



SUNDAY 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
ice creams between crisp pastry wafers, with crème chantilly & berries ^{ve}

SELECTION OF LUXURY SORBETS _____ 5.50
with berries & fruit sauce. ^{ve}

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CHRISTMAS PUDDING _____ 7.00
Brandy cream sauce, vanilla ice cream. ^{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

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} ^{vega}

PAN ROASTED HADDOCK FILLET - 16.50
herb crust, smokey Tuscan style white bean stew, mussels and clams, n'duja jam

SEAFOOD LINGUINE _____ 14.90
roasted garlic & parsley butter, chilli flakes, lemon zest

SHREDDED CHICKEN & WILD MUSHROOM FETTUCCINI _____ 14.00
tarragon, truffle & parmesan cream

MINI MENU

ANY HALF ROAST _____ 7.00

CHICKEN, CHIPS, PEAS & GRAVY - 6.50

CHEESE BURGER & CHIPS _____ 7.50

CHICKEN SALAD WITH TOMATO, PEPPERS & CUCUMBER _____ 5.50

GRILLED HADDOCK, CHIPS & PEAS/MASH & VEGETABLES _____ 7.50

PASTA IN TOMATO SAUCE, TOPPED WITH CHEESE _____ 5.00
(ADD CHICKEN 1.5)

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.