

# The Tim Bobbin

Sunday 4<sup>th</sup> June

*Bramble Spritz – sapling vodka, lemon juice & Chambord topped with prosecco – £12.50*

(ve) Spring Cannellini bean soup with zucchini & baby spinach – basil oil £6.50

(v) Burrata, Heritage tomatoes- pesto, pinenuts, focaccia & Fontodi olive oil £10

(ve) ‘Bruschetta di Pomodoro’ - grilled Pugliese bread - vine tomatoes, basil & rocket £7.50

Prosciutto, Speck, Salami Milano & Finocchiona - mozzarella & slow-roast tomatoes £12.50

(ve) Grilled Roman artichokes, fennel, puntarelle & peas - green olive salsa verde £10

‘Gambas al ajillo’ - pan-fried king prawns, chilli, garlic, olive oil & parsley £14

(v) Caesar salad ‘Cardini’ - pan grattato, parmesan, \*no anchovies\* £9.50

‘Calamari’ - deep-fried squid - green chilli & aioli £9

Penne with Italian sausage ragu - tomatoes, chilli, oregano, cream, parmesan £13/£17

(v/ve) ‘Risotto Primavera’ - broad beans, peas, zucchini, spring onion & herbs - parmesan £13/£17.50

Pan roast Halibut - crushed potato, charlotte onions - sauteed shrimp, capers & chives £27

The Bobbin Burger - mozzarella, grilled onion, jalapeño mayonnaise - hand-cut chips £17.50

Grilled Tuscan Sausages - mashed potatoes, red onion marmalade - red wine jus £18

Grilled leg of lamb, salsa verde £22

Roast chicken breast, bread sauce £22

Roast rump of beef, horseradish, Yorkshire pudding £23

*Roast potatoes, mashed potato, carrots, tenderstem broccoli & jus*

**Sides** - Hand-cut chips, Tenderstem broccoli, Baby leaf salad, Mashed Potato £4.50

## Cheese

Sainte Maure de Touraine, Mrs Temple’s Binham Blue, Couipmte, Fougurus

Chutney & biscuits £10

## Dessert

Panna cotta with passion fruit coulis £7.50

Apple & mixed berry crumble, vanilla ice cream £7.50

Sticky toffee pudding - toffee sauce - ginger ice cream £7.50

‘Affogato’ - Vanilla ice cream with espresso £6.50

Ice Creams -Vanilla, Chocolate, Strawberry, Ginger,

Sorbets - Mango, Coconut, Passion Fruit, Raspberry, Lemon ; all £2.50 per scoop

If you have any allergen queries, please ask us about your order.  
A discretionary 12.5% service charge will be added to the bill.

Wi-Fi password: thebobbinguest2021

## Beers, Gins, No & low Alcohol

<u>Cask Ale (abv)</u>	Pint	<u>Lagers &amp; Pale Ale (abv)</u>	Pint
Fullers London Pride 4.1%	£6	Peroni, Italy 5%	£7.20
Adnams Ghost Ship 4.5%	£6	Pravha, Czech 4%	£6.70
		Asahi, Japan 5.2%	£7.20
<u>Cider :</u>		Brixton Reliance Pale ale 4.2%	£7
Henry Weston's Vintage Cider 5.2%	£6.50	Brixton Coldharbour Lager 4.4%	£7
Old Rosie Still Cider 6.8%	£6.50	Birra Moretti, Italy 4.6%	£7
		Beavertown Neck Oil 4.3%	£7.20
<u>Bottled &amp; Canned Beer</u>		<u>Stout</u>	
Erdinger, Wheat Beer, Germany, 5.3%	£7.50	Guinness, Ireland 4.1%	
Corona, lager, Mexico 4.2%	£5.50		£6.70
Brooklyn lager, USA, 5.2%	£6		
Leffe, blonde beer, Belgium, 6.6%	£6	<u>No and Low alcohol Beers 330ml bottles/cans</u>	
Peroni Gluten Free, Italy, 5%	£5.50	Bitburger drive, Lager, Germany, 0.0%	£5
Siren soundwave IPA, UK, 5.6%	£6	Big drop Pale Ale, UK, >0.5%	£5.50
		Lucky Saint, Lager, UK 0.5%	£5.50

## GINS Gls 35ml

<b>Beefeater</b> - Clean, bold gin, extravagant juniper notes balanced with citrus	£5
<b>Audemus Pink Pepper</b> - Juniper, locally sourced honey & 4 botanicals intricately brought together	£6.10
<b>Warner Edwards Rhubarb</b> - Fresh, tangy & sweet with freshly pressed rhubarb from Falls Farm	£6.50
<b>Gin Mare</b> - A herbaceous taste of the Mediterranean with rosemary and basil. Served w/Rosemary	£6
<b>East London Louder Gin</b> - Oily, herbaceous & savoury, freshened with lavender	£5.50
<b>Sipsmith</b> - 10 botanicals to create this classic London dry gin, distilled in Chiswick	£5.50
<b>Silent Pool</b> - fresh, floral sweetness on the nose, lifted somewhat by the honeysweet aromas	£6
<b>Hendricks</b> - cucumber & rose petals enhance the classic blend with fresh floral notes	£6.50
<b>Haymans</b> - Peppery with juniper, lemony citrus, distilled the same since 1863	£5
<b>Tanqueray</b> - crisp dry taste, strong juniper notes with hints of spice and a dry finish	£6
<b>Bombay Sapphire</b> - strong citrus notes, with a sweetness and floral character	£6
<b>Malfi Gin Rosa</b> - Sicilian pink grapefruit, fruity yet dry with rhubarb thrown in as well	£6
<b>Malfi Con Arancia</b> - Sicilian blood orange with Italian juniper & botanicals, again, fruity but dry	£6
<b>Malfi Con Limone</b> - With Italian coastal lemons married with the family's unique gin recipe	£6

### Non-Alcoholic:

<b>Eceaux Vitalité</b> - A blend of herbs including ginseng & wormwood. A bittersweet pick-me-up	£6
<b>Everleaf Mountain</b> - 12 botanicals & extracts including green strawberry, rosehip & wormwood	£6
<b>Everleaf Forest</b> - A complex blend of botanicals including Saffron, Vanilla & Orange Blossom	£6
<b>Everleaf Marine</b> - A crisp blend of botanicals including Bergamot, Kelp & Sea Buckthorn	£6