

## BOLERO

BAR & KITCHEN

### APPETISERS

**GRILLED PITA + DIPS** \_\_\_\_\_ 5.00

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

**MARINATED OLIVES** \_\_\_\_\_ 3.50

Kefalonian style marinated olives *ve vgl*

**CIABATTA TOASTS** \_\_\_\_\_ 4.50

olive oil & balsamic vinegar, salsa verdi. *ve*

### STARTERS

**SPICED, HONEY ROASTED  
PARSNIP & TAHINI SOUP** \_\_\_\_\_ 5.55

with toasted sesame seeds, parsnip crisps. *ve*

**SALT & PEPPER FRIED SQUID** \_\_\_\_\_ 8.00

roasted red pepper aioli, dressed leaves.

**SPICY LAMB SKEWERS** \_\_\_\_\_ 8.50

Greek salad, tzatziki, grilled pita.

**BAKED CAPRICORN GOATS CHEESE  
& TAPENADE FILO PARCEL** \_\_\_\_\_ 6.50

green bean salad, spiced tomato chutney. *ve*

**CHICKEN LIVER &  
WILD MUSHROOM PÂTÉ** \_\_\_\_\_ 7.00

cognac jelly, pickled shallot salad, caramelized onion bread.

**CONFIT OF SALT CURED SALMON** \_\_\_\_\_ 8.50

Mediterranean potato salad, tomato & olive oil dressing, dill crème fraîche.

### MAINS

**STICKY WHISKY  
BARBECUE BEEF RIB** \_\_\_\_\_ 18.00

spiced buttered corn cobette, herb mashed potato, crispy onions.

**PAN ROASTED  
HADDOCK FILLET** \_\_\_\_\_ 16.50

herb crust, smokey Tuscan style white bean stew, mussels & clams, n'duja jam.

**SLOW COOKED LAMB  
SHOULDER PRESSÉ** \_\_\_\_\_ 18.50

rosemary gnocchi, chargrilled artichokes, roasted squash, tomato & oregano sauce, salsa verdi.

**PAN ROASTED  
CHICKEN SUPREME** \_\_\_\_\_ 16.50

mushroom & Marsala wine cream sauce, buttered greens, pilaf rice. *ve*

**CHICK PEA & LENTIL FRITTERS** \_\_\_\_\_ 15.00

butternut squash, sweet potato & kale ragu, glazed feta. *ve vgl*

**SEAFOOD LINGUINE** \_\_\_\_\_ 14.00

roasted garlic & parsley butter, chilli flakes, lemon zest.

**SHREDDED CHICKEN & WILD  
MUSHROOM FETTUCCINI** \_\_\_\_\_ 14.00

tarragon, truffle & parmesan cream.

**DRY AGED BEEF BURGER** \_\_\_\_\_ 14.00

crispy pancetta, dolcelatte, rocket, toasted brioche bun.

**CRISPY PARMESAN COATED  
CHICKEN BURGER** \_\_\_\_\_ 12.00

n'duja jam, gem lettuce, vine tomato, toasted brioche bun.

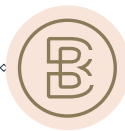
### SHARERS

**HOT MEZE** \_\_\_\_\_ 19.50

spicy lamb skewers, marinated chicken skewers, slow cooked shredded lamb shoulder in tomato & oregano sauce, grilled halloumi, homemade falafel, chargrilled vegetables, tzatziki, toasted pita.

**VEGGIE MEZE** \_\_\_\_\_ 17.00

hummus, baba ganoush, smokey Tuscan style white bean stew, homemade falafel, grilled halloumi, mixed olives, chargrilled Mediterranean vegetables, tzatziki, toasted pita. *ve vgl*



# 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*

- 10OZ RUMP \_\_\_\_\_ 18.00
- 10OZ RIBEYE \_\_\_\_\_ 22.00

## STEAK SAUCES & BUTTER

**CREAMY DOLCELATTE & WHITE WINE** 2.50

**PEPPERCORN & BRANDY CREAM** 2.50

**MARROW BONE & RED WINE JUS** 2.50

**TARRAGON & PINK PEPPERCORN BUTTER** 2.00

**GARLIC & PARSLEY BUTTER** 1.50

*Add two fried Weston Hall Farm free range eggs* 1.50

## SIDES

**RUSTIC SKIN ON FRIES** \_\_\_\_\_ 3.50

**PARMESAN & TRUFFLE OIL FRIES, SPRING ONION & CHIVES** \_\_\_\_\_ 4.50

**HOUSE MIXED SALAD, CITRUS & HERB DRESSING** \_\_\_\_\_ 3.00

**SEASONAL VEGETABLES, TARRAGON & PINK PEPPERCORN BUTTER** \_\_\_\_\_ 3.5

**ROCKET, RED ONION & PARMESAN SALAD** \_\_\_\_\_ 3.5

**SPICED BUTTERED CORN COBETTES** \_\_\_\_\_ 4.5

## DESSERTS

**VANILLA AND CINNAMON POACHED PEARS** \_\_\_\_\_ 7.50  
baklava, iced honey & lemon Greek yoghurt. *ve*

**SPICED PLUM TART** \_\_\_\_\_ 7.00  
hazelnut oat crumble, stem ginger ice cream, oat milk custard. *ve*

**BOLERO NEAPOLITAN ICE CREAM** \_\_\_\_\_ 6.50  
strawberry & cream, double Belgian chocolate & vanilla ice creams between crisp pastry wafers, with crème chantilly & berries. *ve*

**SELECTION OF LUXURY SORBETS** \_\_\_\_\_ 5.50  
with berries & fruit sauce please ask for flavours. *ve*

**BRITISH CHEESE BOARD** \_\_\_\_\_ 8.50  
with farmhouse crackers, fig & almond wheel, homemade chutney & damson plum jelly. *ve*

**BOLERO SHARING DESSERT FOR 2** \_\_\_\_\_ 12.00  
please ask for details, changes weekly.

**FREE WI-FI FOR CUSTOMERS**

**WWW.BOLEROVENUES.COM**

 **BOLERO BAR & KITCHEN**

 **BOLEROWORCESTER**

 **BOLEROVENUES**

BAR@BOLEROVENUES.COM

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DESIGN BY 773C