



BOLERO BAR & KITCHEN

APPETISERS

GRILLED PITA + DIPS _____ 4.50

hummus, baba ganoush, tzatziki, grilled pita. *VE*

MARINATED OLIVES _____ 4.00

Kefalonian style marinated olives *VE GF*

MARINATED ANCHOVIES _____ 4.00

with orange & fennel. *GF*

CIABATTA TOASTS _____ 4.50

olive oil & balsamic vinegar; salsa bravas. *VE*

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.

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.

MAINS

ARTICHOKE, SPINACH & CHESTNUT MUSHROOM TART RUSTIQUE _____ 14.00

topped with feta & free-range egg, balsamic roasted new potatoes, rocket & herb dressing. *VE*

PAN ROASTED HAKE _____ 16.50

risotto milanese, grilled asparagus, romesco, gremolata.

PAN FRIED MERRYFIELD FARM DUCK BREAST _____ 17.00

honey glazed baby carrots, chargrilled chicory, orange & black olive sauce. *GF*

CHARGRILLED, MARINATED LAMB RUMP _____ 18.00

fruity cous cous, saffron yoghurt, mint salsa.

CRAYFISH, KING PRAWN & ASPARAGUS RIGATONI _____ 15.00

fennel, lemon & tarragon cream, tomato concasse.

STICKY WHISKY BARBECUE BEEF RIB _____ 18.00

buttered corn on the cob, herb mashed potato, crispy onions.

CHARGRILLED CHICKEN & BROCCOLI LINGUINE _____ 14.00

tomato & black olive sauce, oregano & lemon zest

DRY AGED BEEF BURGER _____ 14.00

melted gorgonzola, slow roasted balsamic red onions, rocket, toasted brioche bun.

CHARGRILLED CHICKEN BURGER - 12.00

avocado, tomato & mozzarella, roasted red pepper aioli.

SHARERS

HOT MEZE _____ 19.50

spicy lamb skewers, marinated chicken skewers, köfte lamb meatballs in tomato & chilli sauce, grilled halloumi, homemade falafel, chargrilled vegetables, tzatziki, toasted pita.

VEGGIE MEZE _____ 17.00

stuffed vine leaves, cream cheese filled peppers, hummus, baba ganoush, homemade falafel, grilled halloumi, mixed olives, chargrilled Mediterranean vegetables, tzatziki, toasted pita. *VE VEG*



FROM THE CHARGRILL

All of our beef is sourced by Aubrey Allen & dry aged for 28+ days. Our Steaks are served with rustic fries, steak garni, rocket, red onion & parmesan salad

10^{oz} RUMP _____ 18.00

10^{oz} RIBEYE _____ 22.00

STEAK SAUCES & BUTTER

CREAMY GORGONZOLA
& WHITE WINE 2.50

BRANDY & PEPPERCORN 2.50

RED WINE JUS 2.50

BONE MARROW &
TRUFFLE BUTTER 2.00

GARLIC & PARSLEY BUTTER 1.50

SIDES

RUSTIC SKIN ON FRIES _____ 3.50

PARMESAN & TRUFFLE
OIL FRIES, SPRING
ONION & CHIVES _____ 4.50

BALSAMIC ROASTED
NEW POTATOES _____ 4.00

MEDLEY OF GREEN
VEGETABLES, HERB BUTTER *v* _____ 4.5

TOMATO & RED
ONION SALAD *v* _____ 3.5

DESSERTS

VANILLA POACHED
WHITE PEACHES _____ 7.50

white chocolate mousse, mini apricot jam
doughnut, golden sultanas *v*

BAILEYS & SALTED
CARMEL CHEESECAKE _____ 8.00

toasted banana, dark chocolate sauce, salted caramel ice cream.

SICILIAN LEMON TART _____ 7.00

Italian meringue, textures of raspberry, candied mint. *v*

SELECTION OF LUXURY
ICE CREAMS & SORBETS _____ 5.50

please ask for flavours. *v vgf*

CHEESE PLATE _____ 8.50

with damson plum jelly, fig & almond wheel,
farmhouse crackers *v vgf*

FREE WI-FI FOR CUSTOMERS

WWW.BOLEROVENUES.COM

 BOLERO BAR & KITCHEN

 BOLEROWORCESTER

 BOLEROVENUES

BAR@BOLEROVENUES.COM

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DESIGN BY 773C