



**BOLERO**  
BAR & KITCHEN



## APPETISERS

- MARINATED OLIVES** ————— 3.50  
red peppers, herbs, garlic. *VE GF*
- TOASTED RUSTIC BREADS** ————— 4.00  
lightly toasted with balsamic & olive oil. *V*
- FETA TEMPURA** ————— 4.50  
sweet chilli & lime sauce. *V*
- TRIO OF HUMMUS** ————— 4.50  
traditional, tomato & red pepper, beetroot, toasted pita. *VE GF*
- CHILLI & GARLIC KING PRAWNS** — 5.50  
Siracha mayo, lime. *GF*

## STARTERS

- SPICED SWEET POTATO & ROASTED RED PEPPER SOUP** ————— 5.95  
paprika oil, crème fraiche. *VE GF*
- SALMON & HORSERADISH PATÉ** — 6.95  
caper, shallot & lemon dressing, cucumber salad, toasted sourdough.
- BLUE CHEESE PANNA COTTA** ————— 6.50  
red wine poached pear & rocket salad, caramelised walnuts, mulled wine balsamic dressing. *VE GF*
- CRISPY FRIED CALAMARI** ————— 7.95  
chargrilled lemon, garlic & herb aioli.
- CHARGRILLED LAMB SKEWERS** — 7.95  
spicy lamb skewers, tzatziki, toasted pita, Greek salad.
- PEPPER CRUSTED VENISON CARPACCIO** ————— 7.95  
balsamic glazed beetroot, quails eggs, rocket, parmesan & white truffle dressing. *GF*

## SHARERS

- HOT MEZE** ————— 19.50  
spicy lamb skewers, chicken skewers, homemade falafel, honey roasted chorizo, chargrilled vegetables, tzatziki, toasted pita.
- FISH BOARD** ————— 19.50  
organic oak smoked salmon, crispy fried calamari, chilli & garlic king prawns, salmon & horseradish paté, aioli, pickles, granary bread.
- VEGGIE MEZE** ————— 17.50  
tomato & pepper hummus, cream cheese filled peppers, stuffed vine leaves, homemade falafel, grilled halloumi, olives, feta tempura, chargrilled vegetables, toasted pita. *VE GF*

## MAINS

- GOAT'S CHEESE & BUTTERNUT SQUASH SALAD** ————— 12.90  
textures of beetroot, pumpkin seed pesto. *VE GF*
- MOZZARELLA FILLED CHICKEN SUPREME** ————— 17.75  
wrapped in Parma ham, hash potato, winter greens, wild mushroom cream sauce.
- CONFIT LEG OF GRESSINGHAM DUCK** ————— 17.75  
braised red cabbage, fondant potato, spiced blackberry jus.
- CHARGRILLED CHICKEN, SPINACH & RED PEPPER LINGUINE** ————— 13.50  
red pesto cream sauce.
- SLOW COOKED BEEF RAGOUT RIGATONI** ————— 14.50  
rich tomato, oregano & basil sauce, parmesan.
- SALT BAKED CELERIAC, WHITE BEAN & LENTIL CASSEROLE** ————— 13.95  
roast garlic, sage dumplings *VE*
- BUTTER ROASTED RUMP OF COTSWOLD LAMB** ————— 18.95  
smoked cheese dauphinoise potato, ratatouille & rosemary jus. *GF*
- PAN FRIED TURBOT FILLET** ————— 18.95  
chorizo crushed potatoes, samphire grass, caper & brown shrimp butter, pickled fennel. *GF*

## BURGERS

- BOLERO BURGER** ————— 12.90  
lamb & mint patty, pita bread, roasted red peppers, tzatziki.
- TEXAN BARBECUE BEEF** ————— 13.50  
dry aged beef patty, shredded slow braised barbecue beef shin, pepper jack cheddar, pickle, beer battered onion ring & burger sauce, brioche bun.
- FALAFEL & GRILLED HALLOUMI** — 11.50  
tzatziki, gem lettuce, tomato, red pepper relish, brioche bun. *V*
- CHARGRILLED CHICKEN** ————— 12.90  
streaky bacon, Applewood smoked cheddar, gem lettuce, sundried tomato & red pepper relish, brioche bun.



## FROM THE CHARGRILL

*All of our beef is sourced by Aubrey Allen & dry aged for 28+ days. Our Steaks are served with parmesan, red onion & rocket salad, skin on fries, cherry vine tomatoes & sauté garlic mushrooms*

10OZ RIBEYE	_____	24.50
7OZ FILLET	_____	26.50
8OZ / 16OZ RUMP	_____	16.50 / 28.50

### STEAK SAUCES & BUTTER

THREE PEPPERCORN  
& BRANDY 2.50

BLUE CHEESE & CHIVE 2.50

BOURGUIGNON 2.50  
red wine, mushroom, pearl onions, pancetta

GARLIC & HERB BUTTER 2.00

### EXTRAS

FRIED FREE RANGE EGG -1.00

CHILLI & GARLIC  
KING PRAWNS -4.50

ROASTED RED PEPPER -2.50

BEER BATTERED  
ONION RINGS -3.50

## SIDES

HONEY & ROSEMARY ROASTED  
ROOT VEGETABLES *V GF* \_\_\_\_\_ 4.50

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

CURLY FRIES \_\_\_\_\_ 4.25

PARMESAN, CHIVE &  
TRUFFLE OIL FRIES \_\_\_\_\_ 4.50

SMOKED CHEESE  
DAUPHINOISE POTATO *V GF* \_\_\_\_\_ 4.95

WINTER LEAF SALAD \_\_\_\_\_ 3.95  
sun blushed tomatoes, beetroot, carrot, toasted  
pumpkin seeds, sherry vinaigrette. *V GF*

SAUTÉ GARLIC  
MUSHROOMS *V GF* \_\_\_\_\_ 3.95

## DESSERTS

DARK CHOCOLATE BROWNIE \_\_\_\_\_ 6.95  
salted caramel ice cream, winter berries,  
homemade marshmallow. *V GF*

STICKY TOFFEE & STEM  
GINGER PUDDING \_\_\_\_\_ 6.95  
vanilla bean ice cream, rum butterscotch sauce,  
spiced orange compote, ginger snap. *V*

SPICED FIG TART TATIN \_\_\_\_\_ 6.95  
whipped mascarpone, vanilla syrup, toasted almonds. *V*

PISTACHIO CRÈME BRÛLÉE \_\_\_\_\_ 7.50  
blackcurrant compote, pistachio financier,  
blackcurrant sorbet. *V GF*

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,  
sundried tomato & red pepper chutney,  
damson plum jelly. *V GF*