

CHEZ bob.

CHEZ bob. biz



## NIBBLES & SHARERS

<b>Skillet Garlic Butter Focaccia</b> V	£4.45
great to share	
<b>Mixed Olives</b> V VG GC	£3.25
olive oil, garlic & herbs	
<b>Edamame</b> V VG GC	£5.45
soy, chilli, mirin sauce	
<b>Bob's Nachos</b> V GC	£8.95
melted cheese, roquito peppers, black beans, corn, avocado smash, sour cream, chipotle sauce	
<b>Veggie Mezze</b> V N	£8.95
hummus, babaganoush, shakshouka peppers, falafels, olives, feta, roasted tomatoes, toasted sourdough	
<i>add an oregano halloumi or spiced chicken skewer</i>	£1.95 each

## STARTERS

<b>Grilled Halloumi &amp; Vegetable Skewers</b> V GC	£6.95
quinoa salad	
<b>Crunchy Tiger Prawns</b>	£6.95
spicy aioli	
<b>Endive, Blue Cheese &amp; Walnut Salad</b> N	£6.95
sourdough crouton crumbs & creamy blue cheese dressing	
<b>French Onion Soup Gratinée</b>	£6.95
gruyère cheese croûtes	
<b>Korean Bbq Chicken Wings</b> N	£6.45
watercress salad	
<b>Crispy Calamari</b>	£7.45
yoghurt & herb dip	
<b>Vegetable Gyozas</b> V VG N	£6.25
mushrooms, bok choy, miso broth	

## SALADS

<b>Chef's Market Salad</b> V VG GC	£9.95	<b>Salmon, Black Sesame &amp; Brown Rice Sushi Salad</b> GC N	£13.95
mixed leaves, cherry tomatoes, quinoa, beetroot, radish, mint, coriander, cucumber, dried apricots, french dressing		avocado, pomegranate, edamame beans	
<i>add salmon, chicken breast, halloumi or tofu</i>		<b>Kale, Spinach &amp; Feta Salad</b> V GC N	£11.95
<b>Super Seed Chicken Caesar Salad</b> N	£13.95	avocado, pomegranate, butternut squash, pickled red onions, dates, toasted walnuts, honey mustard dressing	
avocado, parmesan, gem lettuce			

## 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 are available for £1 extra.*

<b>Bob's Beef Burger</b>	£11.95	<b>Falafel &amp; Halloumi Burger</b> V N	£11.95
gherkins, pickled red onion, tomato, lettuce, house sauce		roasted red peppers, green chilli relish, grated carrot & beetroot, hummus, green tahini	
<i>add crispy bacon or aged cheddar</i>	£1.65	<b>Beetroot &amp; Quinoa Burger</b> V VG N	£11.95
<b>Chicken Schnitzel Burger</b>	£13.95	chimichurri, avocado smash, sunset slaw, gherkins, served on an artisan beetroot bun	
crispy bacon, avocado smash, pickled red onion, lettuce, aged cheddar, house sauce			

V - Vegetarian. These dishes do not contain any meat or fish products. VG - Vegan. These dishes do not contain any animal products. GC - dishes that are made from ingredients which do not contain gluten. N - 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.

V *vegetarian*      VG *vegan*      GC *gluten conscious*      N *contains nuts or seeds*

## GRILLS

*Our steaks are grain-fed beef, dry aged for 30 days.  
All grills are served chargrilled with fries.*

<b>10oz Sirloin</b> GC	£19.95
<b>7oz Fillet</b> GC	£21.95
<b>Lamb Barnsley Chop</b> GC	£14.95
<b>Salmon Fillet</b> GC	£15.95

### *Sauces* £1.75

Garlic & Herb Butter  
Salsa Verde  
Peppercorn  
Béarnaise

## FISH

*Our chefs work alongside the best fish suppliers to  
source the freshest sustainable fish and seafood.*

<b>Grilled Chalk Stream Pink Trout</b> GC	£14.95
ginger quinoa, salsa verde	
<b>Smoked Haddock &amp; Salmon Fish Cake</b>	£12.95
seasonal slaw & quinoa market salad	
<b>Crab &amp; Prawn Linguine</b>	£13.95
chilli, garlic, lemon, cherry tomato sauce, parsley, noilly prat	
<b>Grilled Teriyaki Salmon Steak</b> GC	£15.95
edamame & coconut rice with asian dipping sauce	

## ENTRÉES

### **Steak Frites** GC

thinly beaten out minute steak, garlic & herb butter,  
fries & watercress £11.95

### **Buttermilk Chicken Schnitzel “Kiev”**

garlic & herb butter, served with creamy mash £13.95

### **Roast Chicken, Leek & Tarragon Pie**

white wine, leek & tarragon sauce,  
nice little green salad £11.95

### **Grilled Lamb Kebab with Pomegranate & Cumin Glaze** GC

harissa yoghurt, warm spinach & lentil salad £14.95

### **Carolina BBQ Pork Ribs** GC

marinated overnight in our apple spiced  
bbq sauce and slow roasted until tender &  
falling off the bone, served with fries £17.95

### **Grilled Half Breton Chicken** GC

corn-fed breton chicken from the heart of  
rural brittany, served with fries £11.95

