



**BOLERO**  
BAR & KITCHEN

**SUNDAY**

**BRUNCH 10-5 | LUNCH 12-5**

# BRUNCH

## OVERNIGHT OATS \_\_\_\_\_ 5.00

oat milk, rolled oats, pecans, raw honeycomb, mixed berries. *v*

## BEEF BRISKET EGGS BENEDICT \_\_\_\_\_ 7.50

6-hour slow braised Beef brisket, poached eggs, hollandaise sauce, sticky jalapeño pickle, toasted muffin.

## HOT SMOKED SALMON ROYALE \_\_\_\_\_ 7.50

home smoked Salmon, poached eggs, hollandaise sauce, dill oil, toasted muffin.

## MUSHROOM FLORENTINE \_\_\_\_\_ 7.00

Portobello mushrooms, spinach, poached eggs, hollandaise sauce, fresh red chilli, sage, toasted muffin. *v*

## SMASHED AVOCADO & FETA \_\_\_\_\_ 7.50

smashed avocado, feta, eggs, toasted sourdough, chilli, lemon zest. *v*

## HOT SMOKED SALMON \_\_\_\_\_ 7.95

hot smoked Salmon, scrambled eggs, toasted sourdough.

## STEAK & FRIED EGGS \_\_\_\_\_ 12.95

8oz rump steak, fried eggs, harissa spiced roasted red peppers.

## BLUEBERRY PANCAKES \_\_\_\_\_ 7.00

scotch pancakes, blueberry jam, maple Greek yoghurt, lemon zest. *v*

## BBQ BEANS ON TOAST \_\_\_\_\_ 6.50

homemade BBQ beans, Toulouse sausage, poached egg, toasted sourdough.

## BREAKFAST BAP \_\_\_\_\_ 7.50

sausage, streaky bacon, fried egg, homemade ketchup, brioche bap.

### EXTRAS

*streaky bacon 2.00 • sausage 2.50*

*• barbecue beans 2.00*

*2 eggs poached | fried | scrambled*

*2.00 • smashed avocado 2.50*

*grilled halloumi 2.00 • toast jam & butter 1.50*

# STARTERS

## CELERIAC, PARSNIP & VANILLA VELOUTÉ \_\_\_\_\_ 5.50

shaved fennel, petit pain. *v*

## LIGHTLY TOASTED CAPRICORN GOATS' CHEESE \_\_\_\_\_ 6.95

walnut crumb, spiced pear compote, blackberry dressing. *v vt*

## CHICKEN LIVER & BRANDY PARFAIT \_\_\_\_\_ 7.50

shallot & orange marmalade, rocket salad, Yorkshire Pudding.

## LIGHTLY DUSTED CALAMARI 7.95

garlic & citrus aioli, sea salt, chargrilled lemon.

# LIGHT LUNCH

## SALMON & DILL FISH CAKES 11.50

tartar sauce, cucumber salad, oven dried cherry tomatoes.

## ROAST BEEF SANDWICH \_\_\_\_\_ 8.50

horseradish cream, roast potatoes, dipping gravy.

## BOLERO OPEN CLUB SANDWICH \_\_\_\_\_ 8.90

chicken breast, citrus mayonnaise, baby gem, smoked bacon, poached egg, smoked chilli jam. *vtm*

## SWEET POTATO GNOCCHI \_\_\_\_\_ 11.50

roasted pumpkin, grilled artichokes, spinach, slow roasted tomato, toasted pumpkin seeds, sage butter. *v*

# SIDE ORDERS

## SKIN ON FRIES \_\_\_\_\_ 3.50

## SWEET POTATO FRIES \_\_\_\_\_ 4.00

## SEASONAL VEGETABLES *v vt* - 4.25

## HOUSE SALAD & FRENCH

## DRESSING *v vt* \_\_\_\_\_ 3.95

# ROASTS & MAINS

## ROAST SIRLOIN ————— 14.95

Horseradish mousse, celeriac, Yorkshire pudding, pan gravy.

## HONEY GLAZED SLOW ROASTED PORK BELLY — 13.50

Bramley apple sauce, sausage meat stuffing, crackling, pan gravy.

## ROAST FREE RANGE CHICKEN ————— 12.95

sage & onion stuffing, bread sauce, rich poultry jus.

*All served with Duck fat & dripping Maris Piper roast potatoes, cauliflower cheese, seasonal vegetables, honey glazed carrots & parsnips*

## 6 HOUR SLOW BRAISED LAMB KLEFTIKO ————— 18.25

lemon & oregano potatoes, harissa spiced red peppers, tomato, red wine & black olive sauce. *GF*

## PAN FRIED SALMON STEAK ————— 17.25

crispy skin, courgette ribbons, oven dried tomato, sea salt roasted new potatoes, sauce Gribiche. *GF*

## CHESTNUT MUSHROOM, BUTTERNUT SQUASH & SPINACH WELLINGTON 12.50

carrot & swede purée, roasted new potatoes, vegetable & mushroom gravy. *V*

# MINI MENU

## FRESH TAGLIATELLE ————— 5.95

tomato sauce, grated cheese. *V*

## SALMON & DILL FISH CAKE — 5.95

tartar sauce, cucumber salad, oven dried cherry tomatoes.

## BARBECUE BEANS ON TOAST ————— 5.95

homemade barbeque beans & cheese, toasted sourdough. *V*

## CHICKEN & FRIES ————— 5.95

roast chicken breast, skin on fries.

## ROAST SIRLOIN ————— 6.95

roast potatoes, seasonal vegetables, Yorkshire pudding.

## ROAST CHICKEN ————— 6.95

roast potatoes, seasonal vegetables, Yorkshire pudding.

## CHOCOLATE BROWNIE ————— 3.50

vanilla ice cream.

## ICE CREAM ————— 2.50

selection of ice cream, chocolate sauce.

# DESSERTS

## DOUBLE CHOCOLATE FUDGE BROWNIE ————— 6.95

winter berries, honeycomb & salted caramel ice cream. *V GF*

## BOLERO BAILEYS CHEESECAKE ————— 7.25

dark chocolate sauce, toasted banana, chocolate fudge.

## PASSION FRUIT CRÈME BRULÉE ————— 6.95

passion fruit curd, mango sorbet, toasted granola. *V*

## ICE CREAM & SORBET — 6.95

selection of luxury ice cream & sorbet. *V*

## CHEESE BOARD

Served with farmhouse crackers, fresh fig, chutney & plum jelly.

Single / To Share ————— 8.95 / 15.50