

SUNDAY MENU

APPETISERS

- HOMEMADE SEA SALT & ROSEMARY FOCACCIA** _____ 6.00
Aged balsamic and olive oil
- MIXED OLIVES & FETA** _____ 4.95
Preserved lemon, chilli, rosemary ^{Vg/GF}
- BOQUERÓN'S** _____ 5.00
Marinated white anchovy fillets with pickled fennel, grain mustard and dill dressing ^{GF}
- BREAD AND DIP** _____ 5.50
Hummus, tzatziki, baba ganoush ^V
- NUTS** _____ 4.00
Sweet, salty, and spicy roasted nuts ^{Vg/GF}
- BRUSCHETTA** _____ 4.00
Tomato, mozzarella basil, olive oil, garlic ^{Vg}

STARTERS

- SOUP DU JOUR** _____ 6.50
Served with toasted sourdough ^{Vg/GF}
- SPICY LAMB SKEWERS** _____ 9.80
Trimmed leg marinated in Harissa served with greek salad, pitta & tzatziki
- SPICED CHICKEN SKEWERS** _____ 8.95
Chicken breast marinated in tumeric & cumin served greek salad, pitta & tzatziki
- SALT & PEPPER SQUID** _____ 9.00
Roast garlic & lemon dip, salad
- GARLIC MUSHROOM** _____ 8.00
Sautéed field & wild mushroom with garlic, white wine and parsley cream, sourdough ^V
- KING PRAWNS AND SCALLOPS** _____ 11.50
Pan fried king prawns and succulent Scottish scallops in garlic, chili & herb tomato sauce, chargrilled sourdough
- MEATBALLS** _____ 9.75
Traditional beef meatball, with pomodoro sauce mozzarella and parmesan shaving, sourdough ^{GF}

BOLERO GRILL

All items grilled over lava rocks and served with manchego, shallot & herb salad, paprika rustic fries, thyme & garlic roasted baby onion and balsamic glazed cherry tomatoes.

- 7OZ FILLET STEAK** _____ 29.00
- 12OZ PICHANA RUMP CAP STEAK** _____ 24.00
- 10OZ RIBEYE STEAK** _____ 26.00
- MIXED VEGETABLE & HALLOUMI SKEWERS** ^V _____ 19.00

SAUCES

- PEPPER CORN & COGNAC SAUCE** _____ 4.25
- CHIMICHURRI** ^{Vg/GF} _____ 4.25
- ROQUEFORT & THYME CHEESE SAUCE** ^V _____ 4.25
- RED WINE & BONE MARROW JUS** _____ 4.50

MAINS

- WILD MUSHROOM AND CHAMPAGNE RISOTTO** _____ 17.50
Finished with mascarpone, tarragon, truffle oil, poached egg and parmesan shavings ^{V/GF}
Add Scallops 6.00
- SALMON STEAK** _____ 18.50
Crushed new potato, tender stem, tomato, and lemon butter sauce
- CHICKEN SUPREME** _____ 17.50
Roasted chicken supreme, green pesto mash, green beans, creamy wild mushroom & shallot sauce

SIDES

- RUSTIC FRIES WITH PAPRIKA SALT** ^{Vg/GF} _____ 4.25
- DIRTY CHEESY FRIES** ^{Vg/GF} _____ 6.00
- BBQ BEEF BRISKET DIRTY FRIES** _____ 10.95
- PARMESAN TRUFFLE FRIES** ^V _____ 4.95
- NEW POTATOES MIXED HERBS** ^{Vg/GF} _____ 4.50
- GREEK SALAD – OLIVES, CUCUMBER FETA** ^V _____ 4.95
- BUTTERED MIXED GREENS** ^{Vg/GF} _____ 4.50
- CARROT AND POTATO DAUPHINOISE** ^{Vg/GF} _____ 6.95
- SWEET CORN MAC & CHEESE** ^V _____ 5.50

BOLERO

BAR & KITCHEN

ROASTS

All served with roast potatoes, roasted root vegetables, buttered green vegetables, vegetable puree, 5 cheese cauliflower bake & Yorkshire pudding and pan gravy

- BEEF TOPSIDE** _____ 18.50
Served pink, beef, rolled beef shin, roast baby onions
- SLOW ROAST LAMB LEG** _____ 19.00
Herb stuffed, lamb & mint croquette
- CHICKEN SUPREME** _____ 17.00
Pigs in blankets, thyme & cranberry stuffing
- NUT ROAST** _____ 14.00
Butternut squash, chestnuts, apricots, pine nut terrine with balsamic cherry tomatoes & roast baby onions, veg crisps & veg gravy

PASTA

- HOT SMOKED SALMON & TENDERSTEM TAGLIATELLE** _____ 17.95
With white wine & dill cream
- CHARGRILLED CHICKEN LINGUINE** _____ 16.50
Red pesto, garlic, basil, parmesan, and cream
- RED PESTO LINGUINE** _____ 12.95
Spinach, tender stem, parmesan, basil, pine nuts ^V
Add Seabass 6.50
- MEATBALLS TAGLIATELLE** _____ 16.75
Beef meatball, tomato sauce, basil, parmesan

BURGERS

All burgers served on toasted brioche bun with fries & salad

- WAGYU BEEF BURGER** _____ 16.00
6oz prime beef patty, BBQ pulled brisket, dill pickles, Mature cheddar, baby gem, tomato, sriracha mayo
- CHICKEN** _____ 15.00
Grilled Cajun chicken breast, smoked bacon, dill pickles, baby gem, beef tomato, Mature cheddar, roast garlic mayo
- FALAFEL & GRILLED HALLOUMI** _____ 14.00
Spiced chickpea patty roast pepper, pesto, grilled halloumi, tomato, baby gem, pickles
- THE ORIGINAL BOLERO LAMB BURGER** _____ 15.50
Spiced lamb burger, roasted red pepper, mint & garlic yogurt, shredded lettuce, smoked chilli relish, served between toasted pitta bread

DESSERTS

- BAILEYS AND SALTED CARAMEL CHEESECAKE** _____ 8.95
Served with hot chocolate shot & salted caramel ice cream
- VANILLA CREAM BRULÉE** _____ 8.75
Fresh berries, shortbread
- CHOCOLATE FUDGE BROWNIE** _____ 8.50
Crystallised hazelnuts, strawberries, vanilla ice cream
- CHEESE BOARD** _____ 8.95
4 luxury cheeses (ask server) served with grapes, biscuits, celery & onion chutney
- SELECTION OF LUXURY ICECREAM** _____ 5.00
- A SELECTION OF SORBET** _____ 5.00

CHILDRENS PORTIONS

Portions for children under 12yr.

- CHOICE OF ANY ½ ROAST** _____ 8.50
With all the trimmings.
- LINGUINE PASTA** _____ 7.00
With tomato and herb sauce, melted cheese
- _____ 9.00
With chicken
- CHEESE BURGER** _____ 7.00
Lettuce, tomato, burger sauce, fries

LITTLE DESSERTS

- CHOCOLATE BROWNIE** _____ 5.00
Raspberry Sorbet & fruit
- SELECTION OF ICE CREAM**
- One scoop _____ 1.50
- Two scoops _____ 2.50
- Three scoops _____ 3.50