

## 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	9.50
<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>Prawn Gratinee</b> King Prawns in White Wine, Chilli & Provencal Tomato Sauce, Sourdough Croutons, Rocket	12.95

## 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 6.95</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 & CHICKEN

<b>Fillet Steak 8oz (GF)</b>	35.95
<b>Ribeye Steak 16oz (GF)</b> Steaks are Home-Counties Reared, served with Truffle Butter, Chimichurri or Peppercorn Sauce. Skin-On Chips	36.95
<b>Roasted Chicken (GF)</b> Half Roasted Corn Fed Chicken, Mashed Potato, Garlic Green Beans, Chicken Gravy	19.95

## 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

All served with Skin-On Chips

<b>Bobo Classic Burger</b> 7oz Single Breed Beef, Butterhead Lettuce, Tomato, Red Onion, Bobo Sauce, Organic Brioche Bun <i>Cheddar, Jalapenos, Peanut Butter, Mozzarella</i>	17.95
<i>Stilton, Caramelised Onions, Bacon, Mushrooms, Avocado</i>	1.50 1.95
<b>Mushroom &amp; Truffle Burger (V)</b> Topped with Red Pepper Salsa & Guacamole, Organic Brioche Bun with Tomato, Red Onion, Butterhead Lettuce, Bobo Sauce	17.95
<b>Lobster &amp; Crab Burger</b> Topped with Wasabi Fried Onions, Organic Brioche Bun, Tomato, Butterhead Lettuce, Dill Caper Cream	19.95
<b>Korean Fried Chicken Fillet Bao</b> 2 Homemade Bao filled with Spicy Gochuchang Slaw	18.95

## SIDES

<b>Skin-On 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>Mashed Potato (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