

LING BOB



Here at the LING BOB we'd like you to enjoy your visit and take time over your meal. All our food is prepared in our kitchen, to order. Please allow the time, especially when busy. If however you wish for a faster service, please advise your server.

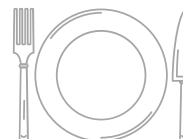
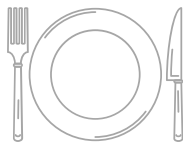
FOOD ALLERGY NOTICE

If you have a food allergy or special dietary needs, please inform your server

...to whet your appetite ... starters, snacks, sides and Greek mezze



Soup of the day (V) (...hang on I'll just ask chef...)	£ 5.50		
Feta & chilli bon-bons (V) breaded and deep-fried, cranberry jam	£ 6.50	Olives n' dips (V) mixed olives, houmous, tzatziki, pitta	£ 6.50
"Bekri meze" (GF) Greek smoked sausage, baked in a wine, tomato, pepper & onion sauce	£ 6.95	Baby calamari deep-fried lightly floured, tzatziki	£ 6.50
Greek salad (V) (GF) vine tomatoes, cucumber, feta, red onion, oregano, Kalamata olives	£ 6.95	Mini falafels (Ve) (GF) chick-pea, onions, garlic & coriander balls houmous, rocket	£ 5.95
Tempura King prawns samphire in sweet chilli, garlic-soy dip	£ 8.50	Garlic & herb mushrooms (Ve) flash-fried in garlic, herbs and Fino Sherry, crispy pitta bread	£ 5.95
Cod mini bites deep-fried in light batter, tartare, rocket	£ 6.25	Chicken gyoza. chicken gyoza dumplings, soy-garlic dip	£ 6.50
Lamb & mint meatballs in a tomato & herb sauce, garlic bread	£ 6.50	Vegetable gyoza. (Ve) vegetable gyoza dumplings, soy-garlic dip	£ 6.50
		Haloumi chips (V) sweet chili jam, salad	£ 6.50
Tzatziki	£ 2.50		
Houmous	£ 2.50		
Salt & pepper chips (Ve)	£ 4.50		
Loaded chips with jalapeno, mozzarella & chorizo crumbs	£ 4.50		
Seasonal vegetables (Ve)	£ 3.50		
Mixed salad, French dressing (Ve)	£ 3.00		
		Beer battered onion rings (Ve)	£ 3.00
		Skin-on chips (Ve)	£ 3.00
		Cheesy chips (V)	£ 4.00
		Vegetable & tomato rice	£ 3.00
		Feta & oregano chips (V)	£ 4.00
		Mozzarella & garlic pitta-pizza (V)	£ 4.00



...the main event





PUB CLASSICS

Pie of the day shortcrust pastry, chips, garden peas & a rich gravy	£15.95
Fish & chips beer battered 100% sustainable North Sea cod fillet, chips, mushy peas & tartare sauce	£14.95
Wholetail Whitby scampi Jumbo scampi, chips, tartare sauce, salad	£14.95
Chicken in a basket corn-fed chicken breast strips in crispy batter, chips, BBQ sauce	£14.95
Lynda's fish pie (GF) cod & smoked haddock, chive mash topping, seasonal greens	£16.95

BURGERS

Steak burger 6oz beef steak burger, mozzarella, lettuce, tomato, relish, chips & salad	£13.95
Falafel burger (Ve) chick-pea, spinach & herb pattie, grilled pitta bread, houmous, lettuce, tomato, chips & salad	£12.95
Peri-Peri chicken burger Peri-Peri marinated chicken breast, mozzarella, lettuce, tomato, relish, chips & salad	£12.95

BURGERS WITH A TWIST

"all Greek" burger 6oz steak burger with grilled feta & smoked paprika, tomato, lettuce, chips & Greek salad	£15.95	Pan's burger  6oz lamb patty, cucumber, red onion tomato, tzatziki, chips & Greek salad	£15.95
Hercules burger 6oz steak burger topped with pulled beef stifado, tomato, lettuce, mozzarella, chips & Greek salad	£15.95		
Zorba's burger 6oz steak burger topped with pork & chicken yeeros, tomato, lettuce, tzatziki, chips & Greek salad	£15.95	ZEUS BURGER  (the god of gods!)	£29.95
Poseidon's burger cod fillet in herb batter, crispy calamari, garlic & lemon mayo, lettuce, tomato, chips & Greek salad	£14.95	6oz steak burger, 6oz lamb burger & a chicken burger, tomato, lettuce, chips, Greek salad	

