

WEEKDAY BRUNCH MENU

TUESDAY-FRIDAY

11.30 - 3PM

Marinated Olives (Ve, GF) 4.45 Sourdough with Butter, Balsamic & Oil (Ve) 4.95

SAVOURY

Full Bobo Breakfast	16.95	Bobo Classic Burger	18.95
Cumberland Sausage, British Bacon, Grilled Flat Mushroom, Hash Brown, Baked Beans, 2 Free Range Eggs Cooked As You Like, Roasted Herbed Tomato, Sourdough Toast		7oz Single Breed Beef, Butterhead Lettuce, Tomato, Red Onion, Bobo Sauce, Organic Brioche Bun, served with Skin-On Chips	
Full Bobo Vegetarian Breakfast	16.95	<i>Cheddar, Jalapenos, Peanut Butter, Mozzarella</i>	1.50
Vegetarian Sausage, Hash Brown, Grilled Flat Mushroom, Baked Beans, 2 Free Range Eggs Cooked As You Like, Roasted Herbed Tomato, Sourdough Toast (Go Vegan - Swap Egg for Avocado)		<i>Stilton, Caramelised Onions, Bacon, Mushrooms, Avocado</i>	1.95
Smashed Avocado with Whipped Feta	13.75	Warm Goats Cheese with Waldorf Salad (V, GF option)	20.95
Sourdough Toasts with Roasted Herbed Tomato Add Eggs 2.95 Add Smoked Salmon 5.95		Toasted Sourdough, topped with Caramelised Onions & Tomato with a Pear, Apple & Walnut Waldorf Salad	
Eggs Florentine	13.95	Fish & Chips	19.95
Free Range Poached Eggs & Spinach, Burnt Butter Hollandaise, Fresh English Muffin		Crispy Beer Battered Haddock, Skin-On Chips, Mint Pea Puree, Tartar Sauce	
Eggs Benedict	14.95	Korean Bao - Fried Chicken or Fried Aubergine (V)	19.95
Free Range Poached Eggs & British Bacon, Burnt Butter Hollandaise, Fresh English Muffin		2 Steamed Bao Buns filled as you choose, with a Spicy Gochuchang Slaw	
Eggs Royal	16.45	Roasted Corn Fed Chicken	21.95
Free Range Poached Eggs, Severn & Wye Smoked Salmon, Burnt Butter Hollandaise, Fresh English Muffin		Half Roasted Corn Fed Chicken, Mashed Potato, Garlic Green Beans, Chicken Gravy	
		Bavette Steak (GF)	19.95
		200g served pink with Skin-On Chips & Chimichurri Sauce	

SHARING/SIDES/EXTRAS

Braised Lamb Croquettes	9.75	Skin-On Chips (Ve)	4.95
Tender, slow-cooked Lamb wrapped in a Golden Crust, served with a rich tangy Orange & Balsamic Reduction		Fried to perfection with a Crispy Skin, Seasoned simply with Maldon Sea Salt	
Burrata (V, GF)	12.75	Hand Cut Sweet Potato Chips with Truffle Salt (Ve)	5.50
Creamy Burrata Cheese with Sun Dried Tomatoes. Drizzled in a rich Balsamic and Olive Oil with a sprinkle of Toasted Pine Nuts		Golden Sweet Potato, Hand Cut and lightly Fried, finished with a Sprinkle of Fragrant Truffled Sea Salt	
Chilli Salt Squid	9.75	Parmesan and Truffle Skin-On Chips	8.95
Crispy Flour Batter, Fresh Chilli & Spring Onion, Lemon Aioli		Golden, Crispy Skin-On Chips tossed in Grated Parmesan and Truffle Paste - Simply Indulgent!	
Free-Range Chicken Wings (GF)	9.50	Caesar Salad (Ve Option Available)	6.50/13.00
Sticky Bourbon Glaze or House Hot Sauce		Crisp Romaine Lettuce tossed in a Creamy Garlic Caesar Dressing topped with Crunchy Croutons and a sprinkle of Parmesan Cheese	
Rocket Salad, Balsamic Vinaigrette, Parmesan	6.95	Hash Brown, Herbed Roasted Tomato, Beans, Toast	2.50
Fresh, Peppery Rocket Leaves, dressed in a Balsamic Vinaigrette, topped with shavings of rich Parmesan (V)		Cumberland Sausage, British Bacon, Fried Mushrooms, Eggs	2.95
Honey Goats Cheese Medallion	9.45	Smoked Salmon	5.95
In a Crisp Panko Breadcrumb			

SWEET

Pain Au Chocolat	3.95	3 Buttermilk Pancakes served with Maple Syrup	10.95
Natas - 2 Portuguese Custard Tarts	4.95	Fluffy Pancakes dusted with powdered sugar	
House Granola , Fresh Berries Coconut Yoghurt (Ve)	9.95	<i>Add Bacon</i>	3.95
		<i>Peanut Butter</i>	1.95
		<i>Fresh Berries</i>	3.95

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