

REFRESHING

non-alcoholic

pink citrus spritz 8

everleaf marine, citrus tonic, basil, grapefruit

elderflower cooler 3.5

cucumber, mint

passionfruit cooler 5

sparkling tonic

homemade lemonade 3.5

fresh mint

COCKTAILS

classics with a twist

french martini 9

raspberry vodka, chambord, pineapple juice

bob's gnt 9

citrus tonic

espresso martini 9

kahlua, frangelico, vanilla vodka

bloody mary 9

vodka, tomato juice, spices

BEERS

corona 4.5% (330ml) 5

brewdog lost lager 4.7% (330ml) 5.5

brewdog punk ipa 5.4% (330ml) 5.5

hawkes apple cider 4.3% (330ml) 5.5

days lager alcohol free 0.0% (330ml) 5

SAVE ROOM FOR...

biscoff cheesecake v_g 6.5

biscuit crumbs

sticky toffee pudding v 7.5

toffee sauce, vanilla ice cream

chocolate brownie v 7.5

chocolate sauce, vanilla ice cream

lemon tart v n 6.5

raspberry purée

apple strudel v n 7.5

vanilla ice cream, cinnamon sugar

cookie dough skillet v 8.5

vanilla ice cream, chocolate sauce

APERITIF

margarita 9

tequila, lime juice, cointreau, bitters

STARTERS

garlic bread v 7

melted mozzarella

nocellara olives v_g 4

lemon, garlic

mozzarella caprese salad v 8.5

tomatoes, avocado, basil

porcini mushroom arancini v 7.5

truffle aioli

crunchy tiger prawns 7.5

spicy aioli

bob's nachos v 10

cheese, avocado smash, black beans, chillies, sour cream, pink onions, chipotle sauce

french onion soup 8.5

cheesy croutes

MAINS

grilled teriyaki salmon 18

basmati rice, edamame, coriander, pak choi

mother earth bowl v_g 14.5

sweet potato, lentils, avocado, basmati rice, broccoli, cucumber, radish, sautéed mushrooms

farmers market burrito v_g 14

spiced veggies, basmati rice, beans, smoked cheese, avocado smash, pink onions, toasted seeds

chef's house salad v_g 9.5

avocado, cucumber, tomatoes, carrot, edamame, peppers, radish, mixed leaves, vinaigrette

add chicken | halloumi | tofu 3.5

add salmon 5.5

buttermilk chicken schnitzel 15.5

garlic butter, creamy mash

california tacos 15

soft tortillas, avocado smash, spicy mayo, seasonal slaw, pink onions

choose fish, chicken or tofu

steak frites 19

rump steak with garlic butter, chimichurri or peppercorn sauce

grilled salmon & black sesame poké bowl 18

basmati rice, avocado, edamame, bang bang cucumber, pink onions, crispy shallots, radish

