

BOBO SOCIAL

SMALL PLATES

Salt & Pepper Crispy Squid Pickled Cucumber, Rocket, Sweet Chilli & Lime Jam	6.50	Sea Bass Ceviche Pomegranate, Rocket, Chilli, Chive & Lemon Dressing	7.50
Chicken & British Chorizo Pâté Red Onion Compote & Toasts	6	Fillet Steak Strips Rested Fillet, Avocado, Chive & Chipotle Salsa	8.50
Watermelon & Heritage Tomato Salad Crumbled British Feta, Basil Oil	5	Spring Green Toast Lemon Cottage Cheese, Rustic Pea Puree, Seasonal Summer Greens	4.50

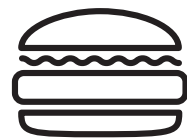
FROM THE CHARCOAL OVEN

Our rare-breed beef comes from farms in Yorkshire, Essex and Kent. We lovingly handmake our burgers each day and cook to pink (unless otherwise requested). We use single species wood in our Kopa Charcoal Oven to enhance the flavour of our meat. Our burgers are served in a Buttermilk Bun with the Bobo Set (Lettuce, Tomatoes, Charcoal-Roasted Red Onions, BOBO Sauce)

Bobo 6oz Rare-Breed Beef, BOBO Set	8.50
Peanut Butter 6oz Rare-Breed Beef, Peanut Butter, Monterey Jack, Maple Cured Bacon, BOBO Set	11.50
Capsicum 6oz Rare-Breed Beef & British Chorizo, Manchego Cheese, Tomato & Chilli Salsa, Fresh Chillies, BOBO Set with Jalapeno Mayo	12.50
Lobster & Crab Lobster & Crab Burger, Dill Caper Cream, Wasabi Fried Onions	16.50
Debauchery Wagyu Beef, Oglesfield Cheese, Confit Shitaki Mushrooms, Bacon Mayo, Truffle & Onion Compote, Shaved Truffles	20
Mushroom & Truffle (v) Mushroom & Truffle Burger, Guacamole, Roasted Red Pepper Salsa, BOBO Set	9
Extra Toppings Westcombe Cheddar, Colston Bassett Stilton, Maple Cured Bacon, Jalapeno Peppers, Fried Egg	1
Truffle Shavings	5

SIDES

Skin-on, beef dripping Bobo Chips	3
Sweet Potato Chips with Truffle Salt	3.50
Mixed Leaf Salad with pomegranate & croutons	3.50
Apple Slaw with toasted pumpkin seeds	3.50
Deep Fried Pickles with spicy buttermilk dip	3
Chilli Chocolate Latticed Bacon	3



EXPERIMENTAL SOCIETY BURGER

Our Guest Burger changes weekly and is created at the Experimental Burger Society on Monday nights. The winner of the evening has the honour of having their burger featured for the week and get to name it themselves!

"MOOOH DEER" by Eve	13.50
6oz Venison & Rare-Breed Beef, Braised Cabbage with Fried Cranberries & Maple Cured Bacon	

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 • Lunch 12 - 3.00pm • Dinner 6pm - 10.30pm



95 CHARLOTTE STREET LONDON W1T 4PZ