



# BOLERO

BAR & KITCHEN

## APPETISERS

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

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

**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

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

Roasted Garlic and lemon aioli, summer leaf salad.

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

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

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

Greek salad, grilled pita, tzatziki.

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

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

**SIGARA BÖREGI** *ve* \_\_\_\_\_ 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** *ve* \_\_\_\_\_ 7.25

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

**ORGANIC OAK SMOKED SALMON** - 7.95

Caper and shallot dressing, dill sour cream, wholemeal bread.

## ROASTS & MAINS

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

**ROAST 32 DAY DRY AGED TOPSIDE OF GRASS FED BEEF** \_\_\_\_\_ 16.00

Roast Celeriac, Yorkshire pudding, braised shallots, Duck fat and dripping roast potatoes, red wine pan gravy.

**ROAST FREE RANGE COTSWOLD WHITE CHICKEN** \_\_\_\_\_ 14.00

Sage, sausage meat and onion stuffing, Pigs in blankets, bread sauce, duck fat and dripping roast potatoes, Thyme and Madeira gravy.

**ROAST LEG OF SOUTH WEST LAMB STUFFED WITH GARLIC, ROSEMARY AND MINT** \_\_\_\_\_ 18.00

Braised shallots, roast celeriac, duck fat and dripping roast potatoes, redcurrant and mint gravy.

**ROOT VEGETABLE AND SPINACH WELLINGTON** *ve* \_\_\_\_\_ 14.00

Sea salt and rosemary roasted new season potatoes, vegetable gravy.

**SALMON STEAK** *ve* \_\_\_\_\_ 18.00

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

**SUMMER SALAD** *ve* \_\_\_\_\_ 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.



# STREET FOOD

**HOT WINGS** <sup>GF</sup> \_\_\_\_\_ 1/2 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.

**10oz 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

# SIDES

**RUSTIC FRIES WITH PAPRIKA SALT** \_\_\_\_\_ 3.50

**PARMESAN AND TRUFFLE RUSTIC**

**FRIES WITH SPRING ONION AND CHIVES** \_\_\_\_\_ 5.00

**GARLIC SAUSAGE & SWEETCORN MAC'N'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

# CHILDRENS PORTIONS

*Portions for children under 12yr*

**CHOICE OF ANY 1/2 ROAST** \_\_\_\_\_ 8.00

With all the trimmings.

**LINGUINE PASTA** \_\_\_\_\_ 6.00

with tomato and herb sauce, melted cheese

With chicken \_\_\_\_\_ 7.50

**SUMMER SALAD** <sup>V</sup> \_\_\_\_\_ 5.00

WITH FREE RANGE CHICKEN \_\_\_\_\_ 7.00

WITH GARLIC AND CHILLI GRILLED JUMBO PRAWNS \_\_\_\_\_ 8.00

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

**CHEESE BURGER** \_\_\_\_\_ 7.00

lettuce, tomato, burger sauce, fries.

# LITTLE DESSERTS

**FLOURLESS CHOCOLATE BROWNIE** \_\_\_\_\_ 5.00

with fresh strawberries and ice cream

**SELECTION OF LUXURY ICECREAM**

One scoop \_\_\_\_\_ 1.50

Two scoops \_\_\_\_\_ 2.50

Three scoops \_\_\_\_\_ 3.50