TURN PAGE FOR ...
MORE DELICIOUSNESS



AUTHENTIC GREEK FOOD

take your taste buds on holiday to Greece

THE CLASSICS

Arni Kleftiko (GF) slow-baked lamb rump, herb & wine sauce, roast potatoes & carrots, green beans	£19.95
Spanakopita (V) spinach, feta and dill filo pie, tomato & red onion salad	£15.95
Moschari stifado (GF) lean topside of beef slow cooked in a shallot, wine & herb sauce, carrots & green beans, chips	£16.95
King prawn "Saganaki" (GF) king prawns pan-fried in a tomato, feta & herb sauce, chips	£20.95
Traditional Mousaka layers of lamb mince ragu, aubergine, courgettes & potato, bechamel topping, chips, salad	£18.95
Roast peppers (Ve) or (V) filled with a savoury rice in tomato sauce, lemon roast potatoes, roast courgette add feta	£15.95 £ 2.00

STREET FOOD

Yeeros souvlaki pita spit-roast pork or chicken shavings (or mixed), Greek pitta, salad, tzatziki, chips	£14.95
Loukaniko pitta souvlaki Greek smoked pork & leek sausage, Greek pitta, salad, tzatziki, chips	£14.95
Lamb & mint biftteki souvlaki minced lamb & mint kebab, Greek pitta, salad, tzatziki, chips	£15.95
Haloumi souvlaki (V) fried haloumi cheese, Greek pitta, salad, tzatziki, chips	£13.95

NEW

ΨΗΤΑΡΙΑ [GRILL HOUSE]

Proper Greek Mixed Grill chicken skewer, pork yeeros, lamb chops, Greek smoked sausage and lamb & mint biftteki, served with Greek salad, chips and tzatziki	£26.95
Swordfish steak grilled and served with vegetable rice, tzatziki and Greek salad	£18.95
10oz Rib eye steak of British beef (GF) grilled to your liking, served with chips, mixed salad & onion rings add peppercorn or blue cheese sauce for an extra	£24.95 £2
ΘΑΛΑΣΣΑ & ΓΗ (Surf & Turf) 10oz rib eye steak grilled to your liking, king prawns in garlic butter and samphire, mixed salad, chips, onion rings	£28.95

...the "be carefals"...

all at £6.50 each

Bougatsa

Baked vanilla custard wrapped in filo pastry, dusted with icing sugar & cinnamon, vanilla ice cream

Walnut cake

Traditional Greek Walnut cake, soaked in sweet-spiced syrup, vanilla ice cream

Orange cake

Traditional Greek semolina cake, soaked in citrus syrup, chocolate ice cream

Baklava

Traditional Greek dessert, layers of filo pastry and crushed almonds & pistachios, soaked in honey syrup, pistachio ice cream

Chocolate brownie (GF)

Rich, dark and handsome warm brownie, vanilla ice cream

Sticky toffee pudding (GF)

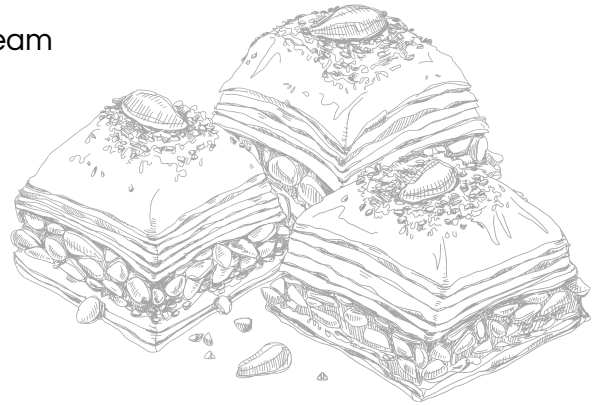
Dark sponge cake with dates & toffee sauce, custard

Apple crumble (GF)

buttery cinnamon crumble, custard

Vanilla cheesecake (GF)

crispy oat base, red berry compote, cream



We use best quality 100% Arabica beans, lightly roasted, which allows the true expression of the bean to shine through.

