

# WEEK DAY BRUNCH

Monday to Friday 9am - 3.30pm

## 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

## SKIN DRINKS

7.95

**The Works** - Cold Pressed Orange, Apple, Carrot, Ginger, Marine Collagen, Resveratrol, Hyaluronic Acid

**Glow** - Cold Pressed Orange, Beetroot, Carrot, Lime, Flax Seeds, Marine Collagen, Hyaluronic Acid

**Boost** - Cold Pressed Apple, Grapefruit, Lime, Spinach, Wheatgrass, Marine Collagen, Resveratrol

## SAVOURY

### Smashed Avocado with Whipped Feta

Served on Sourdough Toasts with Roasted Herbed Tomato  
Add Eggs 2.95 Add Smoked Salmon 4.95

11.95

### Eggs Benedict

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

13.95

### Eggs Florentine

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

12.95

### Eggs Royal

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

14.95

### Full Bobo Breakfast

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

14.95

### Full Bobo Vegetarian Breakfast

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

13.95

### Fish & Chips

Crispy Beer Battered Haddock, Hand Cut Koffmann's Chips,  
Mint Pea Puree, Tartar Sauce

17.95

### Warm Goats Cheese Salad (V, GF option)

On Toasted Baguette, topped with Caramalised Onions  
Beef Tomatoes & Mixed Leaves with Honey Mustard Dressing

16.95

### Bobo Classic Burger

6oz Rare Breed Beef, Butterhead Lettuce, Tomatoes,  
Red Onion, Bobo Sauce, Organic Brioche Bun served  
with Hand Cut Koffmann's Chips

15.95

**Cheddar, Caramalised Onions, Jalapenos, Peanut Butter  
Blue Cheese, Goats Cheese, Bacon, Mushrooms, Avocado**

1.25  
1.50

### Miso Salmon (GF)

On a bed of Samphire, topped with Orange, Chives, Manuka  
Honey Drizzle and Steamed Jasmine Rice

21.95

### Fillet Steak

8oz, Home Counties reared, Choice of Truffle Butter or  
Peppercorn Sauce. Served Hand-cut Koffmann's Chips

35.95

### Ribeye Steak

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

35.95

## SIDES & EXTRAS

Potato Hash, Herbed Roasted Tomato, Beans, Toast

2.25

Pork Sausage, British Bacon, Fried Mushrooms, Eggs

2.95

Smoked Salmon

4.95

**Hand Cut Koffmann's Chips** - Skin on

4.25

**Sweet Potato Chips** with Truffle Salt

4.75

**Vegan Caesar Salad (Ve)**

4.95

Romaine Lettuce, Garlic Croutons, Caesar Dressing,  
Vegan or Regular Parmesan

## SWEET

**Butter Croissant**

2.25

**Pain Au Chocolat**

2.95

**Natas** - 2 Portuguese Custard Tarts

3.95

**House Granola, Thick Greek Yogurt, Fresh Berries**

8.95

Swap Yogurt for Oat, Almond or Coconut Milk

0.95

**3 Buttermilk Pancakes** - with Maple Syrup

9.95

Add Bacon

2.95

Peanut Butter

1.95

Fresh Berries

2.95

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