



BOLERO
bar & kitchen

DAYTIME

MENU

APPETISERS

Honey roasted spiced cashew nuts V GF	2.95
Marinated mixed olives with orange, chilli and rosemary V GF	3.25
Lightly toasted rustic breads with balsamic and olive oil V	3.50
Hummus, olives and griddled pita bread V	4.25
Crispy coated whitebait with paprika mayonnaise	4.50
<i>Homemade soup of the day served with a selection of breads</i>	5.50

{ YOU CANNOT THINK
WELL, LOVE WELL OR
SLEEP WELL, IF YOU HAVE
NOT DINED WELL. }

IT IS IMPORTANT TO US TO SOURCE QUALITY, FRESH, LOCALLY PRODUCED INGREDIENTS. ALL OUR MEAT, DAIRY PRODUCTS, FRUIT AND VEGETABLES AND BREAD ARE ALL SOURCED FROM LOCAL BUSINESSES.

V - VEGETARIAN **GF** - GLUTEN FREE

ALLERGIES

SOME OF OUR MENU ITEMS CONTAIN ALLERGENS INCLUDING; GLUTEN, NUTS, MILK, EGGS, FISH, SHELLFISH, SOYA, CELERY, MUSTARD, SULPHITES, SESAME AND LUPIN. PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION.

SMALL BITES

King prawn and crayfish salad in a spicy tomato dressing with cucumber ribbons and toasted ciabatta	7.90
Chargrilled lamb skewers, mint and garlic yoghurt, pita bread and smoked chilli jam	7.90
Grilled Halloumi slices served with vine tomato, rocket leaves, balsamic glaze and red onion compote V	5.90
Lightly dusted calamari with garlic and saffron aioli, salad leaves, sea salt and chargrilled lemon	7.90
Mixed game terrine studded with green peppercorns and pistachio nuts wrapped in pancetta, served with a classic Cumberland sauce	7.50
Vodka and lime cured salmon with pickled vegetables and dill crème fraiche	7.90
Wild mushroom, garlic and mozzarella bruschetta with herb salad V	6.95

WRAPS

Cajun spiced chicken, mint & garlic yoghurt and sweet chilli	7.25
“Hot smoked” salmon, cucumber and dill crème fraiche	7.50
Homemade falafel, halloumi, mint & garlic yoghurt and red onion compote V	6.50

All served with salad garnish and parsnip crisps

SPECIALITY SANDWICHES

Bolero open club sandwich: Chargrilled spiced chicken breast, smoked streaky bacon, cucumber, crisp gem lettuce, lemon mayonnaise, chorizo jam and poached free range egg served on toasted Tiger bread. 8.90

Open rump steak sandwich, cooked to your liking with caramelised red onions on toasted Tiger bread 9.50

Add a steak sauce for £2.00

Served with salad garnish and triple cooked hand cut chips

TOASTED SANDWICHES

Chargrilled chicken, red pesto, roasted red pepper and buffalo mozzarella panini 6.90

Toasted ciabatta filled with chargrilled vegetables, red pesto and mozzarella  6.50

Served with salad garnish and parsnip crisps

DELI BOARDS - Designed for two to share

ANTI PASTI 16.50

Selection of English charcuterie, chilli slaw, bell peppers stuffed with cream cheese, stuffed vine leaves, Collabianco buffalo mozzarella, homemade focaccia, rocket pesto.

HOT MEZES 17.95

Marinated chicken skewers, spiced lamb kebabs, cevapcici (Mediterranean lamb and beef patties) with roasted red pepper and garlic, homemade falafel, chargrilled vegetables, grilled Halloumi with red onion compote, mint and garlic yoghurt, griddled pita bread.

VEGGIE MEZES 15.50

Chargrilled vegetables, stuffed peppers, stuffed vine leaves, hummus, olives, grilled halloumi and homemade falafel with mint and garlic yoghurt, griddled pita bread.

FISH BOARD 17.95

Home "hot smoked" salmon, lightly dusted calamari, crispy coated whitebait, king prawn and crayfish salad in spicy tomato dressing, chargrilled lemon, saffron and garlic aioli, paprika mayonnaise and granary bread.

CHEESE BOARD 16.50

Rosary ash goat's cheese, Oxford blue cheese, Hereford triple cream brie, single Gloucester cheddar, pickles, organic farmhouse crackers, quince jelly, homemade walnut and apricot bread.

