



**bob's  
CAFÉ.**

**DINNER**

**AUTUMN 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



## STARTERS

### GRILLED HALLOUMI

### & VEGETABLES SKEWERS **V** **GC**

market greens & quinoa salad

### CRUNCHY TIGER PRAWNS

spicy aioli

### VEGGIE MEZZE **V** **N**

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

### AVOCADO, SPINACH & BACON SALAD **6.25**

croutons, shaved parmesan

### FRENCH ONION SOUP "GRATINEE" **6.25**

gruyere cheese & croutes

### KOREAN BBQ CHICKEN WINGS **N** **5.95**

watercress salad

### BOBS NACHOS **V** **8.25**

melted cheese, roquito peppers, black beans, corn, avocado smash, sour cream, chipotle sauce



**V** vegetarian

**GC** gluten conscious

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

## MAINS

### 5.95 PERI PERI CHICKEN KEBABS ON COUSCOUS **9.95**

israeli chopped salad, green tahini

### 5.50 SMOKED HADDOCK & SALMON FISH CAKE **10.95**

seasonal slaw & market salad with mixed grains

### 5.95 CHICKEN & BROCCOLINI GREEN CURRY **GC** **10.95**

quinoa, cucumber & coconut relish

### 2.95 STEAK FRITES **11.95**

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

### 2.95 ROAST CONFIT DUCK LEG **12.95**

parmentier potatoes, frisée salad, red wine sauce

### 4.95 BUTTERMILK CHICKEN "KIEV" SCHNITZEL **12.95**

garlic & herb butter, creamy mash

### 5.25 PAN ROASTED SEA BASS FILLET **13.95**

moroccan salsa, green beans with garlic olive oil

### CRAB & PRAWN LINGUINE **12.95**

pasta with chilli, fresh crab, prawns, garlic, lemon,  
cherry tomato sauce, fresh parsley, noilly prat

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## VEGETARIAN

### KERALAN VEGGIE CURRY **V** **GC** **9.95**

sweet potato, tofu, courgettes, cherry tomatoes in a keralan  
spiced coconut sauce served with brown rice

### 8.95 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** **N** **10.95**

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

## SIDES

### FRIES **3.25**

### SWEET POTATO FRIES **3.95**

### ISRAELI CHOPPED SALAD **N** **2.95**

tahini herb dressing

### BOWL OF GREENS **3.95**

## 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, bèarnaise sauce, fries

## DESSERTS

**BLACK CHERRY ETON MESS** **V** **GC**  
vanilla ice cream, meringue

**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** *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	