

# BOBO SOCIAL

Nocellara Green Olives (Ve, GF)	4.25
Home-made Rustic Bread, Butter, Balsamic & Oil (Ve)	4.75

Negroni - Gin, Martini Rosso, Campari	11
The Sicilian - Gin, Aperol, Elderflower, Prosecco	11

## SHARING PLATES & STARTERS

<b>Chilli Salt Squid</b> Crispy Flour Batter, Fresh Chilli & Spring Onion, Lemon Aioli	8.95	<b>Artichoke, Spinach &amp; Parmesan Dip</b> Rustic Toast	8.95
<b>Braised Lamb Croquettes</b> Orange & Balsamic Reduction	9.45	<b>Free-Range Chicken Wings</b> Sticky Bourbon Glaze or House Hot Sauce	8.95
<b>Burrata (V, GF)</b> Sun Dried Tomatoes, Balsamic, Pine Nuts	8.95	<b>Shredded Chicken Taco</b> Pico de Gallo, Guacamole, Siracha Mayo & Coriander	7.95
<b>Smoked Salmon Blinis</b> Wild Smoked Salmon, Freshly Made Blinis, Chive Creme Fraiche & Avruga Caviar	11.95	<b>Crab Tostada</b> Freshly Hand Picked Dorset Crab, Avocado, Lime, Chilli, Coriander, Brown Crab Mayo	11.95
<b>Pan Fried Scallops</b> 3 Scallops with Nam Jim Dressing	12.95	<b>Carron Lodge Cheese Board (V, GF)</b> Lancashire Blue, Charcoal Cheddar, Godminster Organic Vintage Cheddar, Tomme De Savoie, Smoked Goats Cheese	15.95

## MAINS

<b>Warm Goats Cheese with Waldorf Salad (V, GF option)</b> 17.95 Toasted Sourdough, topped with Caramelised Onions & Tomato with Mixed Leaves & Honey Mustard Dressing	17.95	<b>Steamed Cornish Mussels</b> White Wine, Thyme, Bayleaves, Cream Sauce, Garlic Bread, Hand Cut Koffmann's Chips	18.95
<b>Vegan Thai Curry (Ve GF)</b> Aubergine, Baby Sweetcorn, Mangetout, Sweet Potato, Steamed Jasmine Rice	17.95	<b>Mushroom &amp; Truffle Burger (V)</b> Topped with Red Pepper Salsa & Guacamole, Organic Brioche Bun with Tomato, Red Onion, Butterhead Lettuce, BOBO Sauce Served with Hand Cut Koffman's Chips	16.95
<b>Korean Fried Chicken Fillet Bao</b> 2 Homemade Bao filled with Spicy Gochuchang Slaw served with Hand Cut Koffmann's Chips	18.95	<b>Bobo Classic Burger</b> 7oz Rare Breed Beef, Lettuce, Tomatoes, Red Onion, Bobo Sauce, Organic Brioche Bun, Hand Cut Koffmann's Chips	16.95
<b>Miso Salmon (GF)</b> Topped with Orange, Chives, Manuka Honey Drizzle on a bed of Samphire & Steamed Jasmine Rice	21.95	Cheddar, Caramelised Onions, Jalapenos, Peanut Butter Blue Cheese, Goats Cheese, Bacon, Mushrooms, Avocado 1.50	1.25
<b>Mushroom &amp; Truffle Linguine</b> Pan-fried Portobello & Shittake Mushrooms, Shallot Cream, Rocket, Parmesan, Freshly Shaved Truffle	18.95	Nduja	2.50
<b>Fish &amp; Chips</b> Crispy Beer Battered Haddock, Hand Cut Koffmann's Chips, Mint Pea Puree, Tartar Sauce	17.95	<b>Ribeye Steak (GF)</b> 16oz Home Counties Reared from Flock & Herd Butcherie Truffle Butter or Peppercorn Sauce. Your Choice of Side	35.95
		<b>Fillet Steak (GF)</b> 8oz Home Counties Reared from Flock & Herd Butcherie Truffle Butter or Peppercorn Sauce. Your Choice of Side	35.95
		<b>Balsamic Glazed Pork Chop (GF)</b> Cauliflower Puree, Sweet Garden Peas, Carrots & Roasted Shallots	23.95

## SIDES

<b>Hand Cut Koffmann's Chips (Ve)</b> Skin-On & Thick	4.25	<b>Hand Cut Sweet Potato Chips (Ve)</b> Truffle Salt	4.75
<b>Vegan Caesar Salad (Ve)</b> Romaine Lettuce, Garlic Croutons, Caesar Dressing, Vegan or Regular Parmesan	4.95	<b>Rocket Salad (V, GF)</b> Extra Virgin Olive Oil, Balsamic Vinegar, Grated Parmesan	4.95
<b>Tenderstem Broccoli</b> Pan Fried in Garlic Oyster Sauce	5.95	<b>Creamed Spinach (V, GF)</b> Sautéed in Butter, Garlic, Cream with Grated Parmesan	4.95