

# 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. *V*

## SMASHED AVOCADO & FETA — 7.50

smashed avocado, feta, poached eggs, toasted sourdough, chilli, lemon. *V GFN*

## SALMON & SCRAMBLED EGGS — 7.95

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

## 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. *V*

## CROQUE MONSIEUR — 7.95

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

## HONEY SCOTCH PANCAKES — 7.00

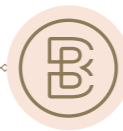
lemon, greek yoghurt, fresh berries. *V*

### 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*

*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.

*V* VEGAN *VN* VEGAN OPTION AVAILABLE *V* VEGETARIAN *VN* VEGETARIAN OPTION AVAILABLE *GF* GLUTEN FREE *GFN* GLUTEN FREE OPTION AVAILABLE



## APPETISERS

**MARINATED OLIVES** — 3.50  
orange, chilli & rosemary. *VE GF*

**LIGHTLY TOASTED RUSTIC BREADS** — 4.00  
balsamic & olive oil. *V*

**TEMPURA OF FETA** — 4.50  
sweet chilli & lime sauce. *V*

**TRIO OF HUMMUS** — 4.50  
traditional, chunky tomato, beetroot, toasted pita. *VE GF*

## STARTERS

**GARDEN PEA & WILLIAM PEAR VELOUTÉ** — 5.50  
ham hock beignet & mint oil. *VN*

**GIN & LIME CURED SALMON** — 7.50  
crème fraîche, pickled vegetables. *GF*

**VINE TOMATOES & BURRATA BRUSCHETTA** — 6.50  
green pesto, balsamic dressing. *V*

**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.

## SHARERS

**HOT MEZE** — 18.95  
spicy lamb skewers, chicken skewers, homemade falafel, honey roasted chorizo, chargrilled vegetables, tzatziki, toasted pita.

**RUSTIC PLOUGHMAN'S** — 17.50  
shredded ham hock, aged cheddar, pork pie, chutney, pickles, crusty bread.

**FISH BOARD** — 18.95  
cod & chorizo fishcakes, lightly dusted calamari, spicy king prawns, gin & lime cured salmon, garlic & citrus aioli, pickles, granary bread.

**VEGGIE MEZE** — 16.50  
vine leaves stuffed with rice & herbs, cream cheese filled peppadew peppers, homemade falafel, chunky tomato hummus, tempura feta, chargrilled vegetables, homemade focaccia. *V VN*

## SANDWICHES

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

**BOLERO OPEN CLUB SANDWICH** — 8.95  
chargrilled chicken breast, smoked streaky bacon, poached egg, citrus & garlic aioli, gem lettuce, avocado.

**CHARGRILLED RUMP STEAK SANDWICH** — 9.50  
blue cheese & red onion ciabatta, rocket salad, ranch slaw.

**HOMEMADE FALAFEL & HALLOUMI WRAP** — 6.95  
tzatziki, salad leaves, fig relish. *V VN*

**MUSHROOM, SPINACH & CHEESE TOASTIE** — 7.25  
portobello mushrooms, spinach, monterey jack cheddar, toasted sourdough. *V*

## MAINS

**CHARGRILLED SPICY LAMB SKEWERS** — 12.50  
tzatziki, smoked chilli jam, toasted pita

**COD & CHORIZO FISHCAKES** — 11.50  
paprika mayonnaise, green bean & cherry tomato salad, pickled quail eggs.

**PAN FRIED BUBBLE & SQUEAK** — 8.50  
smoked streaky bacon, fried egg, brown sauce jus. *GF*

**VINE TOMATOES & BURRATA SALAD** — 10.50  
ciabatta croutons, green pesto, balsamic dressing. *V*

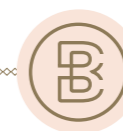
**RIGATONI PASTA** — 12.50  
shredded ham hock, garden peas, spring onions, lemon & dijon mustard cream.

**RISOTTO PRIMAVERA** — 12.50  
spring vegetables, green herbs, mascarpone, soft poached egg, truffle oil. *V VN GF*

**PAN FRIED LEMON & THYME POLENTA** — 11.50  
chestnut mushrooms, wilted spinach, artichokes, red pepper dressing. *VE GF*

**BLUE CHEESE BEEF BURGER** — 12.50  
prime coarse cut beef patty, blue cheese, red onion marmalade, rocket leaves, toasted brioche bun, fries, ranch slaw.

**TANDOORI CHICKEN BURGER** — 11.95  
homemade onion bhaji, cucumber yoghurt, mango relish, naan bread, sweet potato fries.



## FROM THE CHARGRILL

*All of our beef is sourced by Rubrey Allen & dry aged for 28+ days.  
Our Steaks are served with red onion marmalade, sautéed garlic mushrooms, roasted baby vine tomatoes & triple cooked hand-cut chips.*

8 OZ BAVETTE — 16.50

10 OZ TAIL ON RIBEYE — 24.50

7 OZ FILLET — 26.50

8 OZ / 16 OZ RUMP — 16.50 / 28.50

### 32 DAY DRY AGED TOMAHAWK FOR TWO TO SHARE — 70.00

smoked bacon mac 'n' cheese, asparagus, roasted baby vine tomatoes, bone marrow & red wine jus.

### Steak sauces & butters

THREE PEPPERCORN & BRANDY 2.50

BLUE CHEESE & CHIVE 2.50

RED WINE & TARRAGON 2.50

GARLIC & HERB BUTTER 2.00

TEXAN BUTTER 2.00

## EXTRAS

FRIED FREE RANGE EGG — 1.00

SPICY KING PRAWNS — 4.50

## SIDES

TRIPLE COOKED HAND-CUT CHIPS *V* — 4.50

PARMESAN & TRUFFLE OIL FRIES *V* — 4.50

RUSTIC FRIES *VE* — 3.50

SWEET POTATO FRIES *V* — 4.00

SMOKED BACON MAC 'N' CHEESE — 5.50

NEW SEASON GREENS  
sun blushed tomato & toasted pine nut dressing. *VE GF* — 4.50

SPRING SALAD  
carrot, radish, red pepper, cucumber, red onion & sherry vinaigrette. *VE GF* — 3.95

## DESSERTS

DARK CHOCOLATE CRÉMEUX — 7.95  
chocolate cookie crunch, cherry compote, morello cherry sorbet. *V*

VANILLA & GREEK YOGHURT PANNACOTTA — 7.50  
lemon curd, fresh berries, toasted granola. *V*

STRAWBERRY SHORTBREAD & CLOTTED CREAM CHEESECAKE 6.95  
strawberry & mint salsa, strawberry gel. *V*

STICKY HONEY & LEMON PUDDING — 6.95  
spiced figs, whipped mascarpone, toasted almonds. *V*

SELECTION OF LUXURY ICE CREAMS & SORBETS — 5.50  
please ask for flavours. *V GF*

BRITISH CHEESE BOARD — 8.95 / 15.50  
served with farmhouse crackers, fresh fig, homemade chutney, damson plum jelly. *V*