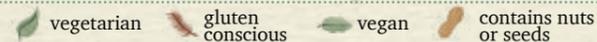




BREAKFAST

MONDAY - FRIDAY 8.00am - 4.00pm
SATURDAY - SUNDAY 9.00am - 4.00pm

- Porridge** 5.25
poached pears, chopped walnuts, pomegranate, orange blossom honey
oat, almond, semi skimmed or whole milk
- Homemade Granola Bowl by Modern Family Kitchen** 6.25
seasonal fruit, coconut flakes
coconut or greek yoghurt
- Avocado Smash** 7.95
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
roasted sweet potato, soft egg, avocado, hummus, chopped salad, greek yoghurt, spicy sauce
- Buttermilk Stacked Pancakes** 7.95
topped with blueberry compote & banana
add crispy bacon 1.65
- Turkey Bacon Bagel Melt** 8.95
fried egg, sautéed mushrooms, melted cheddar, house sauce, sesame bagel
- Madame Bob's** 8.95
honey roast ham, crispy bacon & gruyère cheese sandwich, topped with a fried egg
- Bob's Full English Breakfast** 9.45
free-range eggs, crispy bacon, sausage, mushrooms, baked beans, roasted plum tomatoes, toasted sourdough
- Sunshine Brunch** 8.95
free-range eggs, avocado, hummus, feta, roasted plum tomatoes, curly kale, toasted sourdough
- Red Shakshouka** 8.95
2 free-range eggs baked in a tomato & pepper stew, grated feta, toasted sourdough
add chorizo sausage or sumac aubergines 2.00
- Eggs Benedict** 9.25
2 soft-poached eggs, honey roast ham, herby hollandaise, toasted challah bun
- Eggs Royale** 9.45
2 soft-poached eggs, smoked salmon, avocado, herby hollandaise, toasted challah bun
- Egg White Omelette** 7.95
avocado, spinach, kale, feta
Gluten-free toast available for £1 extra



NIBBLES & SHARERS

- Mixed Olives** 3.25
olive oil, garlic & herbs
- Edamame** 5.45
soy, chilli, mirin sauce
- Vegetable Gyozas** 6.25
mushrooms, bok choy, miso broth
- Skillet Garlic Butter Focaccia** 4.45
great to share
- Bob's Nachos** 8.95
melted cheese, roquito peppers, corn, black beans, avocado smash, sour cream, chipotle sauce
- Veggie Mezze** 8.95
hummus, shakshouka peppers, feta, babaganoush, falafels, olives, roasted tomatoes & sourdough
add a herbed halloumi or spiced chicken skewer 1.95

STARTERS

- Soup of the Day** 5.25
toasted focaccia
- Crunchy Tiger Prawns** 6.95
spicy aioli
- French Onion Soup Gratinée** 6.95
gruyère cheese croûtes
- Grilled Halloumi & Vegetable Skewers** 6.95
quinoa salad
- Lovely Greek Salad** 5.95
oregano marinated feta, red onion, tomato, kalamata olives, olive oil, fresh lemon & garlic dressing
- Korean BBQ Chicken Wings** 6.45
watercress salad

BURGERS

Our patties are made from 100% prime beef, traditionally reared and grass-fed. We serve all of our burgers with fries or a seasonal salad. Gluten-free buns available for £1 extra.

- Bob's Beef Burger** 11.95
gherkins, pickled red onion, tomato, lettuce, house sauce
add crispy bacon or aged cheddar 1.65
- Chicken Schnitzel Burger** 13.95
crispy bacon, avocado, pickled red onion, lettuce, aged cheddar, house sauce
- Fish Goujon Burger** 12.95
smashed pea salsa, gherkins, tartare sauce
- Falafel & Halloumi Burger** 11.95
roasted red peppers, carrot & beetroot, green chilli relish, hummus, green tahini
- Beetroot & Quinoa Burger** 11.95
chimichurri, avocado smash, sunset slaw, gherkins, served on an artisan beetroot bun



MAINS

- Peri Peri Chicken Kebabs on Couscous** 11.95
israeli chopped salad, green tahini
- Smoked Haddock & Salmon Fish Cake** 12.95
seasonal slaw & quinoa market salad
- Steak Frites** 11.95
thinly beaten-out minute steak, garlic & herb butter, fries, watercress
- Buttermilk Chicken Kiev Schnitzel** 13.95
garlic & herb butter, creamy mash
- Grilled Teriyaki Salmon Steak** 15.95
edamame & coconut rice, asian dipping sauce
- Crab & Prawn Linguine** 13.95
chilli, garlic, lemon, cherry tomato sauce, parsley, noilly prat

VEGETARIAN

- Veggie Chilli Bowl** 11.95
avocado, coconut yoghurt, corn chips, brown rice
- Wild Mushroom Carbonara** 11.95
spinach & crispy sage in a creamy sauce
- Mother Earth Bowl** 11.95
roast sweet potato, stir fry of lentils & brown rice, broccoli, avocado, cucumber, grated radish, sauté of mushrooms
- Squash, Spinach & Red Lentil Curry** 11.95
coconut yoghurt, crispy shallots, brown rice
- Miso Soul Bowl** 8.95
medley of mushrooms, bok choy, edamame, rice noodles
add salmon, chicken breast or tofu 3.95

