

12 PM - 5 PM

BRUNCH & LUNCH

MENEMEN (TURKISH EGGS) 10.95

Two poached eggs in a pepper and tomato sauce, feta crumble, toasted pita bread ^V

HOT SMOKED SALMON & SCRAMBLED EGGS ON TOAST 9.95

Cherry tomato, feta, spring onion

CLASSIC BENEDICT 10.75

Poached eggs, smoked streaky bacon, hollandaise sauce, toasted sourdough

SALMON ROYALE 10.75

Poached eggs, hot smoked salmon, hollandaise sauce, toasted sourdough

MUSHROOM FLORENTINE 10.50

Poached eggs, Pan fried mushrooms, spinach, hollandaise sauce, toasted sourdough ^V

SMOKED STREAKY BACON BAP 8.50

Bacon, fried egg, brioche bun

SCOTCH PANCAKES 9.05

Smoked streaky bacon, maple syrup.

Add a fried egg - 2.00

SOURDOUGH SANDWICHES

Served with Salad & Fries

CHARGRILLED CHICKEN CLUB 11.50

Chargrilled chicken, smoked streaky bacon, fried egg, mixed leaves, lemon & garlic aioli

CHARGRILLED STEAK 12.50

Chargrilled rump steak, caramelised red onions, blue cheese, rocket

MED VEGS AND HALLOUMI 9.50

Chargrilled Mediterranean vegetables, grilled halloumi, basil, balsamic drizzle ^V

WRAPS

Served with Salad & Fries

CHICKEN GYROS 9.50

Shredded char-grilled chicken, tzatziki, shredded salad

MEATBALL 10.95

Homemade beef meatballs in rich plum tomato sauce, with melting mozzarella and fresh basil

JACKFRUIT VEGGIE 9.00

Barbecue jackfruit, chargrilled Mediterranean vegetables, crumbled feta ^V

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.

^V VEGAN ^{V&A} VEGAN OPTION AVAILABLE ^V VEGETARIAN ^{GF} GLUTEN FREE ^{G&A} GLUTEN FREE OPTION AVAILABLE

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL.



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}	

TAPAS DEAL (EVERYDAY UNTIL 6:30PM)
Share any 3 appetisers or starters for **18.50** or 5 for **29.50**
*1.50 supplement

STARTERS/TAPAS

SOUP DU JOUR	6.50
Served with toasted sourdough ^{Vg/GF}	
LOBSTER CROQUETTE*	9.75
Lemon garlic aioli, shaved parmesan, pickled fennel & charred lime	
SPICY LAMB SKEWERS*	9.80
Trimmed leg marinated in Harissa served with greek salad, pitta & tzatziki	
CHICKEN SKEWERS*	8.50
Chicken breast marinated in tumeric & cumin served greek salad, pitta & tzatziki	
SALT & PEPPER SQUID	8.95
Roast garlic & lemon dip, salad	
KING PRAWNS AND SCALLOPS*	11.50
Pan fried king prawns and succulent Scottish scallops in garlic, chili & herb tomato sauce, chargrilled sourdough	
GARLIC MUSHROOM	8.00
Sautéed field & wild mushroom with garlic, white wine and parsley cream, sourdough ^V	
GLAZED CHICKEN	7.95
Honey and lemon glazed spicy chicken bites	
MEATBALLS*	9.75
Traditional beef meatball, with pomodoro sauce mozzarella and parmesan shaving, sourdough ^{GF}	
WILD MUSHROOM ARANCINI	6.95
Fried breaded wild mushroom into rice balls, served with truffle mayo ^V	
FLASH FRIED OCTOPUS*	8.95
Spring onion, peppers, olive oil, red pepper sauce	
LES MOULES MARINIÈRE	8.50
Steamed mussels in white wine, shallots, garlic, cream, finished with flat leaf parsley and lemon zest, served with warm sourdough	

MAINS

WILD MUSHROOM AND CHAMPAGNE RISOTTO	17.50
Finished with mascarpone, tarragon, truffle oil, poached egg, and parmesan shavings ^{V/GF}	
<i>Add Scallops</i>	6.00
PAN SEARED GRESSINGHAM DUCK BREAST	19.00
Served with potato Dauphinoise glazed carrot, black berry and sticky red wine reduction	
SLOW-COOKED LEG OF LAMB	19.50
Basil & parsley stuffed rolled leg, parmesan mash, roast carrots, salsa Verde ^{GF}	
PAN ROASTED SEABASS	18.50
Baby potato and fennel, tarragon cream, garden peas, spring onion	
SALMON STEAK	18.50
Crushed new potatoes, tender stem, tomato, and lemon butter sauce ^{GF}	
CHICKEN SUPREME	17.95
Roasted chicken supreme, green pesto mash, green beans, creamy wild mushroom & shallot sauce	
LAMB TAGINE	18.95
Slow cooked spiced lamb tagine, sweet prunes, apricot, fruity couscous, tzatziki, toasted pitta bread ^{GF}	

