

DAYTIME MENU

12.00-5.00pm (SUBJECT TO AVAILABILITY)

STARTERS

**SPICED HONEY ROASTED
PARSNIP & TAHINI SOUP** ————— 5.50

toasted sesame seeds, parsnip crisps ^{ve}

SALT & PEPPER FRIED SQUID ——— 8.00

roasted red pepper aioli dressed leaves

SPICY LAMB SKEWERS ————— 8.50

tzatziki, Greek salad, 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 fraiche

DESSERTS

**BOLERO SHARING
DESSERT FOR 2** ————— 12.00

(please ask for details, changes weekly)

**BRITISH CHEESE BOARD WITH
FARMHOUSE CRACKERS** ————— 8.50

fig & almond wheel, homemade chutney & damson plum jelly ^{ve}

**BOLERO NEAPOLITAN
ICE CREAM** ————— 6.50

strawberry & cream, double Belgian chocolate & vanilla bean ice creams between crisp pastry wafers, with crème chantilly & berries ^{ve}

**SELECTION OF
LUXURY SORBETS** ————— 5.50

with berries & fruit sauce. ^{ve}

ROASTS & MAINS

All roasts served with duck fat and dripping roast potatoes, cauliflower and broccoli cheese, honey and sesame roasted parsnips & seasonal vegetables

**DRY AGED TOPSIDE
OF ANGUS BEEF** ————— 15.00

Dry aged topside of Angus beef, roast celeriac, Yorkshire pudding, pan gravy

**SLOW COOKED SHOULDER
OF SOUTH WEST LAMB** ————— 16.00

roast red onion, apricot stuffing, red wine, mint & roast garlic gravy

**PAN ROASTED SUPREME OF
COTSWOLD CHICKEN** ————— 14.00

sage & onion stuffing, pigs in blankets, thyme & Madeira gravy

CHICK PEA & LENTIL FRITTERS — 15.00

butternut squash, sweet potato & kale ragu, glazed feta ^{ve} ^{vega}

PAN ROASTED HADDOCK FILLET - 16.50

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

SEAFOOD LINGUINE ————— 14.00

roasted garlic & parsley butter, chilli flakes, lemon zest

**SHREDDED CHICKEN & WILD
MUSHROOM FETTUCCHINI** ————— 14.00

tarragon, truffle & parmesan cream

MINI MENU

ANY HALF ROAST ————— 7.00

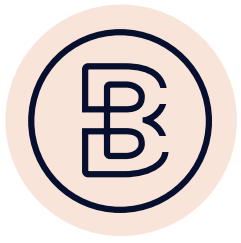
CHICKEN, CHIPS, PEAS & GRAVY - 6.50

CHEESE BURGER & CHIPS ————— 7.5

**CHICKEN SALAD WITH TOMATO,
PEPPERS & CUCUMBER** ————— 5.5

**GRILLED HADDOCK, CHIPS &
PEAS/MASH & VEGETABLES** ————— 7.5

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



EVENING MENU

5.00-8.30pm

SMALL PLATES

SALT & PEPPER SQUID _____ 5.00
roasted red pepper aioli

**STICKY WHISKY BARBECUE
BEEF SHORT RIB BITES** _____ 5.00
lemon & herb crumb

**SEARED 32 DAY DRY AGED
ANGUS RUMP STEAK** _____ 5.00
fries and a pepper sauce

**MINI HADDOCK & SPRING
ONION FISHCAKES** _____ 5.00
n'duja jam

GRILLED HALLOUMI _____ 5.00
balsamic glaze, honey roasted figs, rocket salad ^v

**SLOW COOKED SHREDDED
LAMB SHOULDER** _____ 5.00
in tomato & oregano sauce

GRILLED PITA _____ 5.00
Hummus, baba ganoush, tzatziki ^v

LARGE PLATES

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 ^{v,VEA}

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

SIDES

RUSTIC SKIN ON FRIES _____ 3.50

PARMESAN & TRUFFLE FRIES _____ 4.50
Parmesan & truffle oil fries, spring onion & chives

DESSERTS

**BOLERO SHARING
DESSERT FOR 2** _____ 12.00
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**BRITISH CHEESE BOARD WITH
FARMHOUSE CRACKERS** _____ 8.50
fig & almond wheel, homemade chutney & damson plum jelly ^v

**BOLERO NEAPOLITAN
ICE CREAM** _____ 6.50
strawberry & cream, double Belgian chocolate
& vanilla bean ice creams between crisp pastry
wafers, with crème chantilly & berries ^v

**SELECTION OF
LUXURY SORBETS** _____ 5.50
with berries & fruit sauce. ^v

STEAKS

*served with rustic fries, steak garni,
rocket, red onion & parmesan salad*

RUMP STEAK _____ 18.00
RIBEYE STEAK _____ 22.00

Sauces

Peppercorn & brandy cream sauce _____ 2.50
Creamy dolcelatte & white wine sauce _____ 2.50
Roasted garlic & parsley butter _____ 1.50