



BOLERO
BAR & KITCHEN



APPETISERS

- MARINATED OLIVES** _____ 3.50
orange, chilli & rosemary. *v*
- TOASTED RUSTIC BREADS** _____ 3.95
balsamic & olive oil. *v*
- MIXED SPICED NUTS** _____ 3.00
hints of lemon, honey, jalapeño. *v*
- TRIO OF HUMMUS** _____ 4.50
traditional, chunky tomato, beetroot, toasted pita. *v*

SMALL PLATES

- PAN SEARED SCOTTISH SCALLOPS** _____ 9.95
beetroot purée, soft boiled Quail eggs, pea shoots, beetroot crisps. *gf*
- LIGHTLY TOASTED CAPRICORN
GOATS' CHEESE** _____ 6.95
walnut crumb, spiced pear compote, blackberry dressing. *v gf*
- CHICKEN LIVER & BRANDY PARFAIT** _____ 7.50
shallot & orange marmalade, rocket salad, toasted brioche.
- LIGHTLY DUSTED CALAMARI** _____ 7.95
garlic & citrus aioli, sea salt, chargrilled lemon.
- CHARGRILLED SPICY LAMB
SKEWERS** _____ 7.90
tzatziki, smoked chilli jam, toasted pita.
- SALMON & DILL FISH CAKES** _____ 7.25
tartar sauce, cucumber salad, oven dried cherry tomatoes.

SHARERS

- BOLERO HOT MEZE** _____ 18.95
spicy Lamb skewers, Chicken skewers, chick pea & fava bean falafel, homemade BBQ beans with Toulouse sausage, grilled halloumi, spiced fig relish, chargrilled vegetables, tzatziki, toasted pita.
- LARDER BOARD** _____ 17.50
selection of cold cuts, Chicken liver & brandy parfait, Westcombe Cheddar, pickles, bread.
- FISH BOARD** _____ 18.95
Salmon & dill fish cakes, garlic king Prawns, lightly dusted Calamari, hot smoked Salmon with fennel pollen, garlic & citrus aioli, warm granary.
- VEGGIE MEZE** _____ 16.50
vine leaves stuffed with rice & herbs, cream cheese filled peppadew peppers, chick pea & fava bean falafel, chunky tomato hummus, grilled halloumi, spiced fig relish, chargrilled vegetables, toasted pita. *v*

MAIN COURSES

- SWEET POTATO GNOCCHI** _____ 11.50
roasted pumpkin, grilled artichokes, spinach, slow roasted tomato, toasted pumpkin seeds, sage butter. *v*
- FRESH TAGLIATELLE** _____ 12.50
Chicken breast, red pesto, baby leaf spinach, roast red peppers
- CRISPY DUCK, BLACKBERRY & PEAR
SALAD** _____ 11.50
crumbled Goats' cheese, walnut crumb & blackberry dressing.
(vegetarian option available) *gf*
- PAN ROASTED FREE RANGE CALDECOTT
CHICKEN SUPREME** _____ 17.50
fricassee of winter greens, Goose fat confit potato, wild mushroom & tarragon jus. *gf*
- BAKED COD LOIN** _____ 16.50
smoky mussel, clam, white onion & potato chowder. *gf*
- HONEY GLAZED SLOW ROASTED
PORK BELLY** _____ 17.25
parsnip purée, black pudding croquette, apple & sage jam, Dijon cider sauce
- PAN FRIED SALMON STEAK** _____ 17.25
crispy skin, courgette ribbons, oven dried tomato, sea salt roasted new potatoes, sauce Gribiche. *gf*
- PAN FRIED DUCK BREAST** _____ 17.95
duck leg pastille, crispy savoy cabbage, smoked bacon, cassis jus.
- 6 HOUR SLOW BRAISED
LAMB KLEFTIKO** _____ 18.25
lemon & oregano potatoes, harissa spiced red peppers, tomato, red wine & black olive sauce. *gf*
- JAMAICAN JERK BRISKET BURGER** _____ 12.50
100% prime Beef burger, 6 hour slow braised shredded brisket, Monterey Jack, jalapeño & pickle relish, toasted brioche bun, skin on fries.
- CHARGRILLED CHICKEN BURGER** _____ 11.95
smoked streaky bacon, crushed avocado, citrus mayonnaise, toasted ciabatta, skin on fries.

SIDE ORDERS

- TRIPLE COOKED CHIPS** _____ 4.50
- PARMESAN & TRUFFLE
OIL RUSTIC FRIES** _____ 4.50
- SKIN ON FRIES** _____ 3.50
- SWEET POTATO FRIES** _____ 4.00
- SEASONAL VEGETABLES** *v gf* _____ 4.25
- HOUSE SALAD & FRENCH
DRESSING** *v gf* _____ 3.95
- GARLIC & HERB NEW POTATOES** *v gf* _____ 4.00



FROM THE GRILL

All of our beef is sourced by Aubrey Allen & dry aged for 28+ days. Our Steaks are served with triple cooked chips, roasted red onions, Portobello mushroom, rocket & Parmesan salad.

10 ^{oz} RIBEYE STEAK	24.50
7 ^{oz} FILLET STEAK	26.50
8 ^{oz} / 16 ^{oz} RUMP STEAK	16.50 / 28.50
12 ^{oz} NEW YORK STRIPLOIN	26.00

16^{oz} TREACLE CURED CHATEAUBRIAND FOR TWO TO SHARE

served with triple cooked chips, roasted red onions, Portobello mushroom, rocket & Parmesan salad & two sauces of your choice

SAUCES & BUTTERS 2.50 EACH

THREE PEPPERCORN
brandy cream sauce & Worcestershire sauce

CREAMY BLUE CHEESE *VF*
white wine & chive

BÉARNAISE SAUCE

RED WINE & TARRAGON JUS
enriched with bone marrow

GARLIC & PARSLEY BUTTER *VF*

CAFÉ DE PARIS BUTTER *VF*
anchovies, shallots, capers, herbs & spices

EXTRAS

FREE RANGE EGG	1.50
GARLIC KING PRAWNS	4.50

DESSERTS

ICED HAZELNUT & PECAN NOUGATINE PARFAIT 6.95

textures of raspberry *VF*

DOUBLE CHOCOLATE FUDGE BROWNIE 6.95

winter berries, honeycomb & salted caramel ice cream. *VF*

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. *VF*

ICE CREAM & SORBET 5.50

selection of luxury ice cream & sorbet. *VF*

CHEESE BOARD

MAIDA VALE

soft Guernsey milk cheese, rind washed with Treason IPA, tangy punchy flavour, buttery texture

WESTCOMBE CHEDDAR

unpasteurised Cow's milk Cheddar, structured firm texture, mellow lactic tang, long notes of citrus, hazelnut & caramel

BLUE MONDAY

Blur's Alex James' homage to a New Order song, rich & creamy, mellow buttery texture, slightly spicy hint

CERNEY ASH

Multi award winning cheese, Goats' milk cheese, mousse like texture, light citrus tang with nutty notes, coated in Oak Ash

FINN

from Neal's Yard Creamery in Hereford, unpasteurised soft white, firm rich double cream texture, fresh & lactic, slightly mushroom flavour, distinct salty tang

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

Single / To Share 8.95 / 15.50

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
ICED COFFEE	2.90

Decaffeinated coffee available

SYRUPS AVAILABLE 0.50

Caramel Vanilla Hazelnut Cinnamon Gingerbread

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