500ml **17.25** Btl **22.95**

COTES DU VENTOUX *Brusset Rhone France*
fresh, soft with wild strawberries
175ml **6.95** 500ml **19.95** Btl **27.95**

PINOT NOIR *Yealands Estate New Zealand*
soft & light with ripe red fruit
175ml **7.95** 500ml **22.95** Btl **33.95**

ROSÉ

ROSE MAISON SATURNIN *Laudun Chusclan France*
bright, salmon coloured pink with juicy raspberry fruit
175ml **5.95** 500ml **14.95** Btl **20.95**

PINOT GRIGIO BLUSH VENETO *Sospiro Italy*
pale, rose-petal pink with aromatic elegance
175ml **6.50** 500ml **17.50** Btl **23.95**

FIZZ

PROSECCO BRUT NV *Terre di S.Alberto Italy*
fresh, lively italian bubbles bursting with crab apple
125ml **5.95** Btl **29.95**

TAITTINGER, BRUT RESERVE NV *France*
classic, crisp & complex champagne
Btl **49.95**

SOFT DRINKS

STILL OR SPARKLING WATER	2.15 / 3.95
COKE OR DIET COKE	2.35
BOB'S HOMEMADE LEMONADE	2.95
FRESH ORANGE JUICE	2.50
SPARKLING GINGER TONIC	2.95
ST HELLIER SPARKLING LEMON OR ORANGE	2.35
HIBISCUS UP BEET ICED TEA	2.95
blend of green tea, beets, hibiscus, cranberry & fresh mint	

SMOOTHIES

BOB'S RISE	3.95
strawberry, banana, orange	
GREEN DAY	4.25
spinach, apple, lemon, kale, coconut water	

BEERS

CORONA	3.95
4.6% (330ml) Mexico	
CAMDEN HELLS LAGER	4.90
4.6% (330ml) UK	
CAMDEN PALE ALE	4.90
4.0% (330ml) UK	
CURIOUS BREW LAGER	4.70
4.7% (330ml) UK	
CURIOUS IPA	4.70
5.6% (330ml) UK	
CURIOUS BREW APPLE CIDER	4.70
5.2% (330ml) UK	

HOT DRINKS

ESPRESSO	1.95	FLAT WHITE	2.85
MACCHIATO	2.05	HOT CHOCOLATE	2.70
CAPPUCCINO	2.65 / 2.85	add (+) marshmallows 0.50	
CAFFÉ LATTE	2.80 / 2.95	YORKSHIRE TEA	1.95
MOCHA	2.90	TEA PIGS	1.95
AMERICANO	1.95 / 2.15	green tea with mint /	
ICED MATCHA LATTE	3.20	honey & rooibos /	
ICED LATTE	2.95	earl grey / superfruit / peppermint /	
		mao feng green tea / up beet tea	