OR CREATE YOUR OWN DELI BOARD WITH
5 OF THE INGREDIENTS ABOVE FOR 17.95

PASTA & RISOTTO

Jerusalem artichoke and chestnut risotto with grilled sun chokes, parmesan and sage crisps **V** **GF** 10.50

Chargrilled chicken, piquillo pepper and baby leaf spinach linguine in a creamy red pesto sauce, topped with 24 month aged parmesan reggiano shavings 11.50

King prawn and crayfish spaghetti in chilli, garlic and tomato sauce, finished with flat leaf parsley 12.50

SALADS

Barrel aged feta cheese, chargrilled artichokes, butternut squash, slow roasted tomato and pumpkin seeds with rocket pesto **V** **GF** 9.50

Crispy duck leg, Rosary ash goat's cheese, blackberries and pear with blackberry dressing **GF** 10.95

Home "hot smoked" salmon and king prawn salad with green beans, roasted peppers and black olives in a spicy tomato and herb dressing **GF** 10.50

FROM THE GRILL & CHARGRILL

21-28 DAY AIR DRIED BEEF STEAKS (ALL WEIGHTS ARE APPROXIMATE BEFORE COOKING)

STEAK

All served with forest mushrooms, garlic and thyme roasted vine tomatoes, rocket and parmesan salad and triple cooked hand cut chips

10oz RIBEYE STEAK 22.95

10oz SIRLOIN STEAK 21.95

8oz FILLET STEAK 24.95

SAUCES EACH 2.00

Garlic and parsley butter
Three peppercorn and brandy
Chimichurri
Blue cheese
Red wine jus

BOSTON RIB TO SHARE

24oz ribeye on the bone, served with pan fried forest mushrooms, garlic and thyme roasted vine tomatoes, rocket and parmesan salad, triple cooked hand cut chips and your choice of steak sauce.
60.00

PLEASE ALLOW UP TO 35 MINUTES FOR THIS DISH,
IT MAY TAKE LONGER IN BUSY PERIODS

BURGERS

All served with salad garnish, chilli slaw and rustic jacket wedges

SPICY CAJUN CHICKEN BURGER 11.50

with smoked streaky bacon, cucumber, lettuce, citrus mayonnaise and sweet chilli served in a toasted ciabatta bun

BARBECUE BRISKET BURGER 11.95

homemade beef burger topped with slices of slow braised barbecue brisket, with melted Swiss cheese and Jalapeño relish served in a toasted mixed seed bun

BOLERO BURGER 11.95

homemade spiced lamb burger with roasted red pepper, mint & garlic yoghurt, salad leaves and smoked chilli relish served between toasted pita breads

VERDURA BURGER  9.95

homemade falafel, grilled halloumi and red onion compote served in a toasted ciabatta bun

SIDES

Toasted rustic garlic and parsley ciabatta 3.25

Buttered fresh seasonal vegetables 3.95

Bolero side salad with chargrilled vegetables and olives 3.95

Sweet potato fries 3.95

Triple cooked hand cut chips 3.95

Rustic jacket wedges 3.50



BOLERO AFTERNOON TEA

SERVED FROM 2PM - 5PM

TOASTED TEA CAKE 4.50

Served with creamy butter, preserves and clotted cream

CREAM TEA 5.50

Fruit scone with orange & stem ginger scone, clotted cream, preserves and a pot of tea

FULL AFTERNOON TEA

FOR ONE PERSON 9.50 FOR TWO PEOPLE 18.00

Finger sandwiches, fruit scone, orange & ginger scone, homemade cake of the day, fresh berries, preserves, clotted cream and a pot of tea

CHAMPAGNE SUPPLEMENT

5.00 PER GLASS

DESSERT MENU

Dark chocolate and rosemary torte with white chocolate panna cotta, cherry compote and Morello cherry sorbet **V** 6.50

Honey and lemon drizzle pudding with whipped mascarpone, cinnamon glazed figs, toasted almonds and honeycomb 6.50

Spiced baked plum and granola crumble with crème anglaise and vanilla ice cream 6.50

Baileys cream liqueur cheese cake with caramel sauce, toasted banana, salted caramel ice cream and chocolate syrup **V** 6.50

A selection of luxury ice creams or sorbets **V GF** 5.50

Regional cheese plate; Rosary ash goats cheese, Oxford blue cheese, Hereford triple cream brie, single Gloucester cheddar, pickles, organic farmhouse crackers, quince jelly and homemade walnut and apricot bread **V** 8.95

