

VEGETARIAN MENU

BREAKFAST

Monday—Friday 8.00am—4.00pm
Saturday—Sunday 9.00am—4.00pm

- Porridge**  5.25
poached apples, chopped walnuts, pomegranate, orange blossom honey
oat, almond, semi skimmed or whole milk
- Homemade Granola Bowl**   6.95
blueberry & hibiscus compote, coconut yoghurt
- Avocado Smash**  8.25
roasted plum tomatoes, chilli flakes, toasted sourdough
add a poached egg 0.95
- Mushrooms on Toast**  7.45
sautéed mushrooms, toasted sourdough
add a poached egg 0.95
- Israeli Morning Plate**  8.95
fried eggs, avocado, sweet potato, chopped salad, olives, hummus, greek yoghurt, toasted pita, za'atar oil
- Buttermilk Stacked Pancakes** 7.95
topped with blueberry compote & banana
- Sunshine Brunch**  9.25
free-range eggs, avocado, roasted plum tomatoes, hummus, curly kale, feta, toasted sourdough
- Red Shakshouka**  8.95
2 free-range eggs baked in a slow-roasted tomato & pepper stew, grated feta, chopped parsley, za'atar pita
add sumac aubergines 2.00
- Egg White Omelette**  7.95
avocado, spinach, kale, feta

NIBBLES, STARTERS & SHARERS

- Mixed Olives**   3.25
olive oil, garlic & herbs
- Edamame**  5.45
soy, chilli, mirin sauce
- Mezze Plate**  8.95
falafels, feta, olives, roasted pepper & aubergine dip, artichokes, hummus, pita, za'atar oil
- Crispy Fried Vegetable Gyoza**   6.75
asian dipping sauce
- Soup of the day**   5.25
please ask your server
- Grilled Halloumi & Vegetable Skewers**  6.95
quinoa salad
- Bob's Nachos**  8.95
melted cheese, roquito peppers, corn, black beans, avocado smash, sour cream, chipotle sauce
- Hummus & Pita**   5.25
chickpeas, za'atar oil
- Veggie Meatballs**   6.25
arrabbiata sauce

MAINS

- Veggie Chilli Bowl**   12.95
avocado, coconut yoghurt, corn chips, brown rice
- Veggie Bolognese Linguine**  11.95
heartly red wine, mushroom & vegetable ragu
- Mother Earth Bowl**   11.95
sweet potato, stir fry of lentils & brown rice, broccoli, avocado, cucumber, grated radish, sauté of mushrooms, ponzu dressing
- Gochujang Tofu Noodle Bowl**  12.95
green beans, edamame, spring onion, bokchoy, coriander
- Sri Lankan Sweet Potato Curry**   12.95
green beans, cashew nuts, brown rice
- Vietnamese Tofu Pho**   12.95
shitake mushrooms, chillies, peanuts, rice noodles
- Falafel & Halloumi Burger**  11.95
roasted red peppers, carrot & beetroot, green chilli relish, hummus, fries or seasonal salad
- Our Plant-Based Burger**  12.95
smoked gouda, gherkins, red onion, lettuce, house sauce, fries or seasonal salad

SALADS

- Chef's House Salad**   8.95
avocado, cucumber, tomato, edamame, beetroot, carrots, radish, mixed leaves, vinaigrette
add halloumi or tofu 3.95
- Kale, Spinach & Feta Salad**   11.95
avocado, pomegranate, butternut squash, pickled red onions, dates, toasted walnuts, vinaigrette

SIDES

- Fries**  3.25
- Creamy Mash**  3.55
- Sweet Potato Fries**  3.95
- Bowl of Greens**   3.95
- Sauté of Mushrooms**   3.95
- Israeli Chopped Salad**   3.45
- Seasonal Mixed Salad**   3.95

DESSERTS

- Peanut Butter Sundae**   6.55
salted caramel vegan ice cream, hot fudge sauce, peanuts
- Pear, Blueberry & Hazelnut Crumble**  5.95
vanilla ice cream
- Chocolate Brownie** 5.95
melted chocolate sauce, vanilla ice cream
- Vegan Raspberry & Vanilla Pannacotta**   5.55
berry compote
- Sticky Toffee Pudding** 5.95
toffee sauce, vanilla ice cream

 vegetarian  vegan  gluten conscious  contains nuts or seeds  fried in oil containing gluten

