



**bob's
CAFÉ.**

DINNER

WINTER MENU

APÉRITIFS & NIBBLES

KIR ROYALE

prosecco, cassis

MIMOSA

fresh orange with prosecco

APEROL SPRITZ (BOB'S TIME)

aperol, prosecco topped with soda

HEDGEROW FIZZ

prosecco, elderflower & frozen blackberry

OLIVES **V** **GC**

mixed olives marinated in olive oil, garlic & herbs

FRESH BAKED BAGUETTE **V**

freshly baked baguette with butter

EDAMAME **V** **GC**

soy, chilli, mirin sauce

HUMMUS & CRUDITES **V** **N** **GC**

salsa verde drizzle



STARTERS

GRILLED HALLOUMI

& VEGETABLES SKEWERS **V** **GC**

market greens & quinoa salad

CRUNCHY TIGER PRAWNS

spicy aioli

VEGGIE MEZZE **V** **N**

hummus, babaganoush, shakshouka peppers, grated feta, parsley falafels, marinated olives, roasted tomatoes with toasted dark sourdough

AVOCADO, SPINACH & BACON SALAD **6.25**

croutons, shaved parmesan

FRENCH ONION SOUP "GRATINEE" **6.55**

gruyere cheese & croutes

KOREAN BBQ CHICKEN WINGS **N** **6.25**

watercress salad

BOBS NACHOS **V** **8.95**

melted cheese, roquito peppers, black beans, corn, avocado smash, sour cream, chipotle sauce

V vegetarian

GC gluten conscious

VG vegan

N some dishes contain nuts
we're sorry but we cannot
guarantee the absence of
nuts in our dishes

MAINS

5.95 PERI PERI CHICKEN KEBABS ON COUSCOUS **10.25**

israeli chopped salad, green tahini

5.95 SMOKED HADDOCK & SALMON FISH CAKE **10.95**

seasonal slaw & market salad with mixed grains

5.95 CHICKEN & PRAWN LAKSA **11.95**

fragrant coconut milk broth with tiger prawns, shredded poached chicken, rice noodles & fresh herbs

3.25 STEAK FRITES **11.95**

thinly beaten out minute steak (served pink) garlic & herb butter, fries & watercress

2.95 BUTTERMILK CHICKEN "KIEV" SCHNITZEL **13.25**

garlic & herb butter, creamy mash

4.95 PAN ROASTED SEA BASS FILLET **14.95**

moroccan salsa, green beans with garlic olive oil

5.25 CRAB & PRAWN LINGUINE **13.25**

pasta with chilli, fresh crab, prawns, garlic, lemon, cherry tomato sauce, fresh parsley, noilly prat

VEGETARIAN

KERALAN TOFU VEGGIE CURRY **V** **GC** **VG** **10.95**

butternut squash, courgettes, puy lentils, spinach, cherry tomatoes in a keralan spiced coconut sauce, served with brown rice

MUSHROOM & SPINACH BUCKWHEAT CREPE **V** **10.95**

baked with wild & field mushrooms, spinach & gruyere cheese, served with crunchy green salad

MEDITERRANEAN GRAIN BOWL **V** **N** **VG** **10.95**

brown rice pilaf with nuts & seeds, roasted cauliflower, sweet potato wedges, sprouting broccoli, pomegranate, warm roast onion dressing

AVOCADO & VEGGIE CHILLI BOWL **V** **GC** **VG** **10.95**

brown rice, coconut yoghurt, corn chips

SIDES

FRIES **3.25**

SWEET POTATO FRIES **3.95**

ISRAELI CHOPPED SALAD **N** **2.95**

tahini herb dressing

BOWL OF GREENS **3.95**

SALADS

CHEF'S MARKET SALAD BOWL **V GC VG** 9.25

market greens, roasted tomatoes, artichokes, chopped cucumber, grated carrot & beetroot, quinoa, avocado & house vinaigrette

TOP-UP (+) 3.95

salmon, chicken breast or halloumi

KALE, SPINACH & FETA SALAD **V N GC** 10.95

avocado, pomegranate, butternut squash, pickled red onions, dates, toasted walnuts, honey mustard dressing

SALMON, BLACK SESAME & SUSHI RICE SALAD **N GC** 12.95

avocado, pomegranate, edamame beans

★★★★★★★★★★★★★★★★★★★★

BURGERS

All served with fries. Our beef patties are made from 100% prime beef, traditionally reared, both grass & grain-fed. Gluten-free buns available on request.