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	
<i>Add Seabass</i>	6.50
MEATBALLS TAGLIATELLE	16.75
Beef meatball, tomato sauce, basil, parmesan	

SALADS

CHARGRILLED CHICKEN	12.95
baby gem lettuce, croutons, white anchovy's fillets, crispy pancetta, boiled egg, parmesan, dressing	
MEDITERRANEAN VEGETABLE AND GRILLED HALLOUMI	11.50
Served with crisp gem lettuce, balsamic glaze and fresh basil ^V	
WARM SALMON NIÇOISE	14.95
Hot smoked salmon, olives, new potato, green beans, cherry tomato, red onion, basil, olive oil	

ALL DAY MENU

BOLERO GRILL

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

7OZ FILLET STEAK	29.00
12OZ PICHANA RUMP CAP STEAK	24.00
10OZ RIBEYE STEAK	26.00
CHARGRILLED OCTOPUS	22.95
MIXED VEGETABLE & HALLOUMI SKEWERS ^V	19.00
MEDITERANEAN MIXED GRILL	21.95
Spicy lamb/chicken skewers, kofte lamb kebab, grilled Turkish garlic sausage, Greek salad, tzatziki, pitta	
WHOLE SEABASS	19.50
32OZ BOSTON RIB STEAK <i>for 2 to share</i>	70.00
Garlic sausage, sweet corn mac & triple cheese, fries, mixed green, choice of 2 sauces	
FISH MIXED GRILL <i>for 2 to share</i>	45.00
Grilled salmon, seabass, Succulent Scottish scallops, salt pepper squid, lobster croquette, king prawns, Greek salad, tartar sauce	

~~~~~

## SAUCES

|                                                        |      |
|--------------------------------------------------------|------|
| <b>PEPPER CORN &amp; COGNAC SAUCE</b>                  | 4.25 |
| <b>CHIMICHURRI <sup>Vg/GF</sup></b>                    | 4.25 |
| <b>ROQUEFORT &amp; THYME CHEESE SAUCE <sup>V</sup></b> | 4.25 |
| <b>RED WINE &amp; BONE MARROW JUS</b>                  | 4.50 |

## SHARERS *For 2 to share*

|                                                                                                                                           |       |
|-------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>HOT MEZE</b>                                                                                                                           | 28.00 |
| Chicken/lamb skewers, lamb kofta med veg, halloumi, Garlic sausage, mint and garlic yogurt, olives pitta, falafel, Greek salad            |       |
| <b>FISH MEZE</b>                                                                                                                          | 25.00 |
| Hot smoked salmon, anchovies, king prawns, salt & pepper squid, olives, aioli, med veg, pitta, fennel & caper salad                       |       |
| <b>VEGETERIAN MEZE</b>                                                                                                                    | 22.00 |
| Chargrilled vegetables, stuffed pepper, grilled halloumi, olives, falafel, mint and garlic yogurt, hummus pitta, Greek salad <sup>V</sup> |       |
| <b>BAKED CEMBERT</b>                                                                                                                      | 15.75 |
| Stuffed peppers, rosemary, garlic & honey, sourdough, spiced tomato chutney                                                               |       |

## BURGERS

*All burgers served on toasted brioche bun with fries & salad*

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

## SIDES

|                                                         |       |
|---------------------------------------------------------|-------|
| <b>RUSTIC FRIES WITH PAPRIKA SALT <sup>Vg/GF</sup></b>  | 4.25  |
| <b>DIRTY CHEESY FRIES <sup>Vg/GF</sup></b>              | 6.00  |
| <b>BBQ BEEF BRISKET DIRTY FRIES</b>                     | 10.95 |
| <b>PARMESAN TRUFFLE FRIES <sup>V</sup></b>              | 4.95  |
| <b>NEW POTATOES MIXED HERBS <sup>V/GF</sup></b>         | 4.50  |
| <b>GREEK SALAD – OLIVES, CUCUMBER FETA <sup>V</sup></b> | 4.95  |
| <b>BUTTERED MIXED GREENS <sup>Vg/GF</sup></b>           | 4.50  |
| <b>POTATO DAUPHINOISE <sup>Vg/GF</sup></b>              | 6.95  |
| <b>SWEET CORN MAC &amp; CHEESE <sup>V</sup></b>         | 5.50  |

## DESSERTS

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

*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.

<sup>Vg</sup> VEGAN <sup>VgA</sup> VEGAN OPTION AVAILABLE <sup>V</sup> VEGETARIAN <sup>GF</sup> GLUTEN FREE <sup>GFA</sup> GLUTEN FREE OPTION AVAILABLE  
A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL.