

# BOBO SOCIAL

## SHARING PLATES/STARTERS

<b>Nocellara Green Olives</b> <i>Large Green Olives (Ve, GF)</i>	3.95	<b>Burrata</b> <i>Sun Dried Tomato, Balsamic, Pine Nuts (GF, V)</i>	7.95
<b>Braised Lamb Croquettes</b> <i>Orange and Balsamic Reduction</i>	7.95	<b>Artichoke, Spinach and Parmesan Dip</b> <i>With warm Rustic Bread (V)</i>	7.95
<b>Smoked Salmon Blinis</b> <i>Severn and Wye Smoked Salmon, freshly made Blinis, Chive Creme Fraiche and Avruga Cavia</i>	9.95	<b>Chilli Salt Squid</b> <i>Fresh Chilli &amp; Spring Onion, Lemon Aoili</i>	7.95
<b>Free-Range Chicken Bites</b> <i>Soy, Sesame &amp; Honey Mustard</i>	7.45	<b>Grilled Whole Tiger Prawns</b> <i>Garlic and Chilli Oil (GF)</i>	8.95
<b>Honey Glazed Smoked Goat's Cheese</b> <i>Crumbed Medallion, Honey Drizzle (V)</i>	6.95	<b>Avocado &amp; Cherry Tomato Rose</b> <i>Soy Mirin &amp; Sesame Dressing (Ve)</i>	6.95
<b>Watermelon &amp; Heritage Tomato Salad</b> <i>Crumbed British Feta, Basil Oil (V)</i>	7.95	<b>Carron Lodge Cheese Board</b> <i>Lancashire Blue, Charcoal Cheddar, Godminster Organic Vintage Cheddar, Tomme De Savoie, Smoked Goats Cheese (GF, V)</i>	15.95

## MAINS

<b>Miso Salmon</b> <i>On a bed of Samphire, topped with Orange, Chives and Manuka Honey Drizzle</i>	12.95	<b>Fish of the Day</b> <i>Ask server for todays catch from Marrfish, promoting sustainable fishing methods</i>	PAO
<b>Fillet Steak</b> <i>8oz, Home Counties reared from Flock &amp; Herd Butcherie Truffle Butter or Peppercorn Sauce. Choose a side below</i>	27.95	<b>Ribeye Steak</b> <i>16oz, Home Counties reared from Flock &amp; Herd Butcherie Truffle Butter or Peppercorn Sauce. Choose a side below</i>	27.95
<b>Warm Goats Cheese Salad</b> <i>Topped with Caramalised Onions on Tomato Toasts, Mixed Leaves, Honey Mustard Dressing (V, GF option)</i>	12.95	<b>Green Papaya and Sweet Potato Salad</b> <i>Kolrabi Carrot &amp; Cabbage Spaghetti, Crushed Cashews Soy, Lime &amp; Chilli Dressing (Ve)</i>	9.95
<b>Korean Fried Chicken Sandwich</b> <i>Topped with Gochuchang Slaw in a Toasted Sweet Roll</i>	10.95	<b>Capsicum Burger</b> <i>6oz Rare-Breed Beef &amp; British Nudja, Manchego Cheese, Tomato &amp; Chilli Salsa, Jalapeno Mayo, Organic Brioche Bun</i>	12.95
<b>Classic Bobo Burger</b> <i>6oz Rare Breed Beef, Cheddar Cheese, Butterhead Lettuce, Tomatoes, Red Onion, Bobo Sauce, Organic Brioche Bun</i>	9.95	<b>Black Bean &amp; Sweet Potato Burger</b> <i>Topped with Spicy Somtam, Butterhead Lettuce Vegan Mayo, Vegan Brioche Bun (Ve)</i>	10.95
<b>Peanut Butter Burger</b> <i>As above with Peanut Butter &amp; Maple Cured Bacon</i>	11.95		

## SIDES

<b>Hand Cut Sweet Potato Chips</b> <i>Truffle Salt (GF, Ve)</i>	3.95	<b>Braised Chicory</b> <i>Oat Cream, Vegan Parmesan (Ve, GF)</i>	5.95
<b>Thick Cut Chips</b> <i>Skin on (GF, Ve)</i>	3.95	<b>Warm Rustic Bread</b> <i>Balsamic and Olive Oil (Ve)</i>	2.95
<b>Rocket Salad</b> <i>Shaved Parmesan (GF, V)</i>	4.25	<b>Tenderstem Broccoli</b> <i>Garlic Oyster Sauce (V)</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