

# NO 35

enjoy a

**BOTTLE OF WINE**

on us

Wednesday to Thursday, buy any two  
main courses and receive a bottle of house  
wine for free between 5pm and 10pm

## SMALL PLATES

- BABA GHANOUSH** \_\_\_\_\_ 4.25  
spiced aubergine, garlic, Greek yoghurt and coriander dip with homemade focaccia. *🌱*
- RUSTIC BREADS** \_\_\_\_\_ 3.50  
with balsamic and olive oil. *🌱*
- CHARGRILLED MARINATED LAMB SKEWERS** \_\_\_\_\_ 7.90  
mint and garlic yoghurt, grilled pita bread.
- CITRUS CURED GRAVLAX** \_\_\_\_\_ 7.90  
topped with grain mustard and dill, lightly pickled cucumber, radish and caviar. *🌱*
- LIGHTLY DUSTED CALAMARI** \_\_\_\_\_ 7.90  
with garlic and saffron aioli, salad leaves, sea salt and chargrilled lemon.
- TEXTURES OF BEETROOT SALAD** \_\_\_\_\_ 6.90  
butternut squash, whipped goat's cheese, baby chard and toasted walnuts. *🌱*
- SEARED SCOTTISH SCALLOPS** \_\_\_\_\_ 8.50  
cauliflower puree, crispy pancetta and pea shoots tendril.
- PEPPERED BEEF CARPACCIO** \_\_\_\_\_ 7.50  
with wild mushrooms, blackberries and baby watercress. *🌱*

## SHARING BOARDS

- BOLERO HOT MEZE** \_\_\_\_\_ 18.95  
Marinated chicken skewers, spiced lamb skewers, homemade falafel, grilled halloumi, sausage, chorizo and bean casserole chargrilled vegetables, mint and garlic yoghurt, grilled pita bread.
- ANTI PASTI** \_\_\_\_\_ 17.50  
Selection of English charcuterie, peppered beef carpaccio, stuffed vine leaves with rice and herbs, stuffed bell peppers with cream cheese, chargrilled vegetables, homemade focaccia and watercress pesto.
- FISH BOARD** \_\_\_\_\_ 18.95  
Fish cakes, lightly dusted calamari, marinated anchovies, citrus cured Gravlax topped with grain mustard and dill, saffron and garlic aioli, dill mayonnaise, warm granary bread.
- VEGGIE MEZE** \_\_\_\_\_ 16.50  
Baba Ghanoush, spiced aubergine, garlic, Greek yoghurt and coriander dip, stuffed vine leaves with rice and herbs, grilled halloumi, homemade falafel, stuffed peppers with cream cheese, chargrilled vegetables and toasted pita bread. *🌱*

## SIDE ORDERS

- GARLIC AND PARSLEY TOASTED CIABATTA** \_\_\_\_\_ 3.25
- SEASONAL VEGETABLES** \_\_\_\_\_ 3.95
- SWEET POTATO FRIES** \_\_\_\_\_ 3.95
- SKIN ON FRIES** \_\_\_\_\_ 3.50
- ROASTED GARLIC NEW POTATOES** \_\_\_\_\_ 3.95
- ENGLISH GARDEN SALAD** \_\_\_\_\_ 3.95

## MAINS

- WILD MUSHROOM RISOTTO** \_\_\_\_\_ 11.50  
with poached duck egg, truffle oil and parmesan. *🌱*
- PULLED CHICKEN PENNE PASTA** \_\_\_\_\_ 11.50  
pancetta lardons, tarragon cream and parmesan.
- ROASTED BUTTERNUT SQUASH** \_\_\_\_\_ 11.50  
baby beetroot salad with red chard, goat's cheese, and salted toasted walnuts. *🌱🌱*
- PAN ROASTED BREAST OF DUCK** \_\_\_\_\_ 17.95  
with roasted garlic and thyme Parmentier potatoes, buttered Savoy cabbage with bacon and cherry infused jus. *🌱*
- SLOW ROASTED BELLY PORK** \_\_\_\_\_ 16.95  
braised pork cheek croquette, green lentils, apple puree and cider jus.
- PAN FRIED FRENCH TRIMMED CHICKEN SUPREME** \_\_\_\_\_ 16.95  
creamy oyster mushrooms, tarragon, baby onions, pancetta lardons, baby carrots and chicken jus. *🌱*
- HERB CRUSTED TURBOT** \_\_\_\_\_ 17.25  
with potato and fennel cream, petit pois and flat leaf parsley. *🌱*
- WHOLE BAKED PLAICE** \_\_\_\_\_ 15.95  
capers, burnt butter, samphire, chorizo and roasted new potatoes. *🌱*
- SPICY CAJUN CHICKEN BURGER** \_\_\_\_\_ 11.95  
Cajun spiced chicken, citrus mayonnaise, crisp baby gem, chilli tomato sauce served in a brioche 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.

## FROM THE GRILL

*All served with forest mushrooms, garlic and thyme roasted vine tomatoes, rocket and parmesan salad, skin on fries*

- 8 OZ BAVETTE STEAK** \_\_\_\_\_ SERVED RARE / MEDIUM RARE 16.95
- 10 OZ RIBEYE STEAK** \_\_\_\_\_ 22.95
- 8 OZ FILLET STEAK** \_\_\_\_\_ 24.95
- 16 OZ T-BONE STEAK** \_\_\_\_\_ 28.50

- 24 OZ BOSTON RIB TO SHARE** \_\_\_\_\_ 60.00  
Ribeye on the bone, served with grill garnish, skin on fries and your choice of steak sauce.

*Please allow up to 35 minutes for this dish  
it may take longer in busy periods*

- SAUCES** \_\_\_\_\_ 2.00 EACH
- Peppercorn and brandy
  - Blue cheese
  - Red wine jus
  - Garlic and parsley butter