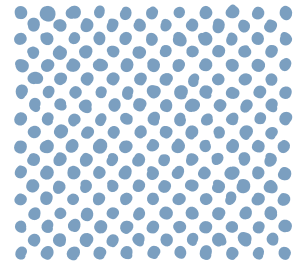


bob's Café.



VEGETARIAN MENU

BREAKFAST

- ORGANIC PORRIDGE** N 4.25
poached pears, chopped walnuts, pomegranate & orange blossom honey
- AVOCADO SMASH** 7.95
toasted dark sourdough, roasted vine tomatoes & chilli
add a poached egg 0.75
- MUSHROOMS ON TOAST** 6.25
sautéed mushrooms on toasted dark sourdough
add a poached egg 0.75
- BUTTERMILK STACKED PANCAKES** 7.95
topped with blueberry compote & banana
- SUNSHINE BRUNCH** N 8.95
2 free range eggs, avocado, hummus, roasted vine tomatoes, feta & toasted dark sourdough
- OUR BREAKFAST BOWL** 7.95
quinoa, scrambled eggs, greek yoghurt, roasted tomato, kale, grated radish & avocado
- OPEN PAN EGG WHITE OMELETTE** 7.95
avocado, spinach, kale & feta
- RED SHAKSHOUKA** N 8.95
slow roast tomato & pepper stew, grated feta, baked free-range eggs, chopped parsley & toasted dark sourdough



DESSERTS

- PEAR, BLUEBERRY & HAZELNUT CRUMBLE** N 5.95
vanilla ice cream
- CHOCOLATE BROWNIE** 5.65
melted chocolate sauce & vanilla ice cream
- MOUNTAIN CHOCOLATE CHEESECAKE** N 5.50
chocolate fudge
- CRÈME BRÛLÉE** 5.65
fresh passion fruit

STARTERS

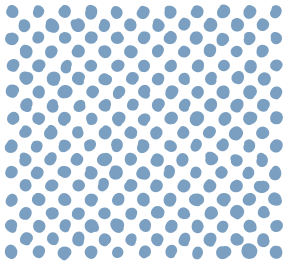
- KALE, SPINACH & PEA SOUP** 4.95
goat's curd & micro herbs
- VEGGIE MEZZE** N 8.95
hummus, babaganoush, shakshouka peppers, grated feta, parsley falafels, marinated olives, roasted tomatoes with toasted dark sourdough
- GRILLED HALLOUMI & VEGETABLE SKEWERS** 6.50
market greens & quinoa salad
- BOB'S NACHOS** 8.25
melted cheese, roquito peppers, black beans, corn, avocado smash, sour cream & chipotle sauce

LUNCH

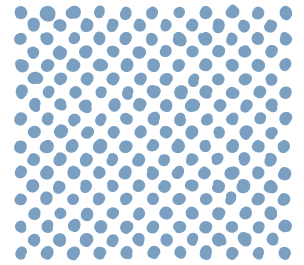
- CHEF'S MARKET SALAD BOWL** 8.95
market greens, roasted tomatoes, artichokes, chopped cucumber, grated carrot & beetroot, quinoa, avocado & house vinaigrette
- WARM GOAT'S CHEESE SALAD** 9.95
roasted vegetables with black olive tapenade crostini
- KERALAN VEGGIE CURRY** 9.95
sweet potato, tofu, courgettes, cherry tomatoes in a keralan spiced coconut sauce served with brown rice
- FALAFEL & HALLOUMI BURGER** N 10.95
roasted red peppers, grated carrot & beetroot, green chilli relish, hummus, herby yoghurt, fries
- MEDITERRANEAN GRAIN BOWL** N 9.95
brown rice pilaf with roasted cauliflower, nuts & seeds, sprouting broccoli, pomegranate, warm roast onion dressing
- BEETROOT & RICOTA TORTELLONI** 10.95
beurre blanc, rocket & green oil
- MUSHROOM & SPINACH BUCKWHEAT CRÊPE** 10.95
baked with wild & field mushrooms, spinach & gruyere cheese, served with crunchy green salad

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.

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



bob's Café.



GLUTEN CONSCIOUS MENU

BREAKFAST

AVOCADO SMASH

toasted gluten-free bread, roasted vine tomatoes & chilli
add a poached egg 0.75

MUSHROOMS ON TOAST

sautéed mushrooms on toasted gluten-free bread
add a poached egg 0.75

SUNSHINE BRUNCH ^N

2 free range eggs, avocado, hummus, roasted vine tomatoes, feta & toasted gluten-free bread

OUR BREAKFAST BOWL

quinoa, scrambled eggs, greek yoghurt, roasted tomato, kale, grated radish & avocado

EGGS BENEDICT

smoked ham, soft poached eggs, toasted gluten-free roll, herby hollandaise

EGGS ROYAL

smoked salmon, avocado, soft poached eggs, toasted gluten-free roll, herby hollandaise

OPEN PAN EGG WHITE OMELETTE

avocado, spinach, kale & feta

RED SHAKSHOUKA ^N

slow roast tomato & pepper stew, grated feta, baked free-range eggs, chopped parsley & toasted gluten-free bread

STARTERS

KALE, SPINACH & PEA SOUP 4.95

goat's curd & micro herbs

GRILLED HALLOUMI & VEGETABLE SKEWERS 6.50

market greens & quinoa salad

KOREAN BBQ CHICKEN WINGS ^N ^F 5.95

watercress salad

BOB'S NACHOS ^F 8.25

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

LUNCH

7.95 CHEF'S MARKET SALAD BOWL 8.95

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

7.95 WARM GOAT'S CHEESE SALAD 9.95

roasted vegetables with black olive tapenade crostini

8.95 SALMON, BLACK SESAME & SUSHI RICE SALAD 12.95

avocado, pomegranate, edamame beans

7.95 MEDITERRANEAN GRAIN BOWL ^N 9.95

brown rice pilaf with roasted cauliflower, sweet potato wedges, nuts & seeds, sprouting broccoli, pomegranate, warm roast onion dressing

8.95 KERALAN VEGGIE CURRY 9.95

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

7.95 STEAK FRITES ^F 11.95

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

8.95 BOB'S BEEF BURGER ^F 10.95

gherkins, pickled red onion, tomato, lettuce, house sauce, gluten free bun, fries
add crispy bacon, avocado smash or aged cheddar 1.60

9.25 FALAFEL & HALLOUMI BURGER ^F ^N 10.95

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

DESSERTS

CRÈME BRÛLÉE 5.65

fresh passion fruit