



BOLERO
BAR & KITCHEN

SUNDAY
BRUNCH 10-5 | LUNCH 12-5

BRUNCH

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

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

POACHED 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 2⁰⁰ Add fried egg for 1⁰⁰

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 6⁹⁵

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 3⁹⁵

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 3⁵⁰

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. *✓*

SAUSAGE AND MASH _____ 5.95
with seasonal vegetables. *✓*

All Roasts 6⁹⁵

ROAST SIRLOIN
with Yorkshire pudding, roast potatoes and seasonal vegetables

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

BRIOCHE FRENCH TOAST _____ 3.50
with banana and maple syrup *✓*

ICE CREAM _____ 2.50
selection of ice cream with chocolate sauce *✓*

CHOCOLATE BROWNIE _____ 3.50
with vanilla ice cream *✓*

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