

BOBO SOCIAL

SHARING PLATES/STARTERS

Nocellara Green Olives <i>Large Green Olives (Ve, GF)</i>	3.95	Seasonal Soup <i>See server for Today's Homemade Soup (V)</i>	5.95
Braised Lamb Croquettes <i>Orange and Balsamic Reduction</i>	7.95	Artichoke, Spinach and Parmesan Dip <i>With warm Rustic Bread (V)</i>	7.95
Smoked Salmon Blinis <i>Severn and Wye Smoked Salmon, freshly made Blinis, Chive Creme Fraiche and Avruga Caviar</i>	9.95	Chilli Salt Squid <i>Fresh Chilli & Spring Onion, Lemon Aioli</i>	8.45
Free-Range Chicken Bites <i>Pan Fried, Soy, Sesame & Honey Mustard</i>	7.45	Grilled Whole Tiger Prawns <i>Garlic and Chilli Oil (GF)</i>	8.95
Burrata <i>Sun Dried Tomato, Balsamic, Pine Nuts (GF, V)</i>	7.95	Roasted & Pickled Rainbow Beetroot <i>Horseradish Cream, Blue Cheese, Mixed Leaf, Raspberry Vinaigrette (V)</i>	8.95
Free-Range Chicken Wings <i>Sticky Bourbon Glaze or House Hot Sauce</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

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 Marrfish, promoting sustainable fishing methods</i>	PAO
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>	28.95
Warm Goats Cheese Salad <i>Topped with Caramelised Onions on Tomato Toasts, Mixed Leaves, Honey Mustard Dressing (V, GF option)</i>	12.95	Green Papaya and Sweet Potato Salad <i>Kolrabi Carrot & Cabbage Spaghetti, Crushed Cashews Soy, Lime & Chilli Dressing (Ve)</i>	9.95
Korean Fried Chicken Bao <i>Topped with Gochuchang Slaw in a Homemade Bao</i>	10.95	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	Black Bean & Sweet Potato Burger <i>Topped with Spicy Somtam, 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

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