



BOLERO
BAR & KITCHEN

SUNDAY

BRUNCH 10-5 | LUNCH 12-5

BRUNCH

SHREDDED BEEF EGGS BENEDICT ————— 8.25

slow cooked barbecue beef shin, poached eggs, hollandaise sauce, red pepper relish, toasted muffin.

OAK SMOKED SALMON ROYALE ————— 7.95

organic salmon, poached eggs, hollandaise sauce, dill oil, toasted muffin.

MUSHROOM FLORENTINE ————— 7.50

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

SMASHED AVOCADO & FETA ————— 7.50

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

SMOKED SALMON & SCRAMBLED EGGS ————— 7.95

organic salmon, toasted sourdough, dill oil, pea shoots. *VV*

CHORIZO & NEW POTATO HASH - 7.95

honey roasted chorizo, red onion, spinach & new potato hash, fried eggs, paprika oil, chives. *VV*

BREAKFAST BUN ————— 7.50

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

SCOTCH PANCAKES ————— 7.00

lemon, Greek yoghurt, honey. *V* or streaky bacon & maple syrup

EXTRAS

streaky bacon 2.00 · sausage 2.50

2 eggs (poached / fried / scrambled)

2.00 · smashed avocado 2.50

grilled halloumi 2.00 · toast, jam & butter 1.50

STARTERS

SPICED SWEET POTATO & ROASTED RED PEPPER SOUP ——— 5.95

paprika oil, crème fraiche. *V VV*

SALMON & HORSERADISH PATÉ – 6.95

caper, shallot & lemon dressing, cucumber salad, toasted sourdough.

CRISPY FRIED CALAMARI ————— 7.95

chargrilled lemon, garlic & herb aioli.

CHARGRILLED SPICY LAMB SKEWERS ————— 7.95

tzatziki, toasted pita, Greek salad.

LIGHT LUNCH

ROAST BEEF WRAP ————— 9.50

flat Yorkshire pudding, horseradish, dipping gravy, duck fat roast potatoes.

BOLERO OPEN CLUB ————— 9.50

chargrilled chicken breast, streaky bacon, poached egg, citrus & garlic aioli, gem lettuce, avocado & skin on fries

HOMEMADE FALAFEL & HALLOUMI WRAP ————— 6.95

tzatziki, salad leaves, fig relish & skin on fries. *V VV*

NEW YORK DELI SANDWICH ——— 8.25

pastrami, pepper jack cheddar, pickles, ranch slaw & skin on fries

MUSHROOM, SPINACH & CHEESE TOASTIE ————— 7.25

portobello mushrooms, spinach, smoked Applewood cheddar, hint of chilli & skin on fries *V*

MINI MENU

MINI ROAST DINNER ————— 6.95

beef, lamb or chicken, yorkshire pudding, roast potatoes, root vegetables.

CHICKEN & FRIES ————— 5.95

skin on fries, homemade ketchup.

RIGATONI ————— 5.95

tomato sauce, parmesan.

HADDOCK FILLET & FRIES ——— 6.95

skin on fries, peas

CHOCOLATE BROWNIE ————— 3.50

vanilla ice cream. *V*

ICE CREAM ————— 2.50

selection of ice cream, chocolate sauce. *V*

ROASTS & MAINS

DRY AGED TOPSIDE OF BEEF _____ 14.95

Yorkshire pudding, braised shallots, red wine gravy.

ROAST LEG OF CORNISH LAMB _____ 15.95

mint stuffing, honey roast garlic, pan gravy.

ROAST FREE RANGE COTSWOLD CHICKEN _____ 13.95

stuffing, pigs in blankets, bread sauce, thyme gravy.

All served with duck fat & dripping roasted Maris Piper potatoes, honey roasted root vegetables, cauliflower & broccoli cheese.

GOAT'S CHEESE & BUTTERNUT SQUASH SALAD _____ 12.90

textures of beetroot, pumpkin seed pesto. *VE VGN*

SALT BAKED CELERIAC, WHITE BEAN & LENTIL CASSEROLE _____ 13.95

roast garlic, sage dumplings. *VE*

PAN FRIED HADDOCK FILLET _____ 14.50

whipped potatoes, samphire grass, smoked cheese & grain mustard sauce.

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.

VE VEGAN

VGN VEGAN OPTION AVAILABLE

V VEGETARIAN

GF GLUTEN FREE

VGN GLUTEN FREE OPTION AVAILABLE

SIDES

HONEY & ROSEMARY ROASTED ROOT VEGETABLES *VE GF* _____ 4.50

SKIN ON FRIES _____ 3.50

CURLY FRIES _____ 4.25

PARMESAN, CHIVE & TRUFFLE OIL FRIES _____ 4.50

PIGS IN BLANKETS _____ 4.50

CAULIFLOWER & BROCCOLI CHEESE *V* _____ 4.50

WINTER LEAF SALAD _____ 3.95

sun blushed tomatoes, beetroot, carrot, toasted pumpkin seeds, sherry vinaigrette. *VE GF*

DESSERTS

DARK CHOCOLATE BROWNIE _____ 6.95

salted caramel ice cream, winter berries, homemade marshmallow. *VE 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. *VE GF*

BRITISH CHEESE BOARD _____ 8.95 / 15.50

served with farmhouse crackers, fresh fig, sundried tomato & red pepper chutney, damson plum jelly. *V GF*