



BOLERO
bar & kitchen

EVENING

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

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

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

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



GOOD
FOOD IS ALL
THE SWEETER
WHEN SHARED
WITH GOOD
FRIENDS

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

MEAT & FISH

Confit of Barbary duck leg with spiced sticky braised red cabbage, fondant potato and a blackberry and ginger sauce **GF** 16.95

Gratin of Scottish scallops in a vermouth cream, with baby leaf spinach, potato mousseline, slow roasted tomato and gremolata **GF** 18.25

Pan fried maize-fed chicken supreme served with rosti potato cake, pancetta wrapped green beans, creamed leeks and a Madeira and thyme jus **GF** 16.95

Chargrilled marinated lamb chump with cream cheese potatoes, honey roast root vegetables, smoked garlic with a rosemary and port jus **GF** 18.25

Pan fried silver Bream fillet served on a saffron and mussel risotto with chorizo jam and herb oil **GF** 15.95

Chargrilled calves liver served on grain mustard mashed potato with smoked streaky bacon, caramelised onions with a port and lime jus 17.25

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

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 **V** 9.95

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

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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