Americano (Black coffee)	£2.20
Americano with milk	£2.40
Flat White	£2.40
Cappuccino	£2.70
Espresso	£2.20
Latte	£2.70
Machiato	£2.40
Mocca	£3.00
Hot chocolate	£3.00

Yorkshire tea	£2.20
Earl Grey	£2.40
Decaf Tea	£2.40
Peppermint Tea	£2.40
Green Tea	£2.40

Liqueur Coffees	£6.50
Baileys Latte	
Baileys hot chocolate	
Calypso (Tia Maria) Latte	
Amaretto Latte	
Irish (Jameson's) Coffee	
Cointreau coffee	
Brandy coffee	





WINES

WHITES

Tierra del Rey, Sauvignon Blanc, Chile

Apple & citrus tones, crisp, fresh with a hint of green melon
glass 250ml £6.70 175ml £4.70 bottle £19.95

La Delfina, Pinot Grigio delle Venezie, Italy

Light, bright & dry, delicate apple & pear flavours, Sunny!!!
glass 250ml £7.00 175ml £4.90 bottle £20.95

Secretary Bird, Chenin Blanc, S. Africa

Tones of peach & melon, zingy, fresh & fruity
glass 250ml £6.70 175ml £4.70 bottle £19.95

Dark Horse, Chardonnay, California, USA

Aromatic on the nose, intense pineapple & sweet lemon on the palate,
balanced acidity
glass 250ml £7.00 175ml £4.90 bottle £20.95

Paterson's Grove, Sauvignon Blanc, Marlborough, N.Z.

Vibrant, crisp & powerful. Gooseberry, passion fruit and grassy tones. Lemon blossom & rose petals on the nose. Fresh!
bottle £25.95

Villadoria, Gavi di Gavi, 2021

Fine bouquet with nice intensity & persistence. Slightly floral notes, with a fresh, graceful & well-structured
palate. Cortese grape at its best
bottle £29.95

Pulpo, Albariño, Rias Baixas, Spain

Classic bright acidity & lively texture with notes of minerals, white flowers & apricots. Long finish. A winner with seafood
bottle £26.95

William Fevre, Chablis, France

Mouth-watering, lively, crisp with flinty backbone, chardonnay grape at its very best, a true Chablis!
bottle £33.95

ROSE

Wild Wood, White Zinfandel Rosé, California, U.S.A.

Fresh summer fruits, medium bodies & delicious. Balanced acidity & jam
character

glass 250ml £7.00 175ml £4.70 bottle £20.95

La Delfina, Pinot Grigio Rosé della Venezie, Italy

Dry & soft with aromas of acacia & citrus flavours. Light pink in colour
with delicate hints of strawberry

glass 250ml £7.00 175ml £4.70 bottle £20.95

WINES

REDS

Tierra del Rey, Merlot, Central Valley, Chile

Deep ruby red, rich black cherries, plums & a hint of dark chocolate
glass 250ml £6.70 175ml £4.70 bottle £19.95

Vina Arroba, Tempranillo, Spain

Aromas of strawberries & forest fruits, well balanced tannins, long finish,
glass 250ml £6.70 175ml £4.70 bottle £19.95

Spearwood, Shiraz, S. Australia

Cherries & blackberries, full body, subtle vanilla & cedar finish
glass 250ml £7.00 175ml £4.70 bottle £20.95

Hercules Myth, Agiorgitiko, Nemea, S. Greece

Bright red with exquisite flavours of cherries & blueberries. This wine binds harmoniously its gentle acidity with a rich body of earthly scents.

bottle £21.95

El Mestengo, Malbec, Argentina

Vibrant & fresh with notes of plum, berry fruits, cinnamon, vanilla & hints of oak. Long finish with a hint of spice

bottle £23.95

Ponticello, Chianti Classico DOCG, Italy

Traditional style with savoury notes, black cherry & violets & a gentle tannin backbone. Classic Sangiovese, well structured, intense fragrance

bottle £28.95

Franschhoek Cellar, Stone Bridge, Stellenbosch, Pinotage, S. Africa

A classic, full bodied Pinotage, succulent, packed with fruit, blackcurrant & bramble, cigar & toasty oak finish

bottle £29.95

SPARKLING & CHAMPAGNE

Champagne Castelnau Brut Réserve, Reims, France

Rich in style with notes of brioche, toast & dried fruits. Elegantly dry & crisp, perfect for any celebration.

bottle £44.95

La Contesa, Prosecco DOC, Spumante, Italy

Lively citrus flavours with aromas of green apple & blossom. Fresh, crisp & stylish, perfect to have on as aperitif or to accompany any seafood or chicken dish

bottle £25.00

Lunetta, Prosecco Spumante, Italy, 200ml

Light and fruity with apple, peach and stone fruit hints.

bottle £7.95