

BRUNCH

SHREDDED HAM HOCK EGGS BENEDICT _____ 7.50

slow cooked pulled ham hock, poached eggs, hollandaise sauce, sweet pea & mint oil, pea shoots, toasted muffin.

GIN & LIME CURED SALMON ROYALE _____ 7.50

home cured salmon, poached eggs, hollandaise, dill oil, toasted muffin.

MUSHROOM FLORENTINE _____ 7.00

portobello mushrooms, spinach, poached eggs, hollandaise sauce, fresh red chilli, sage, toasted muffin. *✓*

SMASHED AVOCADO & FETA _____ 7.50

smashed avocado, feta, poached eggs, toasted sourdough, chilli, lemon. *✓ GF*

SALMON & SCRAMBLED EGGS _____ 7.95

gin & lime cured salmon, toasted sourdough, dill oil, pea shoots. *✓ GF*

CHORIZO & NEW POTATO HASH _____ 7.95

honey roasted chorizo, red onion, spinach & new potato hash, poached eggs, paprika, chives. *✓ GF*

BREAKFAST BAP _____ 7.50

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

WHISKY & CREAM SCOTCH PORRIDGE _____ 5.50

brown sugar. *✓*

CROQUE MONSIEUR _____ 7.95

shredded ham hock, dijon & honey, cheese sauce, toasted brioche bun.

HONEY SCOTCH PANCAKES _____ 7.00

lemon, greek yoghurt, fresh berries. *✓*

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

GARDEN PEA & WILLIAM PEAR VELOUTÉ _____ 5.50

ham hock beignet & mint oil. *✓ GF*

GIN & LIME CURED SALMON _____ 7.50

crème fraîche, pickled vegetables. *✓ GF*

VINE TOMATOES & BURRATA BRUSCHETTA _____ 6.50

green pesto, balsamic dressing. *✓*

PAN FRIED CHICKEN LIVERS & WOODLAND MUSHROOMS _____ 7.25

creamy port & green peppercorn sauce, toasted ciabatta.

LIGHTLY DUSTED CALAMARI _____ 7.95

garlic & citrus aioli, chargrilled lemon.

LIGHT LUNCH

BOLERO OPEN CLUB SANDWICH _____ 8.95

chargrilled chicken breast, smoked streaky bacon, poached egg, citrus & garlic aioli, gem lettuce, avocado.

HOMEMADE FALAFEL & HALLOUMI WRAP _____ 6.95

tzatziki, salad leaves, fig relish. *✓ VEG GF*

MUSHROOM, SPINACH & CHEESE TOASTIE _____ 7.25

portobello mushrooms, spinach, monterey jack cheddar, toasted sourdough. *✓*

COD & CHORIZO FISHCAKES _____ 11.50

paprika mayonnaise, green bean & cherry tomato salad, pickled quail eggs.

FLAT YORKSHIRE PUDDING, ROAST BEEF & HORSERADISH WRAP _____ 9.50

dipping gravy, duck fat roast potatoes.

ROASTS & MAINS

ROAST 32 DAY AGED ANGUS BEEF _____ 14.95

yorkshire pudding, pan gravy, watercress.

ROAST SOUTH WEST LAMB _____ 15.95

apricot & pine nut stuffing, redcurrant & mint gravy.

ROAST FREE RANGE COTSWOLD CHICKEN BREAST _____ 12.95

red onion, sausage meat & sage stuffing, bread sauce, pan gravy.

All served with Duck fat & dripping cooked Maris Piper potatoes, cauliflower & broccoli cheese, spring vegetables.

PAN FRIED LEMON & THYME POLENTA _____ 11.50

chestnut mushrooms, wilted spinach, artichokes, red pepper dressing. *✓ GF*

LIGHTLY POACHED SALMON STEAK _____ 12.50

whole grain mustard crushed potatoes, asparagus & sauce vierge. *✓ GF*

MINI MENU

MINI ROAST DINNER _____ 6.95

beef, lamb or chicken, yorkshire pudding, duck fat & dripping roast potatoes, spring vegetables.

CHICKEN & FRIES _____ 5.95

skin on fries, homemade ketchup.

RIGATONI PASTA _____ 5.95

shredded ham hock, garden peas, spring onions, lemon & dijon mustard cream.

SIDES

TRIPLE COOKED HAND-CUT CHIPS *✓* _____ 4.50

PARMESAN & TRUFFLE OIL FRIES *✓* _____ 4.50

RUSTIC FRIES *✓* _____ 3.50

SWEET POTATO FRIES *✓* _____ 4.00

SMOKED BACON MAC 'N' CHEESE _____ 5.50

NEW SEASON GREENS _____ 4.50

sun blushed tomato & toasted pine nut dressing. *✓ GF*

SPRING SALAD _____ 3.95

carrot, radish, red pepper, cucumber, red onion & sherry vinaigrette. *✓ GF*

DESSERTS

DARK CHOCOLATE CRÉMEUX _____ 7.95

chocolate cookie crunch, cherry compote, morello cherry sorbet. *✓*

VANILLA & GREEK YOGHURT PANNACOTTA _____ 7.50

lemon curd, fresh berries, toasted granola. *✓*

STRAWBERRY SHORTBREAD & CLOTTED CREAM CHEESECAKE _____ 6.95

strawberry & mint salsa, strawberry gel. *✓*

STICKY HONEY & LEMON PUDDING _____ 6.95

spiced figs, whipped mascarpone, toasted almonds. *✓*

SELECTION OF LUXURY ICE CREAMS & SORBETS _____ 5.50

please ask for flavours. *✓ GF*

BRITISH CHEESE BOARD _____ 8.95 / 15.50

served with farmhouse crackers, fresh fig, homemade chutney, damson plum jelly. *✓*

LINGUINE PASTA _____ 5.95

tomato sauce, grated cheese. *✓*

MINI ROAST BEEF & YORKSHIRE PUDDING WRAP _____ 5.95

CHOCOLATE BROWNIE _____ 3.50

vanilla ice cream. *✓*

ICE CREAM _____ 2.50

selection of ice cream, chocolate sauce. *✓*