

GLUTEN CONSCIOUS MENU

BREAKFAST

Served daily until 4pm

POACHED PEAR PORRIDGE 🌱 5.65
pomegranate, toasted seeds, orange blossom honey
almond, skimmed or whole milk

AVOCADO SMASH 🌱 🌿 9.25
roasted tomatoes, chilli flakes, gluten free toast
add a poached egg 0.95
add crispy bacon 1.65

RED SHAKSHOUKA 🌱 🌿 9.95
2 free range eggs in a tomato & pepper stew,
grated feta, gluten free toast, za'atar oil

MIDDLE EASTERN BREAKFAST PLATE 🌱 🌿 10.45
free range eggs, avocado, sweet potato,
olives, hummus, chopped salad, rose harissa,
greek yoghurt, gluten free toast, za'atar oil

EGGS ROYALE 10.85
free range poached eggs, smoked salmon,
herby hollandaise, toasted gluten free bun
add spinach 1.25
add avocado 1.65

BURGERS Served with fries 🍷, 12.95
mashed potato or a mixed salad

BOB'S PRIME BEEF BURGER 12.95
gherkins, red onion, lettuce, house sauce
add crispy bacon or aged cheddar 1.65

PLANT-BASED BURGER 🌱 🌿 13.95
beyond meat patty, melted applewood cheese,
gherkins, red onion, lettuce, house sauce

SWEET POTATO FALAFEL BURGER 🌱 🌿 14.95
halloumi, roasted peppers, seasonal slaw,
hummus, rose harissa

SALADS

KALE, SPINACH & FETA SALAD 🌱 11.95
butternut squash, avocado, pomegranate, pickled
red onions, dates, toasted seeds, vinaigrette

CHEF'S HOUSE SALAD 🌱 🌿 8.95
avocado, cucumber, tomato, edamame, beetroot,
carrots, radish, mixed leaves, vinaigrette

GRILLED SALMON & BLACK SESAME SUSHI SALAD 🌿 14.95
avocado, pomegranate, edamame, coriander,
brown rice, poke sauce

add chicken breast, halloumi, tofu, beef patty 3.95
add salmon 4.95

STARTERS

HUMMUS PLATE 🌱 🌿 🌿 6.35
gluten free toast

STICKY EDAMAME 🌱 🌿 5.55
soy, chilli, mirin sauce

BOB'S NACHOS 🌱 🍷 8.95
melted cheese, roquito peppers, black beans,
avocado smash, sour cream, chipotle sauce

CRISPY SALT & PEPPER WINGS 🍷 6.55
bbq sauce

HALLOUMI BRUSCHETTA 🌱 7.25
cherry tomato salsa, basil oil, gluten free toast

FEEL GOOD CHICKEN SOUP 6.95
asian broth, rice noodles, pak choi,
mushrooms, spring onion

MAINS

STEAK FRITES 12.95
flat iron steak, garlic butter, mashed potato

GRILLED TERIYAKI SALMON 15.95
edamame & coriander brown rice, coconut flakes

PLANT-BASED

VEGGIE CHILLI BOWL 🌱 🌿 12.95
avocado, coconut yoghurt, brown rice

TOFU KATSU CURRY 🌱 🌿 12.75
brown rice, pak choi, sriracha sauce

MOTHER EARTH BOWL 🌱 🌿 🌿 12.95
sweet potato, stir fry of lentils & brown rice,
broccoli, avocado, cucumber, grated radish,
saute of mushrooms, asian sauce

SIDES

FRIES 🌱 🌿 🍷 2.95

SWEET POTATO FRIES 🌱 🌿 🍷 3.95

CREAMY MASH 🌱 3.55

BOWL OF GREENS 🌱 🌿 3.95

CHOPPED SALAD 🌱 🌿 3.45

DESSERTS

CHOCOLATE BROWNIE 🌱 5.95
chocolate sauce, vanilla ice cream

HONEYCOMB ICE CREAM 🌱 🌿 4.95
chocolate sauce

🌱 vegetarian

🌿 vegan

🌿 contains sesame seeds

🍷 cooked in a shared fryer

The dishes on this menu are made from ingredients which do not contain gluten. 🍷 Cooked in a shared fryer. Whilst not containing any gluten in their ingredients, these dishes will be cooked in shared fryers. Whilst our fryers are cleaned and filled with fresh oil regularly, they have also been used to cook wheat and meat products during a service. These dishes should be avoided if this level of cross contamination will affect you. 🌱 Vegetarian. These dishes are made from ingredients that do not contain any meat or fish products. 🌿 Vegan. These dishes are made from ingredients that do not contain any animal products. 🌿 Contains sesame seeds. We advise you to notify your server if you have any food allergies or intolerances. Not all ingredients are shown in the dish descriptions. We are happy to provide you with allergen guidelines for all our menu items. We do not have dedicated preparation or cooking areas in our kitchens for vegetarian, vegan food or gluten-free food; there may be a risk of traces of allergens & gluten found in any dish. We follow good hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. Our fish is a natural product & may contain small bones. 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.

