

WEEKEND BRUNCH MENU

SATURDAY, SUNDAY & BANK HOLIDAYS
9.30 - 3PM

BOBO COCKTAILS

12.00

Bloody Mary Trolley

Request the Bloody Mary Trolley to visit your table and guide our Mixologist through your personal tastes and watch as they make your bespoke Bloody mary. The trolley is filled with various Vodkas, mixers, spices and garnishes, so your Bloody Mary will be just the way you like it!

Kir Royal - Creme de Cassis, Champagne, Blackberry

Mimosa - Prosecco, Freshly Squeezed Orange Juice

Aperol Spritz - Aperol, Prosecco, Soda Water, Orange Slice

Bobo - Gin, Elderflower, Champagne, Blackberry

SAVOURY

Full Bobo Breakfast

16.95

Cumberland Sausage, British Bacon, Grilled Flat Mushroom, Hash Brown, Baked Beans, 2 Free Range Eggs Cooked As You Like, Roasted Herbed Tomato, Sourdough Toast

Smashed Avocado with Whipped Feta

13.75

Sourdough Toasts with Roasted Herbed Tomato
Add Eggs 2.95 Add Smoked Salmon 5.95

Shakshouka

13.95

Spiced Tomatoes, Peppers, Baked Egg, Sourdough Toast
Add Nduja 3.95

Eggs Florentine

13.95

Free Range Poached Eggs & Spinach, Burnt Butter Hollandaise, Fresh English Muffin

Eggs Benedict

14.95

Free Range Poached Eggs & British Bacon, Burnt Butter Hollandaise, Fresh English Muffin

Eggs Royal

16.50

Free Range Poached Eggs, Severn & Wye Smoked Salmon, Burnt Butter Hollandaise, Fresh English Muffin

Full Bobo Vegetarian Breakfast

16.95

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)

Bobo Classic Burger

18.95

7oz Single Breed Beef, Butterhead Lettuce, Tomato, Red Onion, Bobo Sauce, Organic Brioche Bun, served with Skin-On Chips

Cheddar, Jalapenos, Peanut Butter, Mozzarella

1.50

Stilton, Caramelised Onions, Bacon, Mushrooms, Avocado

1.95

Warm Goats Cheese with Waldorf Salad (V, GF option)

20.95

Toasted Sourdough, topped with Caramelised Onions & Tomato with a Pear, Apple & Walnut Waldorf Salad

Fish & Chips

19.95

Crispy Beer Battered Haddock, Skin-On Chips, Mint Pea Puree, Tartar Sauce

Miso Salmon (GF)

23.95

Topped with Orange, Chives, Manuka Honey Drizzle

SHARING/SIDES/EXTRAS

Braised Lamb Croquettes

9.75

Tender, slow-cooked Lamb wrapped in a Golden Crust, served with a rich tangy Orange & Balsamic Reduction

Burrata (V, GF)

12.75

Creamy Burrata Cheese with Sun Dried Tomatoes. Drizzled in a rich Balsamic and Olive Oil with a sprinkle of Toasted Pine Nuts

Chilli Salt Squid

9.75

Crispy Flour Batter, Fresh Chilli & Spring Onion, Lemon Aioli

Free-Range Chicken Wings (GF)

9.50

Sticky Bourbon Glaze or House Hot Sauce

Rocket Salad, Balsamic Vinaigrette, Parmesan

6.95

Fresh, Peppery Rocket Leaves, dressed in a Balsamic Vinaigrette, topped with shavings of rich Parmesan (V)

Honey Goats Cheese Medallion

9.45

In a Crisp Panko Breadcrumbs

Skin-On Chips (Ve)

4.95

Fried to perfection with a Crispy Skin, Seasoned simply with Maldon Sea Salt

Hand Cut Sweet Potato Chips with Truffle Salt (Ve)

5.50

Golden Sweet Potato, Hand Cut and lightly Fried, finished with a Sprinkle of Fragrant Truffled Sea Salt

Parmesan and Truffle Skin-On Chips (V)

8.95

Golden, Crispy Skin-On Chips tossed in Grated Parmesan and Truffle Paste - Simply Indulgent!

Caesar Salad (Ve Option Available)

6.50/13

Crisp Romaine Lettuce tossed in a Creamy Garlic Caesar Dressing topped with Crunchy Croutons and a sprinkle of Parmesan Cheese

Hash Brown, Herbed Roasted Tomato, Beans, Toast

2.50

Cumberland Sausage, British Bacon, Fried Mushrooms, Eggs

2.95

Smoked Salmon

5.95

SWEET

Pain Au Chocolat

3.95

Natas - 2 Portuguese Custard Tarts

4.95

House Granola, Fresh Berries Coconut Yoghurt (Ve)

9.95

3 Buttermilk Pancakes served with Maple Syrup

10.95

Fluffy Pancakes dusted with powdered sugar

Add Bacon

3.95

Peanut Butter

1.95

Fresh Berries

3.95

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

If you have any allergies please inform your server.