



BOLERO
BAR & KITCHEN



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



BOLERO

BAR & KITCHEN

DESSERT

DARK CHOCOLATE BROWNIE ————— 6.50

with fresh strawberries, strawberry gel, caramel shard and vanilla bean ice cream. *VG*

TREACLE PUDDING ————— 6.50

vanilla mascarpone, crushed pecan nuts and honeycomb. *VG*

BOLERO BAILEYS CHEESECAKE ————— 6.50

with coffee ice cream, espresso caramel and white & dark chocolate soil. *VG*

TONKA BEAN CRÈME BRULÉE ————— 6.50

with poached rhubarb and rhubarb sorbet. *VG*

LUXURY ICE CREAM ————— 5.50

A selection of luxury ice creams or sorbets. *VG*

CHEESE BOARD

SINGLE ————— 8.95

TO SHARE ————— 15.50

Ask a member of staff for this week's selection

GOOD CHEESE NEEDS

GOOD COMPANIONS

DESSERT COCKTAILS

KEY LIME PIE _____ 8.00

Malibu, Triple Sec, Tuaca Vanilla liqueur, cream with fresh lime juice.

RASPBERRY CHOCOLATE _____ 8.00

Fresh raspberry muddled with Eristoff vodka, Mozart chocolate liqueur.

CRÈME BRULEE MARTINI _____ 8.00

Vanilla vodka, caramel syrup, Frangelico mixed with egg white and double cream.

TURKISH DELIGHT _____ 8.00

Jack Daniels Honey, Dark Chocolate liqueur, White Chocolate liqueur, Pistachio liqueur, Pistachio Ice cream, Rose syrup, fresh raspberries and cranberry juice

AFTERNOON TEA

Served from 2pm to 5pm

FULL AFTERNOON TEA _____ 14.50

Finger sandwiches, fruit scone, plain scone, homemade cake of the day, fresh berries, preserves, clotted cream and a pot of tea.

Champagne supplement 5⁰⁰ Per glass

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*

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.