BOB'S BEEF BURGER 10.95

gherkins, pickled red onion, tomato, lettuce, house sauce

add crispy bacon, avocado smash or aged cheddar 1.65

CHICKEN SCHNITZEL BURGER 12.95

bacon, avocado smash, pickled red onion, lettuce, aged cheddar, house sauce

CHICKEN AVOCADO SMASH BURGER 11.95

grilled chicken breast, chopped avocado & coriander, tomato, shredded lettuce, house sauce

FALAFEL & HALLOUMI BURGER **V N** 10.95

roasted red peppers, grated carrot & beetroot, green chilli relish, hummus, herby yoghurt, fries

DESSERTS

CRÈME BRÛLÉE **V GC** 5.95

fresh passion fruit

PEAR, BLUEBERRY & HAZELNUT CRUMBLE **V N** 5.95

vanilla ice cream

CHOCOLATE BROWNIE **V** 5.95

melted chocolate sauce, vanilla ice cream

MOUNTAIN CHOCOLATE CHEESECAKE **V N** 5.95

chocolate fudge sauce

SLICE OF CARROT CAKE **V N** 4.95

delicious anytime!

BOB'S PRIX FIXE

MONDAY-FRIDAY 12.00-7.00PM

(excluding public holidays)

10.95
2 COURSE

12.95
3 COURSE

STARTERS

CAULIFLOWER & FENNEL SOUP **V N**

spiced seeds & fresh dill

AVOCADO, SPINACH & BACON SALAD

croutons, shaved parmesan

WEST COUNTRY DEVILLED WHITEBAIT

sweet chilli mayo

DUCK LIVER PATE

fig & balsamic chutney & chargrilled baguette

MAINS

RICOTTA & SPINACH TORTELLONI **V**

roasted tomato sauce, rocket & basil oil

PAN ROASTED CORNISH PLAICE

lemon, caper & shallot butter, garlic herb potatoes

GRILLED CHICKEN PAILLARD

garlic butter, rocket salad, fries

THE RACLETTE BURGER

beef patty, crispy bacon bits, raclette cheese, sweet pickled mustard, fries

DESSERTS

CHOCOLATE MOUSSE **V**

creme chantilly

STICKY TOFFEE PUDDING **V**

toffee sauce, fresh cream

Please inform your waiter or manager before ordering of any specific requirements that you may have. Many of our dishes are easily adjusted to suit allergies, please ask your waiter for more information. Whilst every care is taken with your meal, we cannot guarantee a 100% allergen, gluten or wheat free environment; nor can we guarantee against the processes used by our suppliers, unless otherwise stated. Some dishes, whilst not containing any gluten in their ingredients are cooked in our fryers. Unfortunately, whilst our fryers are cleaned and filled with fresh oil regularly, they have also been used to cook wheat products during service, and the following dishes should be avoided if this level of cross contamination will affect you. Our recipes may change, so please check each time you visit us. An optional service charge of 12.5% will be added to your bill for the benefit of all our staff. Our staff receive 100% of service charge.

WHITE WINE

TREBBIANO RUBICONE *Rometta, Italy (BOB'S TIME)*

light & bright with wild blossom & lemons
175ml **4.95** 500ml **12.55** Btl **17.95**

CHENIN BLANC *Journeymaker, South Africa*

youthful freshness with green apples
175ml **5.95** 500ml **14.95** Btl **19.95**

CHARDONNAY *Les Mougeottes, France*

grapefruit & vanilla buttery flavours
175ml **6.25** 500ml **17.25** Btl **22.95**

PINOT GRIGIO DELLE VENEZIE *Veritiere, Italy*

tangy italian classic, bursting with lemons & limes
175ml **6.35** 500ml **17.35** Btl **23.95**

