



**BOLERO**  
BAR & KITCHEN

## APPETISERS

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

hummus, tomato and chilli dip, tzatziki, grilled pita. *v*

**HOMEMADE FOCACCIA** \_\_\_\_\_ 4.00

Sea salt, caramelised red onion and rosemary with olive oil and balsamic dip *ve*

**MIXED OLIVES** \_\_\_\_\_ 3.50

Marinated in herbs, chilli and garlic. *ve*

## STARTERS

**FLASH FRIED OCTOPUS** *qf* \_\_\_\_\_ 8.50

Red pepper, chilli, garlic, fresh herbs, toasted Ciabatta

**SPICY LAMB SKEWERS** \_\_\_\_\_ 9.00

**MARINATED CHICKEN SKEWERS** \_\_\_\_\_ 7.00

**KÖFTE LAMB SKEWERS** \_\_\_\_\_ 8.00

Greek salad, grilled pita, tzatziki.

**CRISPY COATED SALT AND PEPPER SQUID** \_\_\_\_\_ 8.00

Aioli, summer leaf salad.

**SMOKED HADDOCK AND SPRING ONION FISHCAKES** \_\_\_\_\_ 6.95

Truffle and tarragon mayo, soft boiled egg, sun blushed tomato.

**SIGARA BÖREGI** *v* \_\_\_\_\_ 6.50

(fried pastry cigars filled with cottage cheese and flat leaf parsley) Sun blushed tomato and rocket salad.

**BURRATA, HERITAGE TOMATO AND RED ONION SALAD** *veqf* \_\_\_\_\_ 7.25

Wild rocket leaves, Basil dressing, freshly milled black pepper.

**CHARGRILLED JUMBO PRAWNS** \_\_\_\_\_ 9.50

Served simply with garlic and chilli butter, aioli and toasted Ciabatta

**ORGANIC OAK SMOKED SALMON** - 7.95

Caper and shallot dressing, dill sour cream, wholemeal bread

## FISH

**WHOLE GRILLED SEA BASS** *qf* \_\_\_\_\_ 19.50

Stuffed with spinach, sun blushed tomato and red pepper, with sauté potatoes and asparagus and fresh tomato dressing.

**SALMON STEAK** *qf* \_\_\_\_\_ 18.00

Fish stock poached potatoes, Escabeche dressing, shaved fennel and cucumber salad, dill sour cream.

**CHARGRILLED SWORDFISH STEAK** *qf* \_\_\_\_\_ 18.50

Classic Nicoise salad, soft boiled egg, herb dressing.

**GRIDDLED SCOTTISH SCALLOPS** *qf* 18.00

Garden pea, spring onion and mascarpone risotto, caramelised pancetta, sage butter.

## SALAD & PASTA

**SUMMER SALAD** *v* \_\_\_\_\_ 10.00

WITH FREE RANGE CHICKEN \_\_\_\_\_ 13.50

WITH GARLIC AND CHILLI GRILLED JUMBO PRAWNS \_\_\_\_\_ 15.00

Summer tomatoes, onions and peppers, cucumber and shaved fennel, baby leaves, Croutons, Herb dressing.

**SMOKED AND POACHED SALMON LINGUINE** \_\_\_\_\_ 15.00

Asparagus, white wine and dill cream, salmon caviar.

**CHARGRILLED CHICKEN AND RED PESTO LINGUINE** \_\_\_\_\_ 13.00

Roasted red peppers, baby leaf spinach, cream, Parmesan.

## SHARERS

**HOT MEZE** \_\_\_\_\_ 24.00

Lamb skewers, chicken skewers, Turkish garlic sausage, halloumi, falafel, chargrilled Mediterranean vegetables, tzatziki, grilled pita bread.

**VEGGIE MEZE** \_\_\_\_\_ 20.00

Hummus, marinated mixed olives, chilli and tomato dip, homemade falafel, grilled halloumi, Burrata, chargrilled vegetables, tzatziki, grilled pita bread. *v*

**FISH MEZE** \_\_\_\_\_ 22.00

Salt and pepper squid, Organic oak smoked salmon, fried octopus, smoked haddock fishcakes, Roasted garlic and lemon aioli, dill and cucumber salad, Fresh bread



# BOLERO GRILL

*All served with paprika salted rustic fries, greek salad and grilled green pepper.*

