



**bob's
CAFÉ.**

DINNER

AUTUMN MENU

APÉRITIFS & NIBBLES

KIR ROYALE

prosecco, cassis

MIMOSA

fresh orange with prosecco

APEROL SPRITZ (BOB'S TIME)

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"

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

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

VEGETARIAN

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

butternut quash, 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 (BOB'S TIME)*

light & bright with wild blossom & lemons
175ml **4.95** 500ml **12.25** Btl **17.25**

CHARDONNAY *Les Mougeottes 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**

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**

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	

HOT DRINKS

ESPRESSO	1.95
MACCHIATO	2.05
CAPPUCCINO	2.65 / 2.85
CAFFÉ LATTE	2.80 / 2.95
MOCHA	2.90
AMERICANO	1.95 / 2.15
MATCHA LATTE	3.20
ICED LATTE	2.95

RED WINE

CARIGNAN *La Cadence France (BOB'S TIME)*

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**

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**

BEERS

CORONA (BOB'S TIME)	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 (BOB'S TIME)	4.70
4.7% (330ml) UK	
CURIOUS IPA (BOB'S TIME)	4.70
5.6% (330ml) UK	
CURIOUS BREW APPLE CIDER	4.70
5.2% (330ml) UK	

BOB'S TIME

50% OFF SELECTED DRINKS

MONDAY - FRIDAY 5PM - 7PM (EXCLUDING PUBLIC HOLIDAYS)

FLAT WHITE	2.85
HOT CHOCOLATE	2.70
add (+) marshmallows 0.50	
YORKSHIRE TEA	1.95
TEA PIGS	1.95
green tea with mint / honey & rooibos / earl grey / superfruit / peppermint / mao feng green tea	