{ COFFEE MAKES IT POSSIBLE
TO GET OUT OF BED.
CHOCOLATE MAKES IT
WORTHWHILE. }

HOT DRINKS

Caffe Americano 2.40

Caffe Latte 2.50

Cappuccino 2.50

Flat White 2.50

Single Espresso 2.00

Double Espresso 2.20

Macchiato 2.20

Caffe Mocha 2.60

Hot Chocolate 2.60

Cinnamon Latte 2.60

Caramel Latte 2.60

Gingerbread Latte 2.60

Caramel Hot Chocolate 2.60

Hazelnut Hot Chocolate 2.60

Iced Coffee 2.90

Decaffeinated coffee available

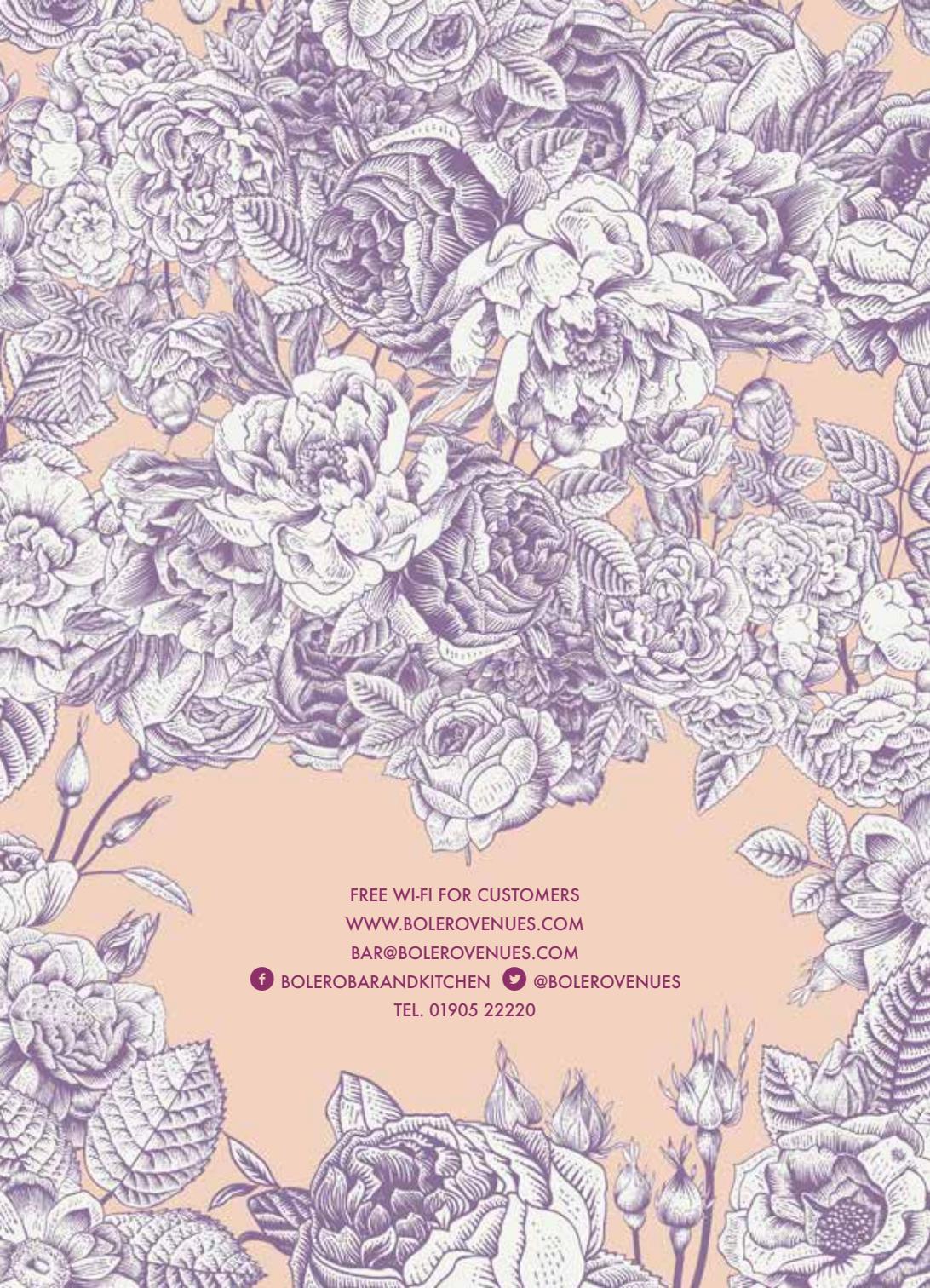
Traditional English Tea 2.60

Decaffeinated Tea 2.60

Iced Tea 2.60

Specialist Tea 2.60

*- Earl Grey, Chillaxin' Chamomile, Blooming Marvellous Green Tea,
Apple and Cranberry Riot, Fresh Mint Tea*



FREE WI-FI FOR CUSTOMERS
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