Please notify your server of any food allergies or intolerances

SALADS

- Chef's Market Salad** 9.95
mixed leaves, cherry tomatoes, quinoa, beetroot, radish, mint, coriander, cucumber, dried apricots, french dressing
add salmon, chicken breast, halloumi or tofu 3.95
- Kale, Spinach & Feta Salad** 11.95
avocado, pomegranate, butternut squash, pickled red onions, dates, toasted walnuts, honey mustard dressing
- Salmon, Black Sesame & Brown Rice Sushi Salad** 13.95
avocado, pomegranate, edamame beans

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
green tahini dressing
- Seasonal Mixed Salad** 3.95

BOB'S PRIX FIXE

Monday - Friday 12.00-7.00pm
(excluding bank holidays)

2 Courses
11.95

3 Courses
13.95

BOB'S GONE GREEN

We aim to make a positive impact on our environment and ensure our plastics and packaging are compostable, biodegradable and recyclable where possible.

Relate : the thread that connects us
Choose a cause, buy a bracelet, change a life.

Chat to your waiter for more info!



- 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.

COCKTAILS

Bob's GnT 🌿
henners gin, rhubarb & hibiscus tonic 7.95
Earl Grey Gin Sour 🌿
gin, earl grey syrup, sour mix 8.95
Rhubarb Gin Fizz
gin, rhubarb puree, sour mix 8.95

Aperol Spritz 🌿
aperol, prosecco, soda 5.95
Hedgerow Fizz
prosecco, elderflower, frozen blackberry 6.55
Kir Royale
prosecco, creme de cassis 6.95

Please ask your server for our full wine menu

WHITE WINE

Blanco, El Ninot de Paper, Spain 🌿
peach & citrus, zesty fresh

175ml 5.15 500ml 13.55 Btl 18.95

Catarratto, Da Vero, Italy 🌿 ORGANIC
crisp citrus & fennel, ripe stone fruit
175ml 5.95 500ml 14.95 Btl 20.95

Chenin Blanc, False Bay 'Slow', South Africa 🌿
creamy lemon, dried fennel & aniseed
175ml 6.15 500ml 16.95 Btl 21.95

Pinot Grigio, Mirabello, Italy 🌿
fresh & dry, gentle floral & citrus
175ml 6.35 500ml 17.35 Btl 23.95

Sauvignon Blanc, Circumstance, South Africa 🌿 ORGANIC BIODYNAMIC
crushed laurel, stone fruit & fennel
175ml 7.55 500ml 21.15 Btl 31.95

RED WINE

Garnacha, Rame, Spain 🌿
ripe blackberry & plum, bramble fruit & cherry
175ml 5.15 500ml 13.55 Btl 18.95

Merlot, Domaine Mas Bahourat, France 🌿
flavours of prunes, a touch of earl grey & bergamot
175ml 6.25 500ml 17.25 Btl 22.95

Malbec, Nieto Senetiner, Argentina 🌿
deep & dense, blackberry plum fruit & sweet spice
175ml 6.55 500ml 17.85 Btl 26.95

Rioja Crianza, Ontañón Spain
bright ripe black fruit, hints of liquorice & mocha
175ml 6.95 500ml 18.55 Btl 27.95

Shiraz, The Black Craft, Australia
chocolate, thick blackberry compote, black pepper
175ml 7.55 500ml 21.15 Btl 31.95

ROSÉ

Côtes du Rhône Villages Rosé, La Ruchette Doree, France 🌿
bramble fruit & warm spice

175ml 6.25 500ml 17.25 Btl 22.95

Pinot Grigio Rosé, Mirabello, Italy 🌿
strawberry & bramble, juicy red berry
175ml 6.35 500ml 17.35 Btl 23.95

FIZZ

Prosecco Spumante, Ceradello, Italy 🌿 ORGANIC
fresh delicate peach, floral & fruity

125ml 6.75 Btl 30.95

Piquepoul Extra Brut, Caves de L'Ormarine, France 🌿
delicately spiced, fruity, ripe lemon
125ml 7.95 Btl 34.95

SOFT DRINKS

Still or Sparkling Water 2.25/3.95

Coke 2.65

Coke Zero 2.55

Bob's Homemade
Lemonade 2.95

Fresh Orange Juice 2.55

Sparkling Ginger Tonic 2.95

St Hellier Sparkling

Lemon or Orange 2.35

Seasonal Iced Tea 2.95
cold brewed with our loose leaf tea

BEERS

Corona 🌿
4.5% (330ml) 4.25

Camden Hells Lager
4.6% (330ml) 4.95

Camden Pale Ale
4.0% (330ml) 4.95

Curious Brew Lager 🌿
4.7% (330ml) 4.85

**Brewdog Nanny State
Hoppy Ale**
0.5% (330ml) 4.95

Curious Brew Apple Cider
5.2% (330ml) 4.85

SMOOTHIES

Hello Sunshine 🌿
pineapple, passionfruit, mango, apple 4.95

Green Dream 🌿
spinach, kale, mango, apple 4.95

Berry Bliss 🌿
blueberry, raspberry, banana,
flaxseed, apple 4.95

BOB'S TIME

50% Off Selected Drinks

5pm - 7pm on weekdays
(excluding bank holidays)

CAFÉ.

Bob's