

Welcome home.
Have a drink, enjoy yourself.

Bobby F.

Please inform your waiter of any food allergies before ordering

FAMILY AFFAIR

Alison Mahoney 12.5

Spiced Havana 3 rum, lime, ginger syrup, demerara syrup

Bobby's first girlfriend, and his date to senior prom. Just like Bobby, you'll be thinking about her for years to come. She's a little bit sweet and a little bit spicy.

Coffee with Michelle 13

Plantation Barbados 5yr, coffee liqueur, espresso, almond syrup, chocolate bitters

Bobby's ex, and mother to Charity. She's bound to keep you up all night long.

Eunice Rocks 13

Olmeca tequila, Briottet peach liqueur, cardamom, lime, agave syrup

Michelle's mother, and lover of all things tequila. The apple doesn't fall far from the tree in this case, Eunice has always been the life of the party.

Cynthia's Ruin 13

Beefeater gin, white wine, raspberries, passion fruit, lime, apple

Bobby's British mother, she fell in love with Atlantic City and the slot machines. How lucky are you feeling though?

Enrique The 5th 13.5

Vida mezcal, Aperol, pineapple, lime, demerara, absinthe, aquafaba

Once a gardener in Florida, now the 5th husband to Cynthia. 14 years younger than Bobby, reunions can get a little smoky.

BOBBY'S ORIGINALS

The Big Brother 13.5

Buffalo Trace bourbon, Briottet apricot liqueur, lemon, agave, Bobby's lager

Can't decide between a pint and cocktail? Why not have both? This crisp, zesty number is refreshingly light and moreish.

The Little Brother 13.5

Jameson whiskey, Briottet peach liqueur, lemon, agave, Dream Factory pale ale

A sweeter, fruitier option in than his older brother. Secretly the favourite child.

Cape Town Kiss 13.5

Rooibos infused Plantation Sealander rum, Briottet peach liqueur, Dolin dry vermouth

Like drinking iced tea on the beaches of Cape Town.

Rosemary Haze 13

Frangelico hazelnut liqueur, Beefeater gin, lemon & honey

Like eating a freshly baked lemon shortcake in your nan's garden on a fresh autumn morning. Fresh, light, creamy and floral.

Peach & Honey 12.5

Absolut Hunni vodka, lemon, earl grey, Briottet peach liqueur

A boozy take on an iced tea - Alison's go to brunch cocktail.

BOBBY'S ORIGINALS

Solero Smokestack 13.5

La Hechicera Solera rum, Talisker 10 y.o., vanilla sugar

This smokey sweet cocktail evokes mid century speakeasy vibes.

Peruvian Peach 13.5

Beefeater gin, Waqar pisco, Dolin dry vermouth, Briottet peach liqueur, bitters

This ode to Pisco is like the Andes' answer to the beloved Martini. With notes of juniper, grape, peach and citrus

Old Fashioned Stoner 13.5

Date infused Buffalo Trace bourbon, Briottet apricot liqueur, Dolin dry vermouth, bitters

This is for the lovers of stone fruits, maybe not your first thought. The blend of date and apricot adds an elevated touch to the familiar Old Fashioned.

Magnum Opus 13.5

Jameson Black Barrel, Waqar pisco, orange bitters, pomegranate

The contrasting flavours of the light pisco and smooth Irish whiskey bound together by sweet pomegranate and bitter orange work outstandingly well together (well, we think so anyway). Guaranteed you've never had anything like this before!

BOBBY'S FAVOURITES

Pineapple Daiquiri 13.5

Plantation pineapple rum, lime, sugar

The ultimate rum classic cocktail, perfection in simplicity. We use pineapple infused rum for an extra fruity twist.

Paloma 13.5

Olmea Altos Plata tequila, lime, agave, grapefruit, soda

A timeless twist on a margarita - long, fruity & refreshing. Rumored to have been created by the legendary Don Javier Delgado Corona, owner of La Capilla in Tequila, Mexico.

Singapore Sling 12.5

Beefeater gin, cherry Heering, Benedictine, triple sec, lime, pomegranate, pineapple, bitters

Created at the turn of the century in the Raffles hotel, Singapore. Beautifully balanced, fruity & complex.

Knickerbocker 13.5

Plantation Xaymaca rum, triple sec, raspberry, lime

Fruity & refreshing. First appearing in the 1862 'Bartender's Guide', this cocktail hails from New York but its original creator remains unknown.

Ask at the bar for your favourite classics!

TO SHARE

Zombie (for 2 to share) 26

House rum blend, Bobby's falernum, absinthe, pomegranate & almond syrups, bitters, passionfruit, lime, pineapple

Created in Hollywood in 1934, this punchy rum classic will knock your socks off.

Charity's Party Punch (for 8-10 to share) 90

Chilli-infused Olmeca tequila, lime, passion fruit, pineapple

Bobby's first born. Charity is known for her wild nights and celebrations!

ALCOHOL FREE

Nogroni 9

Botivo botanical aperitif, Tanqueray 0% Flor de Sevilla gin, hibiscus tea

Pretty convincing if you ask us!

Amareno Sour 9.5

Lyre's Amaretti, almond syrup, lemon, aquafaba

Our non-alcoholic version of the sweet n' sour classic.

Pathfinder Dark & Stormy 11.5

Pathfinder hemp & root spirit, ginger beer, lime

This intensely herbaceous spirit packs a punch - the perfect substitution for this timeless classic cocktail.

Hibiscus Spritz 8.5

Botivo botanical aperitif, hibiscus tea, lemon, soda

Pink, fizzy & delightful. A lighter, citrusy version of our nogroni.

Blake's Blueberry Limeade 6

Lime, blueberry & almond syrup, soda, mint

In loving memory of Bobby's dad. He loved blueberries.

BEER & CIDER

DRAUGHT

Bobby's Lager **3.5 / 6.8**

4.4%

Two Tribes Dream Factory Pale Ale **3.6 / 7**

4.4%

BOTTLES & CANS

Pacifico (355ml) **6**

Mexican lager, 4.5%

Two Tribes Power Plant (330ml) **5.8**

Gluten free lager, 4.5%

Two Tribes Metroland NYC (330ml) **5.8**

Session IPA, 3.8%

Lucky Saint Unfiltered Lager (330ml) **5.8**

Alcohol-free, 0.5%

Lucky Saint Hazy IPA (330ml) **5.8**

Alcohol-free, 0.5%

Umbrella London Apple Cider (500ml) **6**

5%

Umbrella London Blackcurrant Cider (500ml) **6.5**

4%

WINE

125ML / 500ML / BOTTLE

SPARKLING

Ceradello Prosecco Spumante Brut [O] [V] 7.8 / - / 43

Veneto, Italy

Renegade 'Jamie' Bacchus Pet Nat [V] 52

Wiltshire, UK / London

Henners Brut NV British Sparkling 85

East Sussex, England

WHITE

L'Ormarine Picpoul de Pinet [V] 6.8 / 25.5 / 37.5

Languedoc, France

MOKOblack Sauvignon Blanc [V] 8 / 30 / 44

Marlborough, New Zealand

Renegade 'Sara' Chardonnay [V] 46

Essex, UK / London

[O] ORGANIC [V] VEGAN

WINE

125ML / 500ML / BOTTLE

PINK & ORANGE

'White Lies' Skin Contact Pinot Gris [V] 8.2 / 31 / 45

New Theory, Stellenbosch, South Africa

Bargemone Provence Rosé [O] [V]..... 8.4 / 31.5 / 46

Provence, France

RED

Uva Non Grata Gamay 6.6 / 24.5 / 36.5

Vin de France

Showdown Cabernet Sauvignon [V] 7.2 / 27 / 40

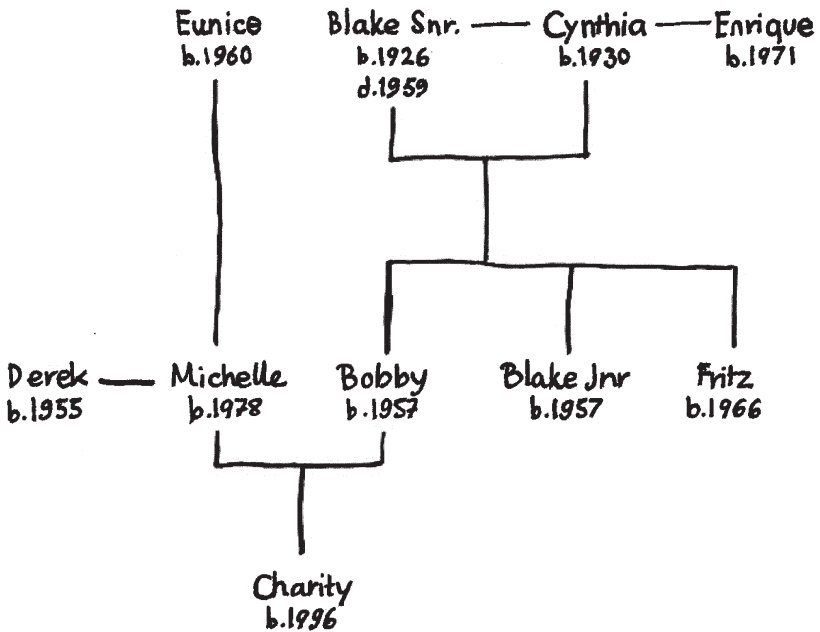
California, USA

Walter Bressia Malbec [V]..... 8.2 / 31 / 45

Mendoza, Argentina

[O] ORGANIC [V] VEGAN

FITZPATRICKS & CO.



A discretionary 12.5% service charge will be added to your bill for table service. All service charge goes directly to our team.

PIZZA BOARDS

Margherita (v)	10
Tomato, fior di latte, basil (<i>vegan available + £1</i>)	
Mushroom & 4 cheese (v)	11.5
White base, fior di latte, ricotta, gorgonzola, parmesan, garlic crumb	
Artichoke (v)	12.5
Tomato, fior di latte, olives, chilli, rocket, feta (<i>vegan available + £1</i>)	
Lamb merguez	12.5
Tomato, fior di latte, grilled aubergine, feta, preserved lemon	
Nduja	12.5
White base, fior di latte, potato, honey & sage	
Pork & fennel salami	13.5
Tomato, fior di latte, olives, rocket, parmesan	

SNACKS & SMALL PLATES

BBQ roasted corn (vgn, wg)	3.8
Smoked almonds (vgn, wg)	4.2
Verdi Dolci olives (vgn, wg)	4.8
Fries (vgn, wg)	5.8
Smashed potatoes, paprika aioli (v, wg)	6.5
Padron peppers (vgn, wg)	7.5
Artichoke & feta dip, homemade flatbread (v)	7.9
Mac n' cheese croquettes, garlic & herb dip (v)	7.9
Fried chicken, Bobby's BBQ sauce (wg)	9.9
Choose any 3 small plates	22

(v) - vegetarian , (vgn) - vegan, (wg) - without gluten

Please let us know if you have any allergies