

VEGETARIAN MENU

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
- Sunshine Brunch**  8.95
free-range eggs, avocado, roasted plum tomatoes,
hummus, curly kale, feta, toasted dark sourdough
- Red Shakshouka**  8.95
2 free-range eggs baked in a slow-roasted tomato
& pepper stew, grated feta, chopped parsley,
toasted dark sourdough
- 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
- Skillet Garlic Butter Focaccia** 4.45
great to share
- Vegetable Gyozas**  6.25
mushrooms, bok choy, miso broth
- Soup of the day**  5.25
toasted focaccia
- 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
- Veggie Mezze**  8.95
hummus, babaganoush, shakshouka peppers, falafels,
olives, feta, roasted tomatoes, dark sourdough
add a herbed halloumi skewer 1.95
- Lovely Greek Salad**  5.95
oregano marinated feta, red onion, tomato, kalamata
olives, olive oil, fresh lemon & garlic dressing

MAINS

- Miso Soul Bowl**  7.95
medley of mushrooms, bok choy, edamame, rice noodles
add tofu 3.95
- 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
- Veggie Chilli Bowl**  11.95
avocado, coconut yoghurt, corn chips, brown rice
- Squash, Spinach & Red Lentil Curry**  11.95
coconut yoghurt, crispy shallots, brown rice
- 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

SALADS

- Chef's Market Salad**  9.95
mixed leaves, cherry tomatoes, quinoa, beetroot,
radish, mint, coriander, cucumber, dried apricots,
french dressing
add halloumi or tofu 3.95
- Kale, Spinach & Feta Salad**  11.95
avocado, pomegranate, butternut squash,
pickled red onions, dates, toasted walnuts,
honey mustard dressing

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

DESSERTS

- Salted Caramel Sundae**  6.55
jude's vegan ice cream, hot fudge sauce,
peanut butter, peanuts, amaretto raisins
- Pear, Blueberry & Hazelnut Crumble**  5.95
vanilla ice cream
- Chocolate Brownie** 5.95
melted chocolate sauce, vanilla ice cream
- Vanilla Pannacotta Cheesecake** 5.95
blueberry compote
- Warm Pecan Tart**  5.95
chantilly cream

Please notify your server of any food allergies

 vegetarian

 vegan

 gluten conscious

 contains nuts
or seeds

 fried in oil containing gluten

GLUTEN CONSCIOUS MENU

BREAKFAST

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

Porridge 🌿 🥜	5.25
poached pears, chopped walnuts, pomegranate, orange blossom honey <i>almond, semi skimmed or whole milk</i>	
Homemade Granola Bowl by Modern Family Kitchen 🌿 🥜	6.25
seasonal fruit, coconut flakes <i>coconut or greek yoghurt</i>	
Avocado Smash 🌿 🥑	8.95
roasted plum tomatoes, chilli flakes, toasted gluten-free bread <i>add a poached egg</i>	0.95
Mushrooms on Toast 🌿 🍄	8.45
sautéed mushrooms, toasted gluten-free bread <i>add a poached egg</i>	0.95
Israeli Morning Plate 🌿 🥜	8.95
roasted sweet potato, soft egg, avocado, hummus, chopped salad, greek yoghurt, spicy sauce	
Sunshine Brunch 🌿 🥜	9.95
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	
Eggs Benedict	10.25
2 soft-poached eggs, honey roast ham, herby hollandaise, toasted gluten-free bun	
Eggs Royale	10.45
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 🌿 🥑	6.25
toasted gluten-free bread	
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	

MAINS

Steak Frites 🍷	11.95
thinly beaten-out minute steak, garlic & herb butter, fries & watercress	
Grilled Teriyaki Salmon Steak	15.95
edamame & coconut rice with asian dipping sauce	
Bob's Beef Burger 🍷	12.95
gherkins, pickled red onion, tomato, lettuce, house sauce, gluten-free bun, fries or seasonal salad <i>add crispy bacon, avocado smash or aged cheddar</i>	1.65
Beetroot & Quinoa Burger 🌿 🥜	11.95
chimichurri, avocado smash, sunset slaw, gherkins, gluten-free bun, fries or seasonal salad	
Veggie Chilli Bowl 🌿 🥑 🍷	11.95
avocado, coconut yoghurt, corn chips, brown rice	
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 <i>add salmon, chicken breast or tofu</i>	3.95

SALADS

Chef's Market Salad 🌿 🥑	9.95
mixed leaves, cherry tomatoes, quinoa, beetroot, radish, mint, coriander, cucumber, dried apricots, french dressing <i>add salmon, chicken breast, halloumi or tofu</i>	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
Saute of Mushrooms 🌿 🍄	3.95
Israeli Chopped Salad 🌿 🥑 🥜	3.45
green tahini dressing	
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.