- 10<sup>0Z</sup> PRIME RIBEYE STEAK** ————— 22.00
- 10<sup>0Z</sup> ONGLETTE STEAK** ————— 18.00
- 12<sup>0Z</sup> PICHANA TOP RUMP CAP STEAK** ————— 20.00
- 10<sup>0Z</sup> GRADE A5 WAGYU** ————— *Subject to availability* ————— 39.50  
Served with Buttered asparagus, herb grilled tomato, forest mushrooms, rustic fries & Greek salad.
- ½ CATALAN STYLE GRILLED CHICKEN** ————— 15.00
- MIXED MEDITERRANEAN GRILL** ————— 20.00  
Lamb skewers, chicken skewers, lamb köfte, Turkish garlic sausage, hot wings, tzatziki, grilled pita bread.
- 35<sup>0Z</sup> COTE DE BOEUF FOR 2** ————— 75.00  
Green summer vegetables, Garlic sausage and sweet corn mac n triple cheese, bone marrow jus.

## STEAK SAUCES & BUTTER

- 3 PEPPERCORN AND BRANDY** <sup>GF</sup> ————— 2.50
- BLUE CHEESE AND WHITE WINE** <sup>GF</sup> ————— 2.50
- RED WINE AND BONE MARROW JUS** <sup>GF</sup> ————— 2.50
- GARLIC AND PARSLEY BUTTER SAUCE** <sup>GF</sup> ————— 1.50

## STEAK EXTRAS

- FRIED EGGS** WESTON HALL FARM FREE RANGE EGGS <sup>GF</sup> ————— 2.00
- CRISPY CAJUN FRIED ONIONS** ————— 3.00
- CHILLI & GARLIC GRILLED JUMBO PRAWNS** <sup>GF</sup> — 9.00
- ROASTED SPLIT MARROW BONE** <sup>GF</sup> ————— 3.00

# SIDES

- RUSTIC FRIES WITH PAPRIKA SALT** ————— 3.50
- PARMESAN AND TRUFFLE RUSTIC FRIES WITH SPRING ONION AND CHIVES** ————— 5.00
- GARLIC SAUSAGE & SWEETCORN MAC<sup>N</sup>CHEESE** ————— 9.00
- HERB BUTTERED NEW POTATOES** ————— 4.00
- FRESH GREEK SALAD** ————— 4.00
- GREEN VEGETABLES WITH HERB DRESSING** ————— 4.50
- SPICED BUTTERED CORN COBETTES** ————— 3.50

# STREET FOOD

**HOT WINGS** <sup>GF</sup> ————— ½ kg 8.00  
Marinated for 12 hours in aromatic spices and citrus, simply grilled until crispy, topped with spring onion, fresh herbs, served with sour cream dip.

**10<sup>0Z</sup> DELMONICO TOP RIB CAP STEAK** ————— 16.50  
Mac and triple cheese, Cajun fried onions, grill sauce.

**BEEF RIB AND MAC BURGER** — 14.00  
6oz, dry aged beef pattie, topped with sticky whiskey bbq beef rib, Mac n triple cheese, homemade burger sauce, Pickles, toasted brioche bun, served with rustic fries.

**CHARGRILLED CHICKEN BURGER** 13.00  
Shredded lettuce, vine tomatoes, maple smoked bacon, melted cheddar, homemade burger sauce, toasted brioche bun. Served with rustic fries.

**VEGGIE BURGER** <sup>V</sup> ————— 12.00  
Falafel pattie, grilled halloumi, Shredded salad, heritage tomato, blistered red peppers, Tzatziki, toasted brioche bun. Served with rustic fries

**STICKY BARBECUE BEEF RIB DIRTY FRIES** ————— 12.00  
Red onions and peppers, 3 cheese melt, hot sauce.

# DESSERTS

**MANGO AND PASSION FRUIT POSSET** ————— 7.00  
pineapple salsa, vanilla sable biscuits

**BAILEYS AND SALTED CARAMEL CHEESE CAKE** ————— 7.50  
toasted banana, salted caramel ice cream

**FLOURLESS CHOCOLATE BROWNIE** ————— 7.00  
Crystallised hazelnuts, fresh strawberries, Strawberry jelly, clotted cream

**LOCAL CHEESE SELECTION** — 7.00  
farmhouse biscuits, apricot, apple and rosemary chutney, grapes and celery

**SELECTION OF LUXURY ICECREAM** ————— 5.00  
with homemade sauce and Rossini curl

**A SELECTION OF MOVENPICK SORBET** ————— 5.00  
with fresh berries, rossini curl and fruit sauce