Please notify your server of any food allergies

GLUTEN CONSCIOUS MENU

BREAKFAST

Monday—Friday 8.00am—4.00pm
Saturday—Sunday 9.00am—4.00pm

- Porridge**   5.25
poached apples, chopped walnuts, pomegranate, orange blossom honey
oat, almond, semi skimmed or whole milk
- Homemade Granola Bowl**   6.95
blueberry & hibiscus compote, coconut yoghurt
- Avocado Smash**   9.25
roasted plum tomatoes, chilli flakes, toasted gluten-free bread
add a poached egg 0.95
- Mushrooms on Toast**   8.45
sautéed mushrooms, toasted gluten-free bread
add a poached egg 0.95
- Israeli Morning Plate**   9.95
fried eggs, avocado, sweet potato, olives, hummus, chopped salad, greek yoghurt, toasted gluten-free bread, za'atar oil
- Sunshine Brunch**   10.25
free-range eggs, avocado, hummus, feta, curly kale, roasted plum tomatoes, toasted gluten-free bread
- Red Shakshouka**   9.95
2 free-range eggs baked in a tomato & pepper stew, grated feta, toasted gluten-free bread
add sumac aubergines 2.00
- Eggs Benedict** 10.25
2 soft-poached eggs, honey roast ham, herby hollandaise, toasted gluten-free bun
- Eggs Royale** 10.55
2 soft-poached eggs, smoked salmon, avocado, herby hollandaise, toasted gluten-free bun
- Egg White Omelette**  7.95
avocado, spinach, kale, feta

NIBBLES, STARTERS & SHARERS

- Mixed Olives**   3.25
olive oil, garlic & herbs
- Edamame**   5.45
soy, chilli, mirin sauce
- Bob's Nachos**   8.95
melted cheese, roquito peppers, black beans, corn, avocado smash, sour cream, chipotle sauce
- Soup of the day**   5.25
please ask your server
- Grilled Halloumi & Vegetable Skewers**  6.95
quinoa salad
- Veggie Meatballs**   6.25
arrabbiata sauce

MAINS

- Steak Frites**  12.95
thinly beaten-out minute steak, garlic & herb butter, fries
- Grilled Teriyaki Salmon Steak**  15.95
edamame & coriander brown rice, coconut flakes
- Bob's Beef Burger**  12.95
gherkins, red onion, lettuce, house sauce, gluten-free bun, fries or seasonal salad
add crispy bacon or aged cheddar 1.65
- Our Plant-Based Burger**    13.95
smoked gouda, gherkins, red onion, lettuce, house sauce, gluten-free bun, fries or seasonal salad
- Veggie Chilli Bowl**    12.95
avocado, coconut yoghurt, corn chips, brown rice
- Mother Earth Bowl**   11.95
sweet potato, stir fry of lentils & brown rice, broccoli, avocado, cucumber, grated radish, sauté of mushrooms, ponzu dressing
- Sri Lankan Sweet Potato Curry**   12.95
green beans, cashew nuts, brown rice
- Vietnamese Tofu Pho**   12.95
shitake mushrooms, chillies, peanuts, rice noodles
- Veggie Bolognese Linguine**   12.95
hearty red wine, mushroom & vegetable ragu, gluten-free pasta

SALADS

- Chef's House Salad**   8.95
avocado, cucumber, tomato, edamame, beetroot, carrots, radish, mixed leaves, vinaigrette
add chicken breast, halloumi or tofu 3.95
add salmon 4.95
- Kale, Spinach & Feta Salad**   11.95
avocado, pomegranate, butternut squash, pickled red onions, dates, toasted walnuts, vinaigrette
- Salmon & Black Sesame Sushi Salad**  14.95
avocado, pomegranate, edamame beans, coriander & brown rice

SIDES

- Fries**    3.25
- Creamy Mash**  3.55
- Sweet Potato Fries**    3.95
- Bowl of Greens**   3.95
- Saute of Mushrooms**   3.95
- Israeli Chopped Salad**   3.45
- Seasonal Mixed Salad**   3.95

 - Vegetarian. These dishes do not contain any meat or fish products.  - Vegan. These dishes do not contain any animal products.  - dishes that are made from ingredients which do not contain gluten.  - Contains nuts or seeds. Whilst not containing any gluten or animal products in their ingredients, some dishes are cooked in our fryers. Whilst our fryers are cleaned & filled with fresh oil regularly, they have also been used to cook wheat & meat products during a service & these dishes should be avoided if this level of cross contamination will affect you. We do not have dedicated preparation or cooking areas in our kitchens for vegetarian, vegan, nut-free or gluten-free food. As our food is prepared & freshly cooked to order in our busy kitchens, there may be a risk that traces of all allergens can be found in any dish. We are happy to provide you with allergen guidelines for all our menu items. Our fish is a natural product & may contain small bones. We advise you to speak to a member of staff if you have any food allergies or intolerances. Not all ingredients are shown in the dish descriptions. All dishes on this menu are subject to ingredient availability. An optional service charge of 12.5% will be added to your bill for the benefit of all our staff.