



**bob's  
CAFÉ.**

**BREAKFAST • BRUNCH • LUNCH**

**SUMMER MENU**

VEGETARIAN &  
GLUTEN FREE  
MENUS  
AVAILABLE

# BREAKFAST

MONDAY-FRIDAY 8.00AM-4.00PM

SATURDAY-SUNDAY 9.00AM-4.00PM

**ORGANIC PORRIDGE** (V) (N) 4.25  
poached pears, chopped walnuts,  
pomegranate, orange blossom honey

**AVOCADO SMASH** (V) 7.95  
toasted dark sourdough, roasted vine tomatoes, chilli  
add a poached egg 0.75

**MUSHROOMS ON TOAST** (V) 6.25  
sauteed mushrooms on toasted dark sourdough  
add a poached egg 0.75

**BUTTERMILK STACKED PANCAKES** (V) 7.50  
topped with blueberries & banana  
add crispy bacon 1.60

**MADAME BOB'S** 7.95  
classic ham, crispy bacon & gruyere cheese  
sandwich with a fried egg on top

**BOB'S FULL ENGLISH BREAKFAST** 8.95  
2 free range eggs, bacon, mushrooms, sausage,  
beans, roasted vine tomatoes,  
toasted dark sourdough

**SUNSHINE BRUNCH** (V) (N) 8.95  
2 free range eggs, avocado, hummus, roasted vine  
tomatoes, feta, toasted dark sourdough

**RED SHAKSHOUKA** (V) (N) 8.95  
slow roast tomato & pepper stew, grated feta,  
baked free-range eggs, chopped parsley,  
toasted dark sourdough

**EGGS BENEDICT** (N) 8.95  
smoked ham, soft poached eggs,  
toasted challah roll, herby hollandaise

**EGGS ROYAL** (N) 9.25  
smoked salmon, avocado, soft poached eggs,  
toasted challah roll, herby hollandaise

**OUR BREAKFAST BOWL** (V) (GC) 7.95  
quinoa, scrambled eggs,  
greek yoghurt, roasted tomato, kale,  
grated radish & avocado

**OPEN PAN EGG WHITE OMELETTE** (V) (GC) 7.95  
avocado, spinach, kale & feta

# EVERYDAY FROM 11.00AM STARTERS

**GRILLED HALLOUMI &  
VEGETABLE SKEWERS** (V) (GC) 6.50  
market greens & quinoa salad

**FRENCH ONION SOUP "GRATINEE"** 5.95  
gruyere cheese & croutes

**CRUNCHY TIGER PRAWNS** 5.95  
spicy aioli

**KOREAN BBQ CHICKEN WINGS** (N) 5.95  
watercress salad

**BOB'S NACHOS** (V) 8.25  
melted cheese, roquito peppers, black beans, corn,  
avocado smash, sour cream & chipotle sauce

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# MAINS

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**BUTTERMILK CHICKEN  
"KIEV" SCHNITZEL** 12.95  
garlic & herb butter, creamy mash

**MEDITERRANEAN GRAIN BOWL** (V) (N) (GC) 9.95  
brown rice pilaf with roasted cauliflower,  
sweet potato wedges, nuts & seeds, sprouting broccoli,  
pomegranate, warm roast onion dressing

**SMOKED HADDOCK & SALMON  
FISH CAKE** 10.95  
seasonal slaw & market salad with quinoa

**STEAK FRITES** 11.95  
thinly beaten out minute steak with  
garlic & herb butter, fries & watercress (served pink)

**MUSHROOM & SPINACH  
BUCKWHEAT CREPE** (V) 10.95  
baked with wild & field mushrooms, spinach  
& gruyere cheese, served with crunchy green salad

**PERI-PERI CHICKEN KEBABS  
ON COUSCOUS** 9.95  
israeli chopped salad, green tahini

**CRAB & PRAWN LINGUINE** 12.95  
pasta with chilli, fresh crab, prawns, garlic, lemon,  
cherry tomato sauce, fresh parsley, noilly prat



# SIDES

**FRIES** 2.95

**SWEET POTATO FRIES** 3.95

**ISRAELI CHOPPED SALAD** 2.95

## 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

**V** vegetarian options

**GC** gluten conscious options

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

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	