

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 qsr*

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 fraiche.

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.

**BRONZE CROWN TURKEY &
SMOKED BACON BALLOTINE** _____ 16.50

Chestnut, sage, onion and sausage meat stuffing, duck fat roast potatoes, pan gravy, cranberry and orange sauce.

CHICK PEA & LENTIL FRITTERS _____ 15.00

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

SEAFOOD LINGUINE _____ 14.90

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** _____ 12.90

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

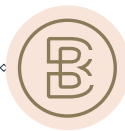
SHARERS

HOT MEZE _____ 19.90

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 _____ 18.00

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



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 _____ 19.90
10OZ RIBEYE _____ 25.00

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 _____ 4.00

PARMESAN & TRUFFLE OIL FRIES, SPRING ONION & CHIVES _____ 4.90

HOUSE MIXED SALAD, CITRUS & HERB DRESSING _____ 4.00

SEASONAL VEGETABLES, TARRAGON & PINK PEPPERCORN BUTTER _____ 4.50

ROCKET, RED ONION & PARMESAN SALAD _____ 4.00

SPICED BUTTERED CORN COBETTES _____ 4.50

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 _____ 5.90
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.

CHRISTMAS PUDDING _____ 7.00
Brandy cream sauce, vanilla ice cream. *ve*

FREE WI-FI FOR CUSTOMERS
WWW.BOLEROVENUES.COM

 **BOLERO BAR & KITCHEN**

 **BOLEROWORCESTER**

 **BOLEROVENUES**

BAR@BOLEROVENUES.COM

01905 22220

DESIGN BY 773C