

BRUNCH MENU

SATURDAY & SUNDAY UNTIL 3.30pm

BOBO COCKTAILS

11.00

Bloody Mary

Absolut Vodka, Mixed Vegetable Juice, Lemon Juice, Celery Salt, Cracked Black Pepper, Tabasco, Worcestershire Sauce

Mimosa

Fresh Orange Juice, Prosecco

Negroni Sbagliato

Campari, Martini Rosso, Prosecco

Boborita

Fresh Chilli-Infused Tequila, Cointreau, Fresh Lime Juice

Aperol Spritz

Aperol, Prosecco, Soda Water, Orange Slice

Kir Royale

Crème de cassis, Champagne, Blackberry

SKIN DRINKS

7.95

The Works

Cold Pressed Orange, Apple, Carrot, Ginger, Marine Collagen, Resveratrol, Hyaluronic Acid

Thrive (Ve)

Cold Pressed Watermelon, Pineapple, Banana, Cucumber, Lemon, Resveratrol

NUT MILKS

6.95

Hyaluronic Chocolate (Ve)

Oat Milk, Coconut Milk, 85% Cacao, Cacao Nibs, Organic Coconut Flakes, Agave and Hyaluronic Acid

Peanut Power -

Almond Milk, 85% Cacao, Organic Peanut Butter, Cashew Nuts, Honey, Marine Collagen, Resveratrol, Hyaluronic Acid

SAVOURY

Full Bobo Breakfast

13.95

Flock & Herd Butcherie Pork Sausage, British Bacon, Fried Portabello Mushroom, Potato Hash, Baked Beans, 2 Free Range Eggs cooked as you like, Roasted Herbed Tomato, Sourdough Toast

Full Bobo Vegetarian Breakfast

13.95

Handmade Vegan Sausage, Potato Hash, Fried Portabello Mushroom, Baked Beans, 2 Free Range Eggs cooked as you like, Roasted Herbed Tomato, Toast (Go vegan - remove egg, add avocado)

Smashed Avocado

8.95

Served on Sourdough Toasts with Roasted Herbed Tomato

Shakshouka

10.95

Spiced Tomatoes, Peppers, Baked Egg, Sourdough Toast
Add Nduja 2.50

Eggs Benedict

11.95

Free Range Poached Eggs & British Bacon, Burnt Butter Hollandaise Sauce served on a Fresh Muffin

Eggs Florentine

11.95

Free Range Poached Eggs & Spinach, Burnt Butter Hollandaise Sauce served on a Fresh Muffin

Eggs Royal

13.95

Free Range Poached Eggs & Severn and Wye Smoked Salmon, Burnt Butter Hollandaise Sauce served on a Fresh Muffin

Bacon Cheese Burger

16.95

6oz Rare-Breed Beef, Cheddar Cheese, Maple Cured Bacon, Butterhead Lettuce, Beef Tomato, Bobo Sauce, Organic Brioche Bun
Served with Skin in Hand Cut Chips

Fillet Steak

32.95

8oz, Home Counties reared, Choice of Truffle Butter or Peppercorn Sauce, Served with Skin in Hand Cut Chip

Ribeye Steak

32.95

16oz, Home Counties reared, Choice of Truffle Butter or Peppercorn Sauce. Served with Skin-on Hand-cut Chips

SWEET

Butter Croissant

2.25

Pain Au Chocolat

2.95

Muffins - Ask our team for today's selection

2.95

Natas - 2 Portuguese Custard Tarts

2.45

House Granola, Thick Greek Yogurt, Fresh Berries

4.95

Swap Yogurt for Oat, Almond or Coconut Milk 0.95

Buttermilk Pancakes

4.95

Add Bacon 1.95

Peanut Butter 1.95

Fresh Berries 2.95

SIDES & EXTRAS

Pork Sausage, British Bacon, Potato Hash, Fried Mushrooms, Baked Beans, Eggs

2.45

Skin on Hand Cut Chips

4.25

Sweet Potato Chips with Truffle Salt

4.75

If you have any allergies please inform your server.

Our ingredients are fully traceable and sourced in Britain. All dishes freshly prepared on site

An optional 12.5% service charge will be added to all bills