PICPOUL *de Pinet, Roquemolieres, France*

bright & aromatic with orange blossom & lemon
175ml **6.55** 500ml **17.65** Btl **25.95**

SAUVIGNON BLANC *The Frost Pocket, New Zealand*

classic gooseberry, guava & blackcurrant leaves
175ml **7.35** 500ml **20.55** Btl **29.95**

ROSÉ

ROSE MAISON SATURNIN *Laudun Chusclan France*

bright, salmon coloured pink with juicy raspberry fruit
175ml **5.95** 500ml **14.95** Btl **20.95**

PINOT GRIGIO BLUSH VENETO *Sospiro Italy*

pale, rose-petal pink with aromatic elegance
175ml **6.35** 500ml **17.35** Btl **23.95**

SOFT DRINKS

STILL OR SPARKLING WATER	2.15 / 3.95
COKE OR DIET COKE	2.35
BOB'S HOMEMADE LEMONADE	2.95
FRESH ORANGE JUICE	2.95
SPARKLING GINGER TONIC	2.95
ST HELLIER SPARKLING LEMON OR ORANGE	2.35
HIBISCUS UP BEET ICED TEA	2.95
blend of green tea, beets, hibiscus, cranberry & fresh mint	

SMOOTHIES

BOB'S RISE	4.25
strawberry, banana, orange	
GREEN DAY	4.95
spinach, apple, lemon, kale, coconut water	

HOT DRINKS

ESPRESSO	1.95
MACCHIATO	2.05
CAPPUCCINO	2.65 / 2.85
CAFFÉ LATTE	2.80 / 2.95
MOCHA	2.95
AMERICANO	1.95 / 2.15
TURMERIC MATCHA LATTE	3.20
MATCHA GREEN LATTE	3.20

RED WINE

CARIGNAN *La Cadence, France (BOB'S TIME)*

smack-in-the-face, fresh, cherry with hints of nutmeg
175ml **4.95** 500ml **12.55** Btl **17.95**

MERLOT *Los Tortolitos, Chile*

round & juicy with black plum & vanilla
175ml **5.95** 500ml **14.95** Btl **19.95**

SHIRAZ *Skaapveld MAN Family Wines, South Africa*

blueberry & blackberry jam flavours
175ml **6.25** 500ml **17.25** Btl **22.95**

MALBEC MELODIAS *Trapiche, Argentina*

ripe & round with blueberry
175ml **6.35** 500ml **17.35** Btl **23.95**

PINOT NOIR *Les Mougeottes, France*

clean & precise bouquet with black cherries
175ml **6.95** 500ml **19.95** Btl **27.95**

CABERNET SAUVIGNON *Columbria Crest, USA*

aromas of dark berry fruit & plum
175ml **7.55** 500ml **21.15** Btl **31.95**

FIZZ

PROSECCO BRUT NV *Terre di S.Alberto, Italy*

fresh, lively italian bubbles bursting with crab apple
125ml **6.50** Btl **29.95**

CAVA TRESOR ROSADO *Pere Ventura, Spain*

soft & elegant classic spanish pink cava
125ml **6.595** Btl **32.95**

TAITTINGER. BRUT RESERVE NV *France*

classic, crisp & complex champagne

BEERS

CORONA (BOB'S TIME)	3.95
4.5% (330ml) Mexico	
CAMDEN HELLS LAGER	4.95
4.6% (330ml) UK	
CAMDEN PALE ALE	4.95
4.0% (330ml) UK	
CURIOUS BREW LAGER (BOB'S TIME)	4.75
4.7% (330ml) UK	
CURIOUS IPA (BOB'S TIME)	4.75
4.4% (330ml) UK	
CURIOUS BREW APPLE CIDER	4.75
5.2% (330ml) UK	

BOB'S TIME

50% OFF SELECTED DRINKS

5PM - 7PM WEEKDAYS ONLY (EXCLUDING PUBLIC HOLIDAYS)

FLAT WHITE	2.85
HOT CHOCOLATE	2.75
add (+) marshmallows 0.50	
YORKSHIRE TEA	1.95
TEA PIGS	1.95
green tea with mint / honey & rooibos / hibiscus up beet / earl grey / superfruit / peppermint / mao feng green tea	