COCKTAILS

- APEROL SPRITZ** 6.95
aperol, prosecco, soda
- BOB'S GNT** 7.95
grapefruit & rosemary tonic
- ESPRESSO MARTINI** 7.95
kahlua, frangelico, vodka, espresso
- RUM COOLER** 6.95
dark rum, ginger beer, cranberry juice
- FRENCH MARTINI** 7.95
raspberry vodka, chambord, pineapple juice

SOFT DRINKS

- WONKY FRUIT
LOW SUGAR COOLER** 3.45
blackberry & lavender
pear & ginger
raspberry & rosemary
- HOMEMADE LEMONADE** 3.25
- ORANGE JUICE** 2.55
- GINGER TONIC** 3.45
ginger beer, soda water, fresh lime
- ELDERFLOWER COOLER** 3.45
- HELLO SUNSHINE SMOOTHIE** 4.95
pineapple, passionfruit, mango, apple
- GREEN DREAM SMOOTHIE** 5.25
spinach, kale, mango, apple
- BERRY BLISS SMOOTHIE** 4.95
raspberry, blackberry, strawberry, apple

COFFEE & TEA

- ESPRESSO** 2.15
- MACCHIATO** 2.25
- CAPPUCCINO** 2.85 / 3.25
- CAFFÉ LATTE** 2.85 / 3.25
- MOCHA** 3.35
- AMERICANO** 2.35
- FLAT WHITE** 3.15
- HOT CHOCOLATE** 2.95
add marshmallows 0.55
- RUSSEL'S HAPPY TEA** 2.95
orange, lemon, ginger, mint, honey,
cinnamon stick
- ARTISAN LOOSE LEAF TEA** 2.55
speedy breakfast - earl grey - hibiscus flower
english peppermint - wild rooibos - lemon blend
emerald green

WHITE

- EL MURO BLANCO, SPAIN** ✨ 6.95
refreshing flavours of peach & apple
175ml 5.55 500ml 13.75 Btl 19.95
- ACACIA TREE CHENIN BLANC,
SOUTH AFRICA** 7.95
fresh citrus & peach, zesty finish
175ml 6.15 500ml 16.95 Btl 21.95
- IL CONTO VECCHIO PINOT GRIGIO,
ITALY** 6.95
delicate floral notes, dry & crisp
175ml 6.45 500ml 17.55 Btl 24.95
- JOHNSON ESTATE SAUVIGNON
BLANC, NEW ZEALAND** 7.95
passion fruit & grapefruit, subtle creamy texture
175ml 7.55 500ml 21.15 Btl 32.95

RED

- EL MURO TINTO, SPAIN** ✨ 6.95
dark berry fruit & a twist of pepper
175ml 5.55 500ml 13.75 Btl 19.95
- LA SERRE MERLOT, FRANCE** 3.45
plum & blackberry fruit
175ml 6.25 500ml 17.25 Btl 22.95
- ARGENTO MALBEC, ARGENTINA** 4.95
plums, black cherries, hints of violet
175ml 6.45 500ml 17.55 Btl 24.95
- ARA PINOT NOIR, NEW ZEALAND** 5.25
juicy boysenberry & plum
175ml 8.25 500ml 22.75 Btl 33.95

ROSÉ

- IL CONTO VECCHIO PINOT GRIGIO
BLUSH, ITALY** 6.95
fresh notes of raspberry, strawberry & green apple
175ml 6.25 500ml 17.25 Btl 22.95
- DOMAINE PASTOURE COTES DES
PROVENCE ROSÉ, FRANCE** ✨ 7.95
bright peach & strawberry, crisp dry finish
175ml 7.35 500ml 20.55 Btl 29.95

SPARKLING

- VITELLI PROSECCO SPUMANTE BRUT
NV, ITALY** 5.25
fruity & fragrant, citrus, pear & elderflower
125ml 6.75 Btl 30.95

CIDER

- HAWKES URBAN ORCHARD
APPLE CIDER** 5.25
4.3% (330ml)