



BREAKFAST • BRUNCH • LUNCH

AUTUMN MENU

STARTERS

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
sautéed mushrooms on toasted dark sourdough
add a poached egg 0.75

BUTTERMILK STACKED PANCAKES (V) 7.95
topped with blueberry compote & 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

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

CRUNCHY TIGER PRAWNS 5.95
spicy aioli

VEGGIE MEZZE (V) (N) 8.95
hummus, babaganoush, shakshouka peppers,
grated feta, parsley falafels, marinated olives, roasted
tomatoes with toasted dark sourdough

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

MAINS

PERI-PERI CHICKEN KEBABS 9.95
couscous, israeli chopped salad, green tahini

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

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

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

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

VEGETARIAN

KERALAN VEGGIE CURRY (V) (GC) 9.95
sweet potato, tofu, courgettes, cherry tomatoes in a keralan
spiced coconut sauce, served with brown rice

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

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

FALAFEL & HALLOUMI BURGER (V) 10.95
roasted red peppers, grated carrot & beetroot,
green chilli relish, hummus, herby yoghurt, fries



SALADS

CHEF'S MARKET SALAD BOWL **V** **GC** 8.95

market greens, roasted tomatoes, artichokes, chopped cucumber, grated carrot & beetroot, quinoa, avocado & house vinaigrette

TOP-UP (+) 3.95

salmon, chicken breast or halloumi

WARM GOAT'S CHEESE SALAD **V** 9.95

roasted vegetables with black olive tapenade crostini

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

DESSERTS

CRÈME BRÛLÉE **V** **GC** 5.65

fresh passion fruit

PEAR, BLUEBERRY & HAZELNUT CRUMBLE **V** **N** 5.95

vanilla ice cream

CHOCOLATE BROWNIE **V** 5.65

melted chocolate sauce, vanilla ice cream

MOUNTAIN CHOCOLATE CHEESECAKE **V** **N** 5.50

chocolate fudge 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

KALE, SPINACH & PEA SOUP **V** **GC**

goat's curd & micro herbs

AVOCADO, SPINACH & BACON SALAD

croutons, shaved parmesan

CLASSIC PRAWN COCKTAIL

prawn marie rose salad

DUCK LIVER PATE

fig & balsamic chutney & chargrilled baguette

MAINS

BEETROOT & RICOTTA TORTELLONI **V**

beurre blanc, rocket & green oil

PAN ROASTED TROUT SCHNITZEL

lemon & caper butter, cucumber ceviche, mash

GRILLED CHICKEN PAILLARD

garlic butter, rocket salad, fries

THE PARISIENNE BURGER

beef patty, crispy shallots, béarnaise sauce, fries

DESSERTS

BLACK CHERRY ETON MESS **V** **GC**

vanilla ice cream, meringue

STICKY TOFFEE PUDDING **V**

toffee sauce, fresh cream

V vegetarian

GC gluten conscious

N some dishes contain nuts
we're sorry but we cannot
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 *Journeymaker 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 leaves
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
175ml **6.50** 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 /	
MATCHA LATTE	3.20	honey & rooibos /	
ICED LATTE	2.95	earl grey / superfruit / peppermint /	
		mao feng green tea	