

# BRUNCH

**HONEY ROAST GRANOLA** — 5.00  
with Greek yoghurt and fresh berries. *✓*

**BOLERO FULL ENGLISH** — 11.95  
Streaky bacon, eggs, garlic mushroom, sausage, spinach.

**POCHED EGGS** — 7.50  
*Benedict* — WITH SMOKED HAM  
*Royale* — WITH SMOKED SALMON  
*Florentine* — WITH SPINACH  
all served with hollandaise on toasted muffin.

**CITRUS CURED GRAVLAX** — 7.95  
with scrambled eggs and sourdough toast.

**CRUSHED AVOCADO** — 8.95  
with poached duck egg on sourdough toast.

**BRIOCHE FRENCH TOAST** — 6.95  
with maple syrup and streaky bacon.

**BUTTERMILK PANCAKES** — 6.95  
with Greek yoghurt and fresh berries. *✓*

**BAKED EGGS** — 7.95  
beans in homemade tomato sauce, eggs, spring onion, cheddar cheese, chorizo.

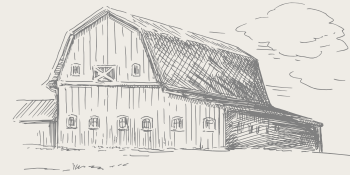
**BREAKFAST BRIOCHE** — 6.50  
Brioche bun with streaky bacon, sausage, fried egg and grated cheddar

**BOLERO OPEN CLUB** — 8.90  
Chargrilled Cajun marinated chicken, smoked streaky bacon, cucumber, crisp baby gem, lemon mayonnaise, chorizo jam and poached egg on toasted tiger bread.

**OPEN RUMP STEAK SANDWICH** — 9.50  
cooked to your liking, with caramelised red onions on toasted tiger bread.

*Add steak sauce for 2<sup>00</sup> Add fried egg for 1<sup>00</sup>*

*Peppercorn Brandy, Blue Cheese, Red Wine Jus, Garlic and Parsley Butter*



**ONE COURSE** — 14.95  
**TWO COURSE** — 19.95  
**THREE COURSE** — 24.95



## STARTERS

**CHARGRILLED MARINATED LAMB SKEWERS**  
mint and garlic yoghurt, grilled pita bread

**CITRUS CURED GRAVLAX**  
pickled cucumber, radish and Arenkha caviar. *✓*

**BEETROOT SALAD**  
with goat's cheese mousse, roasted squash and salted walnuts. *✓*

**PEPPERED BEEF CARPACCIO**  
blackberries, wild mushrooms and watercress. *✓*

**SOUP OF THE DAY** *✓*

## ROASTS

**ROAST SIRLOIN**  
with Yorkshire pudding and red wine jus.

**SLOW BRAISED SHOULDER OF LAMB**  
with confit garlic and lamb jus. *✓*

**CONFIT PORK BELLY**  
with pork puffs, apple sauce and pork jus. *✓*

**FREE RANGE ROAST CHICKEN** *✓*

**STUFFED BUTTERNUT SQUASH**  
with lentils, cranberries and pistachio. *✓*

*Roasts served with crispy duck fat roast potatoes, cauliflower cheese, seasonal vegetables and honey glazed carrots and parsnips*

## MAINS

**HERB CRUSTED TURBOT**  
with potato and fennel cream, petit pois and flat leaf parsley. *✓*

**HOMEMADE GNOCCHI**  
with roasted butternut squash and courgette, squash purée, toasted pecans, sage crisps. *✓*

## SIDE ORDERS

**RUSTIC BREADS** — 3.50  
**ENGLISH GARDEN SALAD** — 3.95  
**SWEET POTATO FRIES** — 3.95  
**SKIN ON FRIES** — 3.50

## DESSERTS

**DARK CHOCOLATE BROWNIE**  
with fresh strawberries, strawberry gel, caramel shard and vanilla bean ice cream. *✓*

**TONKA BEAN BRULÉE**  
with poached rhubarb. *✓*

**TREACLE PUDDING**  
with vanilla mascarpone.

**LUXURY ICE CREAMS AND SORBETS** *✓*

**ENGLISH CHEESE SELECTION**  
with chutney, biscuits and grapes.

# BRUNCH EXTRAS

**BACON** — 2.00  
**SAUSAGE** — 2.00  
**CITRUS CURED SALMON** — 2.50  
**CRUSHED AVOCADO** — 2.35  
**2 POACHED/FRIED EGGS** — 2.00  
**TOAST WITH BUTTER** — 1.50

# BRUNCH COCKTAILS

*All Cocktails 6<sup>95</sup>*

**COCONUT & RASPBERRY BELLINI**  
Malibu, raspberry liqueur, fresh raspberries, prosecco.

**BLOODY MARY**  
Eristoff vodka, tomato juice, lemon juice, tabasco, Worcestershire sauce, salt, pepper.

**MINT & MATCHA REVIVER**  
Eristoff vodka, Mozart white chocolate liqueur, matcha powder, fresh mint, honey.

**GREEK GODDESS**  
Bombay sapphire gin, Greek yoghurt, apricot jam, Chambord, lemon juice.

**WAFFLE & BACON**  
Sailor Jerry, Baileys, maple syrup, milk, bacon crumble.

**COOL BEANS**  
Pink Pigeon Spiced Rum, Kahlua liqueur, espresso, orange peel.





## SMOOTHIES

### *All Smoothies 3<sup>95</sup>*

#### CLASSIC

Strawberry, banana, apple juice.

#### GREEN RECOVERY

Avocado, banana, spinach, cucumber, maple syrup, coconut water.

#### CINNA-BANANA COLADA

Banana, pineapple juice, cinnamon syrup, coconut syrup, almond milk.

#### THE ENERGISER

Apple, pineapple juice, pear, apricot jam, ginger

## FRESH JUICES

### *All Fresh Juices 3<sup>50</sup>*

#### POWER JUICE

Spinach, apple and ginger

#### BERRY SPICE

Mixed Berries, apple, carrot and ginger

*To help soothe your  
sleep-deprived soul we  
are offering bottomless  
brews when you are  
dining with us*

## KIDS MENU *Under 10s*

### *Free child's dessert with every main*

**MACARONI CHEESE** ————— 5.95  
with seasonal vegetables. *or*

**SAUSAGE AND MASH** ————— 5.95  
with seasonal vegetables. *or*

### *All Roasts 6<sup>95</sup>*

#### ROAST SIRLOIN

with Yorkshire pudding, roast potatoes and seasonal vegetables

**FREE RANGE ROAST CHICKEN** *or*  
with roast potatoes and seasonal vegetables

**BRIOCHE FRENCH TOAST** ————— 3.50  
with banana and maple syrup *or*

**ICE CREAM** ————— 2.50  
selection of ice cream with chocolate sauce *or*

**CHOCOLATE BROWNIE** ————— 3.50  
with vanilla ice cream *or*

## 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

**MOCHA** ————— 2.60

**HOT CHOCOLATE** ————— 2.60

**RED VELVET HOT CHOCOLATE** — 3.00

**MATCHA, BEETROOT LATTE** — 3.00

**TRADITIONAL ENGLISH TEA** — 2.60

**SPECIALIST TEA** ————— 2.60

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