

BOBO SOCIAL

SHARING PLATES/STARTERS

Nocellara Green Olives <i>Large Green Olives (Ve, GF)</i>	3.95	Free-Range Chicken Wings <i>Sticky Bourbon Glaze or House Hot Sauce</i>	8.95
Braised Lamb Croquettes <i>Orange and Balsamic Reduction</i>	7.95	Heirloom Tomato Bruschetta <i>Fresh Basil, Garlic Rubbed Sourdough, Olive Oil (Ve)</i>	7.95
Watermelon & Feta Salad <i>Watermelon, Heirloom Tomato, Feta and Basil Oil (GF, V)</i>	8.95	Chilli Salt Squid <i>Crispy flour batter topped with fresh Chilli & Spring Onion with Lemon Aioli dip</i>	8.45
Free-Range Chicken Bites <i>Pan Fried in Soy, Sesame & Honey Mustard</i>	7.45	Whole Tiger Prawns <i>Pan Fried in Garlic and Chilli Oil (GF)</i>	8.95
Burrata <i>Sun Dried Tomatoes, Balsamic, Pine Nuts (GF, V)</i>	7.95	Carron Lodge Cheese Board <i>Lancashire Blue, Charcoal Cheddar, Godminster Organic Vintage Cheddar, Tomme De Savoie, Smoked Goats Cheese (GF, V)</i>	15.95
Smoked Salmon Blinis <i>Severn and Wye Smoked Salmon, freshly made Blinis, Chive Creme Fraiche and Avruga Caviar</i>	9.95		

MAINS

Miso Salmon <i>On a bed of Samphire, topped with Orange, Chives and Manuka Honey Drizzle</i>	12.95	Fish of the Day <i>Ask server for todays catch from Chapman's, promoting sustainable fishing methods</i>	POA
Fillet Steak <i>8oz, Home Counties reared from Flock & Herd Butcherie Truffle Butter or Peppercorn Sauce. Choose a side below</i>	28.95	Ribeye Steak <i>16oz, Home Counties reared from Flock & Herd Butcherie Truffle Butter or Peppercorn Sauce. Choose a side below</i>	29.95
Warm Goats Cheese Salad <i>Topped with Caramelised Onions on Tomato topped Toasts, Mixed Leaves, Honey Mustard Dressing (V, GF option)</i>	12.95	Vegan Thai Curry <i>Aubergine, Baby Sweetcorn, Mangetout, Sweet Potato Steamed Rice (Ve)</i>	13.95
Korean Fried Chicken Bao <i>2 Homemade Bao filled with Gochuchang Slaw</i>	11.95	Capsicum Burger <i>6oz Rare-Breed Beef & British Nduja, Manchego Cheese, Tomato & Chilli Salsa, Jalapeno Mayo, Organic Brioche Bun</i>	12.95
Classic Bobo Burger <i>6oz Rare Breed Beef, Cheddar Cheese, Butterhead Lettuce, Tomatoes, Red Onion, Bobo Sauce, Organic Brioche Bun</i>	9.95	Mushroom & Truffle Burger <i>Topped with Guacamole, Red Pepper Salsa, Tomato, Butterhead Lettuce Vegan Mayo, Vegan Brioche Bun (Ve)</i>	10.95
Peanut Butter Burger <i>As above with Peanut Butter & Maple Cured Bacon</i>	11.95		

SIDES

Thick Cut Chips <i>Skin on (GF, Ve)</i>	3.95	Braised Chicory <i>Oat Cream, Vegan Parmesan (Ve, GF)</i>	5.95
Hand Cut Sweet Potato Chips <i>Truffle Salt (GF, Ve)</i>	4.45	Home Made Rustic Bread <i>Salted Butter(V) or Balsamic & Olive Oil (Ve)</i>	3.45
Rocket Salad <i>Shaved Parmesan (GF, V)</i>	4.45	Tenderstem Broccoli <i>Garlic Oyster Sauce</i>	5.95

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 service of 12.5% charge will be added to all bills