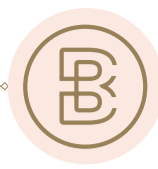




BOLERO
BAR & KITCHEN



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. *g*
- LIGHTLY TOASTED CAPRICORN
GOATS' CHEESE** ————— 6.95
walnut crumb, spiced pear compote, blackberry dressing. *v g*
- 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.

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*

SIDE ORDERS

- TRIPLE COOKED CHIPS** ————— 4.50
**PARMESAN & TRUFFLE
OIL RUSTIC FRIES** ————— 4.50
SKIN ON FRIES ————— 3.50
SWEET POTATO FRIES ————— 4.00

MAINS

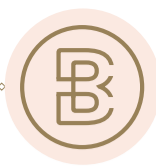
- CHARGRILLED SPICY LAMB SKEWERS** 12.50
Greek salad, tzatziki, smoked chilli jam, toasted pita
- SALMON & DILL FISH CAKES** ————— 11.50
tartar sauce, cucumber salad, oven dried cherry tomatoes
- SWEET POTATO GNOCCHI** ————— 11.50
roasted pumpkin, grilled artichokes, spinach, slow roasted tomato, toasted 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) *g*
- 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.

SANDWICHES

*served with skin on fries & salad garnish
– swap to any other fries for £1.00*

- OPEN RUMP STEAK SANDWICH** ————— 9.50
caramelised red onion, toasted tiger bread. *g g*
add free range fried egg or steak sauce 2.00
- BOLERO OPEN CLUB SANDWICH** ————— 8.90
Chicken breast, citrus mayonnaise, baby gem, smoked bacon, poached egg, smoked chilli jam. *g g*
- HOMEMADE FALAFEL WRAP** ————— 6.95
halloumi, tzatziki, baby gem, fig relish. *v*
- MUSHROOM, SPINACH & CHEESE
TOASTIE** ————— 7.25
roasted Portobello mushroom, spinach, Monterey Jack, toasted sourdough. *v g g*

- SEASONAL VEGETABLES** *v g* ————— 4.25
**HOUSE SALAD & FRENCH
DRESSING** *v g* ————— 3.95
**GARLIC & HERB
NEW POTATOES** *v g* ————— 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 70.00

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 *v*
white wine & chive

BÉARNAISE SAUCE

RED WINE & TARRAGON JUS
enriched with bone marrow

GARLIC & PARSLEY BUTTER *v* *gf*

CAFÉ DE PARIS BUTTER *gf*
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 *v* *gf*

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 5.50
selection of luxury ice cream & sorbet. *v*

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