



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
fried eggs, avocado, sumac eggplant chips, chopped salad, olives, hummus, greek yoghurt, harissa drizzle, toasted sourdough

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 bun

Eggs Royale 9.45
2 soft-poached eggs, smoked salmon, avocado, herby hollandaise, toasted 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

Crispy Fried Vegetable Gyoza 6.75
asian dipping sauce

East Med Mezze Platters
cauliflower shawarma 11.95
chicken shawarma 13.95
served with sumac aubergine, tabbouleh, carrot, preserved lemon & chilli salad, israeli chopped salad, olives, hummus, greek yoghurt, grilled za'atar pita

Skillet Garlic Butter Focaccia 4.45
great to share
Bob's Nachos
melted cheese, roquito peppers, corn, black beans, avocado smash, sour cream, chipotle sauce 8.95

STARTERS

Soup of the Day 5.25
toasted focaccia

Grilled Halloumi & Vegetable Skewers 6.95
quinoa salad

Crunchy Tiger Prawns 6.95
spicy aioli

Little Gem Salad
gem lettuce, creamy chilli dressing, parmesan, crunchy hazelnut breadcrumbs 5.25

French Onion Soup Gratinée 6.95
gruyère cheese croûtes

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 14.45
chilli, garlic, lemon, cherry tomato sauce, parsley, noilly prat
gluten-free pasta available

VEGETARIAN

Veggie Chilli Bowl 11.95
avocado, coconut yoghurt, corn chips, brown rice

Pumpkin, Leek & Ricotta Linguine 10.95
butternut squash sauce, crumbled ricotta
gluten-free pasta available

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 Chopped Salad 9.95
edamame, beetroot, roast corn, crunchy chickpeas, spring onion, coriander, iceberg lettuce, courgettes, wasabi seeds, citrus sesame 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 Sushi Salad 13.95
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

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.



@bobscafes

vegetarian gluten conscious vegan contains nuts or seeds

COCKTAILS

Bob's G&T
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

Meantime London Lager

4.5% (330ml) 4.95

Curious IPA

4.4% (330ml) 4.95

Curious Brew Lager

4.7% (330ml) 4.95

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