





BOLERO
BAR & KITCHEN

FREE WI-FI FOR CUSTOMERS
WWW.BOLEROVENUES.COM

 **BOLERO BAR & KITCHEN**

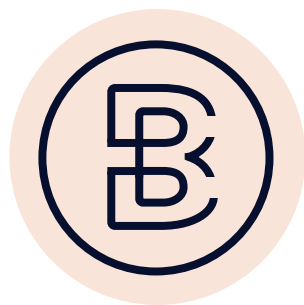
 **BOLEROWORCESTER**

 **BOLEROVENUES**

BAR@BOLEROVENUES.COM

01905 22220

DESIGN BY 773C



BOLERO
BAR & KITCHEN

STARTERS

COURGETTE, PLUM TOMATO & ROASTED RED PEPPER SOUP — 5.95
with toasted ciabatta, salsa bravas. *ve*

SALT & PEPPER FRIED SQUID — 8.00
roasted red pepper aioli, dressed leaves.

SPICY LAMB SKEWERS — 8.50
Greek salad, tzatziki, grilled pita.

HERITAGE SALAD — 6.50
avocado, buffalo mozzarella & heritage tomatoes, rocket pesto, roasted red pepper aioli, dressed leaves.

KÖFTE LAMB MEATBALLS — 7.50
plum tomato & herb sauce, sliced fresh chilli, mint salsa.

KING PRAWN & CRAYFISH PIL PIL 9.00
chilli, garlic & olive oil, red wine, tomato passata, parsley & coriander, sourdough toasts.

MINI MENU

ANY HALF ROAST — 7.00

CHICKEN, CHIPS, PEAS & GRAVY - 6.50

CHEESE BURGER & CHIPS — 7.5

CHICKEN SALAD WITH TOMATO, AVOCADO & CUCUMBER — 5.5

GRILLED HAKE, CHIPS & PEAS/MASH & VEGETABLES — 7.5

PASTA IN TOMATO SAUCE, TOPPED WITH CHEESE — 5 (ADD CHICKEN 1.5)

ROASTS & MAINS

All roasts served with duck fat & dripping roast potatoes, cauliflower & broccoli cheese, honey & sesame roasted parsnips & a medley of buttered summer vegetables

DRY AGED TOPSIDE OF ANGUS BEEF — 15.00
celeriac, Yorkshire pudding, red wine gravy.

ROAST LEG OF CORNISH LAMB — 16.00
mint stuffing, honey roast garlic, pan gravy.

ROAST FREE RANGE COTSWOLD CHICKEN — 14.00
sage & red onion stuffing, pigs in blankets, thyme gravy.

ARTICHOKE, SPINACH & CHESTNUT MUSHROOM TART RUSTIQUE — 14.00
topped with feta & free range egg, balsamic roasted new potatoes, rocket & herb dressing. *ve*

LEMON BUTTER ROASTED HAKE — 16.00
herb mashed potatoes, spinach, poached egg, hollandaise sauce, salsa bravas.

CRAYFISH & KING PRAWN RIGATONI — 15.00
fennel, lemon & tarragon cream, tomato concasse.

CHARGILLED CHICKEN & BROCCOLI LINGUINE — 14.00
tomato & black olive sauce, oregano & lemon zest

DESSERTS

DARK CHOCOLATE BROWNIE 7.00
vanilla ice cream, strawberries, dark chocolate fudge sauce, toasted nut granola *ve vgf*

BAILEYS & SALTED CARAMEL CHEESECAKE — 8.00
toasted banana, dark chocolate sauce, salted caramel ice cream.

SICILIAN LEMON TART — 7.00
Italian meringue, textures of raspberry, candied mint. *ve*

SELECTION OF LUXURY ICE CREAMS & SORBETS — 5.50
please ask for flavours. *ve vgf*

CHEESE PLATE — 8.50
with damson plum jelly, fig & almond wheel, farmhouse crackers *ve vgf*

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.