

SHARING PLATES & STARTERS

Honey Goats Cheese Medallion (V) In a Crisp Panko Breadcrumbs	9.45	Chicken Taco Pico de Gallo, Guacamole, Siracha Mayo & Coriander	8.95
Heirloom Tomato Bruschetta (V) Juicy Heirlooms, Fresh Basil on Crispy Garlic Sourdough	9.45	Free-Range Chicken Wings Sticky Bourbon Glaze or House Hot Sauce	9.70
Burrata (V, GF) Creamy Burrata Cheese with Sun Dried Tomatoes. Drizzled in a rich Balsamic and Olive Oil with a sprinkle of Toasted Pine Nuts	12.75	Braised Lamb Croquettes Tender, slow-cooked Lamb wrapped in a Golden Crust, served with a rich tangy Orange & Balsamic Reduction	9.75
Chilli Salt Squid Crispy Flour Batter, Fresh Chilli & Spring Onion, Lemon Aioli	9.75	Feta, Heirloom Tomato and Watermelon Salad (V, GF) With a Fresh Pesto Dressing	9.45
Tartine Rustic Toasted Sourdough, topped with Brillet-Savarin and Copa, Garnished with Walnuts, Capers, Dill and a Drizzle of a Honey	11.95	Prawns Pil Pil Prawns Marinated in Olive Oil, Garlic and Red Chilli Served with Warm Sourdough	11.95

SALADS & VEGETARIAN

The House Salad (V) Avocado, Grilled Artichoke, Mozzarella, Cherry Tomato, Gem Lettuce, Honey Mustard Vinaigrette, Sourdough Bread <i>Add Grilled Chicken 4.95 Add Steak Strips 6.95</i>	17.95
Warm Goats Cheese with Waldorf Salad (V, GF option) Toasted Sourdough, topped with Caramelised Onions & Tomato with a Pear, Apple & Walnut Waldorf Salad	20.95
Crispy Shredded Duck Salad Confit Shredded Duck, Baby Gem Lettuce, Pickled Vegetables, Hoisin & Sesame Dressing, Red Chilli Garnish	22.95
Mushroom & Truffle Linguine (V) Pan-fried Portobello & Shitake Mushrooms, Shallot Cream Rocket, Parmesan, Freshly Shaved Truffle	23.95
Vegan Curry (Ve) Aubergine, Baby Sweetcorn, Mangetout, Sweet Potato, Steamed Jasmine Rice	18.95

STEAKS & CHICKEN

Fillet Steak 8oz (GF)	35.95
Ribeye Steak 16oz (GF) Steaks are Home-Counties Reared with Skin-On Chips Truffle Butter, Chimichurri or Peppercorn Sauce	36.95
Roasted Chicken Half Roasted Corn Fed Chicken, Mashed Potato, Garlic Green Beans with a pot of Chicken Gravy	2.95
	21.95

FISH

Fish & Chips Crispy Beer Battered Haddock, Skin-On Chips, Mint Pea Puree, Tartar Sauce	19.95
Miso Salmon (GF) Topped with Orange, Chives, Manuka Honey Drizzle Samphire & Jasmine Rice	23.95
Seared Tuna Fillet Cooked pink and served with Sesame Green Beans and a Vegetable Puree	24.95

BURGERS & BAO

All served with Skin-On Chips

Bobo Classic Burger 7oz Single Breed Beef, Butterhead Lettuce, Tomato, Red Onion, Bobo Sauce, Organic Brioche Bun <i>Cheddar, Jalapenos, Peanut Butter, Mozzarella</i> <i>Stilton, Caramelised Onions, Bacon, Mushrooms, Avocado</i>	18.95
Mushroom & Truffle Burger (V) Topped with Red Pepper Salsa & Guacamole, Organic Brioche Bun with Tomato, Red Onion, Butterhead Lettuce, Bobo Sauce	1.50
Lobster & Crab Burger Topped with Wasabi Fried Onions, Organic Brioche Bun, Tomato, Butterhead Lettuce, Dill Caper Cream	1.95
Korean Bao - Fried Chicken or Fried Aubergine (V) 2 Steamed Bao Buns filled as you choose, with a Spicy Gochuchang Slaw	18.95
	19.95

SIDES

Skin-On Chips (Ve) Fried to perfection with a Crispy Skin, Seasoned simply with Maldon Sea Salt	4.95	Caesar Salad (Ve option available) Crisp Romaine Lettuce tossed in a Creamy Garlic Caesar Dressing topped with Crunchy Croutons and a sprinkle of Parmesan Cheese - <i>Add Grilled Chicken 4.95</i>	6.50/13
Hand Cut Sweet Potato Chips with Truffle Salt (Ve) Golden Sweet Potato, Hand Cut and lightly Fried, finished with a Sprinkle of Fragrant Truffled Sea Salt	5.50	Roasted Vegetables (Ve) A hearty mix or Seasonal Vegetables, slow roasted until caramelised and tender finished with a drizzle off Olive Oil and a pinch of Sea Salt	6.95
Parmesan and Truffle Skin-On Chips Golden, Crispy Skin-On Chips tossed in Grated Parmesan and Truffle Paste - Simply Indulgent!	8.95	Rocket Salad, Balsamic Vinaigrette, Parmesan Fresh, Peppery Rocket Leaves, dressed in a Balsamic Vinaigrette, topped with shavings of rich Parmesan (V)	6.95

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

If you have any allergies please inform our team