#### *Choice of Sauces*

Garlic Butter £1.75

Provencale £1.85

Wild Mushroom £1.95

## VEGETARIAN

### **Squash, Spinach & Red Lentil Curry** V VG GC

coconut yoghurt, crispy shallots, brown rice £11.95

### **Wild Mushroom Carbonara** V

spinach & crispy sage in a creamy sauce £11.95

### **Miso Soul Bowl** V VG GC

medley of mushrooms, bok choy, edamame, rice noodles £8.95

*add halloumi, tofu, salmon or chicken* £3.95

## SIDES

<b>Fries</b> V VG	£3.25	<b>Sauté of Mushrooms</b> V VG GC	£3.95
<b>Creamy Mash</b> V GC	£3.55	<b>Tomato &amp; Basil Salad</b> V VG GC	£3.95
<b>Sweet Potato Fries</b> V VG	£3.95	<b>Green Beans with Garlic &amp; Olive Oil</b> V VG	£3.55
<b>Bowl of Greens</b> V VG GC	£3.95	<b>Crunchy Onion Rings</b> V	£3.55

Please notify your server of any food allergies or intolerances

# COCKTAILS

<b>Aperol Spritz</b> 🍹 prosecco, aperol, soda, orange slice	£5.95	<b>Blueberry &amp; Basil Mojito</b> 🍹 havana rum, briottet liqueur de basilic, blueberry compote, fresh basil	£7.95	<b>Earl Grey Gin Sour</b> gin, earl grey syrup, sour mix	£8.95
<b>Kir Royale</b> prosecco, creme de cassis	£5.95	<b>Rhubarb Gin Fizz</b> gin, rhubarb puree, sour mix	£8.95	<b>Lynchburg Lemonade</b> 🍹 jack daniels, cointreau, bitters, lemonade	£7.95
<b>French Martini</b> 🍹 raspberry vodka, chambord, pineapple juice	£7.95	<b>Espresso Martini</b> kahlua, frangelico, vodka, espresso	£7.95	<b>Bob's Green Garden</b> gin, elderflower cordial, fresh mint, cucumber, lime, apple	£8.95

Please ask your server for our full wine menu

## WHITE WINE

<b>Blanco. El Ninot de Paper. Spain</b> 🍷 peach & citrus, zesty fresh 175ml 5.15 500ml 13.55 Btl 18.95
<b>Catarratto. Da Vero. Italy</b> VG Organic crisp citrus & fennel, ripe stone fruit 175ml 5.95 500ml 14.95 Btl 20.95
<b>Chenin Blanc. False Bay 'Slow'. South Africa</b> VG creamy lemon, dried fennel & aniseed 175ml 6.15 500ml 16.95 Btl 21.95
<b>Pinot Grigio. Mirabello. Italy</b> VG fresh & dry, gentle floral & citrus 175ml 6.35 500ml 17.35 Btl 23.95
<b>Sauvignon Blanc. Circumstance. South Africa</b> VG Organic Biodynamic crushed laurel, stone fruit & fennel 175ml 7.55 500ml 21.15 Btl 31.95

## RED WINE

<b>Garnacha. Rame. Spain</b> 🍷 ripe blackberry & plum, bramble fruit & cherry 175ml 5.15 500ml 13.55 Btl 18.95
<b>Merlot. Domaine Mas Bahourat. France</b> VG flavours of prunes, a touch of earl grey & bergamot 175ml 6.25 500ml 17.25 Btl 22.95
<b>Malbec. Nieto Senetiner. Argentina</b> VG deep and dense, blackberry plum fruit & sweet spice 175ml 6.55 500ml 17.85 Btl 26.95
<b>Rioja Crianza. Ontañón. Spain</b> bright ripe black fruit, hints of liquorice & mocha 175ml 6.95 500ml 18.55 Btl 27.95
<b>Shiraz. The Black Craft. Australia</b> chocolate, thick blackberry compote, black pepper 175ml 7.55 500ml 21.15 Btl 31.95

## ROSÉ

<b>Côtes du Rhône Villages Rosé. La Ruchette Dorée. France</b> VG bramble fruit & warm spice 175ml 6.25 500ml 17.25 Btl 22.95
<b>Pinot Grigio Rosé. Mirabello. Italy</b> VG strawberry & bramble, juicy red berry 175ml 6.35 500ml 17.35 Btl 23.95

## FIZZ

<b>Prosecco Spumante. Ceradello. Italy</b> VG Organic fresh delicate peach, floral & fruity 125ml 6.75 Btl 30.95
<b>Piquepoul Extra Brut. Caves de l'Ormarine. France</b> VG delicately spiced, fruity, ripe lemon 125ml 7.95 Btl 34.95

## SOFT DRINKS

<b>Still or Sparkling Water</b>	£2.25/£3.95
<b>Coke Zero or Coke</b>	£2.55/£2.65
<b>Bob's Homemade Lemonade</b>	£2.95
<b>Fresh Orange Juice</b>	£2.55
<b>Seasonal Iced Tea</b>	£2.95
cold brewed with our loose leaf tea	
<b>Hello Sunshine Smoothie</b> VG	£4.95
pineapple, passionfruit, mango, apple	
<b>Green Dream Smoothie</b> VG	£4.95
spinach, kale, mango, apple	
<b>Berry Bliss Smoothie</b> VG	£4.95
blueberry, raspberry, banana, flaxseed, apple	

## BEER

<b>Corona</b> 4.6% (330ml) 🍷	£4.25
<b>Camden Hells Lager</b> 4.6% (330ml)	£4.95
<b>Camden Pale Ale</b> 4.0% (330ml)	£4.95
<b>Curious Brew Lager</b> 4.7% (330ml) 🍷	£4.85
<b>Brewdog Nanny State Hoppy Ale</b> 0.5% (330ml)	£4.95
<b>Curious Brew Apple Cider</b> 5.2% (330ml)	£4.85
<b>Magic Drop Fantasma</b>	£5.95
<b>Gluten Free</b> 6.5% (330ml)	

**BOB'S TIME** 🍷 50% off Selected Drinks  
5pm - 7pm weekdays only  
(excluding bank holidays)