passionfruit martini 9

vanilla vodka, passionfruit

hummus & pita v 6.5

chickpeas, harissa, paprika

sticky asian wings 7

teriyaki sauce, sesame seeds

roasted tomato soup v_g 6

herby croutons

edamame v_g 6.5

soy, chilli, mirin

veggie gyozas v_g 7

asian dipping sauce

bob's katsu curry 15

basmati rice, crispy shallots, pak choi, sriracha sauce

choose chicken or tofu

korean miso crispy cauliflower v_g 14

basmati rice, bang bang cucumber

veggie chilli bowl v_g 14

avocado, coconut yoghurt, corn chips, basmati rice

chicken shawarma 14.5

chopped salad, whipped tahini, sourdough pita, rose harissa

goat's cheese salad v 12

sweet potato, beetroot, cherry tomatoes, pink onions, toasted seeds, vinaigrette

BURGERS

we serve all burgers with fries. choose sweet potato fries for £1 extra

bob's cheeseburger 15

100% beef, gherkins, onion, house sauce

add crispy bacon 2

symplicity plant cheeseburger v_g 15

gherkins, onion, lettuce, house sauce

chicken schnitzel burger 16.5

bacon, cheddar, avocado, gherkins, pink onions, house sauce

spinach & falafel burger v 14.5

halloumi, peppers, green chilli relish, hummus, aioli

SIDES

fries v_g 3.5

sweet potato fries v_g 4.5

tomato & onion salad v_g 5

creamy mash v 3.5

sautéed greens v_g 4.5

bang bang cucumber v_g 3.5

RED WINE

175ml | 500ml | bottle

el muro tinto, spain v_g

dark berry fruit & a twist of pepper

6.5 | 15.5 | 23

merlot, valdivieso, chile

plum & blackberry fruit

7 | 17.5 | 24

malbec, el colectivo, argentina

plums, black cherries, hints of violet

7.5 | 18.5 | 26

pinot noir, little yering, australia

juicy boysenberry & plum

8.5 | 23 | 34

WHITE WINE

175ml | 500ml | bottle

trebbiano terre forti, italy v_g

refreshing flavours of peach & apple

6.5 | 15.5 | 23

riesling, billi billi, australia v_g

fresh citrus & peach, zesty finish

7 | 17.5 | 24

pinot grigio, il conto vecchio, italy

delicate floral notes, dry & crisp

7.5 | 18.5 | 26

sauvignon blanc, johnson estate, new zealand

passion fruit & grapefruit, subtle creamy texture

8.5 | 23 | 34

ROSÉ WINE

175ml | 500ml | bottle

pinot grigio blush, il conto vecchio, italy

fresh notes of raspberry, strawberry & green apple

7.5 | 18.5 | 26

côtes des provence rosé, domaine pastoure, france (v_g)

bright peach & strawberry, crisp dry finish

8.5 | 23 | 34

SPARKLING

125ml | bottle

vitelli prosecco spumante brut nv, italy

fruity & fragrant, citrus, pear & elderflower

8 | 33

CAFE



ALL DAY BRUNCH

served daily until 4pm

hello sunshine 5.5

pineapple, passionfruit,
mango, apple

green dream 5.5

spinach, kale, mango,
apple

berry bliss 5.5

raspberry, blackberry,
strawberry, apple

detox zing 5.5

ginger, courgette, carrot,
blueberry, banana, apple

poached apricot porridge v 7

toasted seeds, orange blossom honey
oat, almond, skimmed or whole milk

madame bob's 12

crispy bacon, honey roast ham
& cheese sandwich, topped with
a fried egg

full english breakfast 14

free range eggs, crispy bacon, sausage,
mushroom, baked beans, tomato,
hash browns, toast

avocado smash vg 9.5

roasted tomato, chilli flakes,
coriander, toasted sourdough
add a poached egg 1.5

eggs royale 12

free range poached eggs,
smoked salmon, herby hollandaise,
toasted muffin
add spinach | avocado 2.5

sweetcorn fritters v 12

poached egg, roasted tomatoes,
spinach, avocado smash
add crispy bacon 2
add halloumi 3.5

buttermilk stacked pancakes v 10

blueberry compote, banana,
maple syrup
add crispy bacon 2

red shakshouka v 11.5

free range eggs in a tomato & pepper
stew, grated feta, toasted pita

middle eastern breakfast plate v 14

free range eggs, halloumi, avocado
smash, sweet potato, olives, hummus,
chopped salad, rose harissa, greek
yoghurt, toasted pita

french toast 13

strawberries, blueberry compote,
coconut yoghurt, maple syrup

veggie breakfast v 14

free range eggs, veggie sausage,
mushroom, baked beans, tomato,
hash browns, toast

EXTRAS

halloumi v 3.5

sautéed mushroom v 2.5

hash browns v 2.5

smoked salmon 4.5

crispy bacon 2

cumberland sausage 2.5

veggie sausage vg 2.5

smashed avocado vg 2.5

roasted tomatoes vg 2.5

REFRESHING

pink citrus spritz 8

everleaf marine, citrus tonic,
basil, grapefruit

elderflower cooler 3.5

cucumber, mint

passionfruit cooler 5

sparkling tonic

homemade lemonade 3.5

fresh mint

HOT DRINKS

freshly ground coffee

espresso | americano 2.5
cappuccino | latte | flat white 3.5

iced vanilla latte 5.5

oat, almond, skimmed or whole milk

hot chocolate 4

add marshmallows 0.5

russel's happy tea 5

orange, lemon, ginger, mint, honey,
cinnamon stick

good proper tea 3.5

breakfast brew | chamomile
hibiscus | green | lemongrass
peppermint | earl grey | rooibos

v vegetarian | vg vegan | n nuts

please notify your server of any food allergies or intolerances. gluten conscious menu available

Vegetarian dishes are made from ingredients that do not contain any meat or fish products. Vegan dishes are made from ingredients that do not contain any animal products. 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 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.

www.bobscafe.net | [@bobscafes](#)

BOB'S

