

# BOBO SOCIAL

Nocellara Green Olives (Ve, GF) 4.25 Sourdough, Butter, Balsamic & Oil (Ve) 4.75

## SHARING PLATES & STARTERS

<b>Honey Goats Cheese Medallion</b> In a Crisp Panko Breadcrumb	8.95	<b>Chicken Taco</b> Pico de Gallo, Guacamole, Siracha Mayo & Coriander	8.95
<b>Artichoke, Spinach &amp; Parmesan Dip</b> Served with Sourdough Toast	9.25	<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	9.75	<b>Braised Lamb Croquettes</b> Orange & Balsamic Reduction	9.45
<b>Chilli Salt Squid</b> Crispy Flour Batter, Fresh Chilli & Spring Onion, Lemon Aioli	8.95	<b>Pan Fried Scallops</b> 3 Scallops with Nam Jim Dressing	12.95
<b>Crab Tostada</b> Freshly Hand Picked Dorset Crab, Avocado, Lime, Chilli, Coriander, Brown Crab Mayo	11.95	<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

### SALADS & VEGETARIAN

<b>The House Salad</b> Avocado, Grilled Artichoke, Mozzarella, Cherry Tomato, Baby Gem Lettuce with a Honey Mustard Vinaigrette <i>Add Grilled Chicken 4.95 Add Fillet Steak Strips- 8.95</i>	14.95
<b>Warm Goats Cheese with Waldorf Salad (V, GF option)</b> Toasted Sourdough, topped with Caramelised Onions & Tomato with a Pear, Apple & Walnut Waldorf Salad	17.95
<b>Crispy Shredded Duck Salad</b> Confit Shredded Duck, Baby Gem Lettuce, Pickled Vegetables, Hoisin & Sesame Dressing, Red Chilli Garnish	19.95
<b>Mushroom &amp; Truffle Linguine (V)</b> Pan-fried Portobello & Shittake Mushrooms, Shallot Cream Rocket, Parmesan, Freshly Shaved Truffle	21.95
<b>Vegan Thai Curry (Ve)</b> Aubergine, Baby Sweetcorn, Mangetout, Sweet Potato, Steamed Jasmine Rice	18.95

### STEAKS

<b>Fillet Steak (GF)</b> 8oz Home Counties Reared Ribeye Truffle Butter or Peppercorn Sauce. Skin-On Chips	35.95
<b>Ribeye Steak (GF)</b> 16oz Home Counties Reared Fillet Truffle Butter or Peppercorn Sauce. Skin-On Chips	36.95

### FISH

<b>Fish &amp; Chips</b> Crispy Beer Battered Haddock, Skin-On Chips, Mint Pea Puree, Tartar Sauce	18.95
<b>Miso Salmon (GF)</b> Topped with Orange, Chives, Manuka Honey Drizzle Samphire & Jasmine Rice	22.95
<b>Steamed Cornish Mussels</b> White Wine, Thyme, Shallot and Bay Leaves Cream Sauce, Garlic Bread and a side of Skin-on Chips	19.95

### BURGERS & BAO

<b>Bobo 'Smash' Burger</b> 3.5oz Single Breed Beef, Butterhead Lettuce, Tomato, Red Onion, Bobo Sauce, Organic Brioche Bun	8.95
<i>Cheddar, Jalapenos, Peanut Butter</i>	1.50
<i>Stilton, Caramelised Onions, Bacon, Mushrooms, Avocado</i>	1.95
<i>Burger Patty, Goats Cheese 3.5oz</i>	2.95
<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 Skin-On Chips	16.95
<b>Korean Fried Chicken Fillet Bao</b> 2 Homemade Bao filled with Spicy Gochuchang Slaw, served with Skin-On Bobo Chips	19.50

## SIDES

<b>Skin-On Bobo Chips (Ve)</b>	4.55	<b>Roasted Vegetables (Ve)</b> Runner Beans, Broccoli, Baby Carrots, Red Onions	6.95
<b>Hand Cut Sweet Potato Chips, Truffle Salt (Ve)</b>	4.95	<b>Creamed Spinach (V, GF)</b>	4.95
<b>Parmesan &amp; Truffle Chips (V)</b>	6.95	<b>Rocket Salad, Balsamic Vinaigrette, Parmesan (V, Ve option)</b>	4.95
<b>Vegan Caesar Salad (Ve)</b> Romaine Lettuce, Garlic Croutons, Caesar Dressing, Vegan or Regular Parmesan	4.95	<b>Roasted Parmesan Cabbage (V, GF)</b>	4.25

*If you have any allergies please inform our team.*

Our ingredients are fully traceable and sourced in Britain. All dishes freshly prepared on site  
An optional service of 12.5% charge will be added to all bills