

BREAKFAST/BRUNCH

Almond Croissant 3.5

Cinnabun 3.5

Sourdough Toast (x2) with butter & preserves 4.5

Yogurt elderflower macerated seasonal fruits, granola 5.0

SOURDOUGH

Toast & Eggs 6.0

sourdough toast, two cacklebean poached eggs, leaves, maple vinaigrette

Breakfast 8.9

Cumberland sausage, Cacklebean poached EGGS, smoked STREAKY BACON, sourdough toast

Smashed Avocado (v) 8.9 (add bacon +3.4)

Cacklebean Poached Eggs, house Avocado Guacamole, leaves

BLT 7.9 Smoked STREAKY BACON, oven baked CURED vine Tomato, Balsamic glazed leaves

Smoked Salmon 9.5 (add poached +3.0)

OAK Smoked salmon, Cream Cheese, Dill, Capers, baby leaves, lemon

Shakshuka, 9.5 (v) harissa roasted peppers, cacklebean poached egg, roasted Garlic, oregano,

French Toast (V) 8.9 (add bacon +3.4)

Brioche french toast, elderflower macerated seasonal fruits, whipped mascarpone custard

FOCACCIA/SALADS

Mediterranean Goats Cheese (V) 8.8 Roasted Aubergine, Courgette, Peppers, pomegranate

Grilled Cheddar & Mushrooms (V) 8.9

Garlic & Rosemary Sautéed Mushrooms, mature cheddar, mango chilli chutney, pesto

Bruschetta (VGN) 7.9 heritage Tomato, Shallots, Basil, Sea Salt & Black Pepper, Olive oil

BELGIAN WAFFLES

Stateside 8.9 Smoked STREAKY BACON, 2 Cacklebean eggs, Rocket, maple syrup vinaigrette

Bacon & Maple Syrup 7.0 Smoked crispy bacon, maple syrup

Extras

Streaky Bacon 3.4 Avocado 3.4 Poached Egg x2 3.0
Mushrooms 3.0 Sourdough x2 3.0

MINI PANCAKES/BELGIAN WAFFLES

Sugar & Lemon 4.8

Nutella & Oreo 6.0 Crumbed Oreo, Oreo Cookie, Nutella, vanilla ice cream

Biscoff 6.0 Lotus topping, lotus biscuit crumble, vanilla ice cream

Dutch 6.0 Warm apple, maple syrup, cinnamon sugar, vanilla ice cream

Berries & Fruit 7.0 macerated seasonal fruits vanilla ice cream

Vegan & Gluten Free Pancakes/Waffles

Allergies: Please tell your server

Table Service
Please pay at the Till



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5 Course Free-Spirited Tour

Pani Puri

Cumin chickpeas, Chaat Masala tamarind
salsa verde, lime

Mushroom & Ricotta Ravioli

sage butter, basil crisp, parmigiana

Catch *of* the Day

Curried heritage tomato, paprika jus, rosemary oil

8hr Beef

Seasonal pickles, curried butternut squash,
bone marrow and cinnamon sauce

No-Rum Baba

Star anise, rose water syrup Salted caramel ice cream

5 Course

£45 pp

Any 3 Courses

£30 pp

Drinks List

Hot	
Flat White 3.6	Espresso 2.9
Cappuccino 3.2	Americano 3.2
Latte 3.2	Chai 4.0
Cortado 3.4	Mocha 3.6
Hot Chocolate 3.4	
Syrup Shot 0.5	Iced Coffee 4.0
Tea 2.5	
English Breakfast, Earl Grey, Camomile, Fresh Mint Tea, Mao Feng	
Soft	
Fentimans 2.95	Elderflower Rose Lemonade Ginger Beer Coke/Zero
Frobishers 2.8	Apple juice Orange juice
Mineral Water 1.55	Still/Sparkling
Milkshakes 4.5	Strawberry Vanilla Chocolate
Beer	
Peroni 330 ml	2.90
Lucky Bhudda 330 ml	3.80

Wine List

Prosecco	
Famiglia Botter Prosecco Rose 20cl	6.7
Famiglia Botter Prosecco 20cl	6.5
White Wine 175ml	
Btl	
La Girouette Sauvignon Blanc	7.0 25.0
Refreshing and zesty lime leaf notes leading to a crisp, balanced finish	
Jaffelin Chardonnay	29.0
Dry and very fresh. Good balance between fruit, acidity and roundness. Long and pleasant finish	
Picpoul de Pinet Florensac	28.0
Dry and refreshing with flavours of lemon peel, grapefruit and white peach	
Red Wine	
La Ronciere Cantoalba Pinot Noir	7.0 25.0
This Pinot Noir has abundant red and black fruit aromas. Expect hints of violet and coconut, juicy tannins and a lovely freshness	
Trastulo Primitivo	28.0
Deep red in colour with fresh varietal aromas, such as blackberry and cherry	
Chateau Piron St Emilion	29.0
Ripe red and black fruit, with notes of cocoa, baking spice and toast. The palate is concentrated and elegant with generous fruit and ripe, fine-grained tannins.	

Boho
Bistro