

SUNDAY MENU

APPETISERS

HOMEMADE GARLIC & SEA SALT FOCACCIA ^{VG} _____ 6.50

Aged balsamic and extra virgin olive oil dip.

TOASTED PITA AND DIPS _____ 5.50

Tzatziki, tomato and chilli dip, sun blushed tomato and red pepper hummus ^{VG/VGA/GFA}

MIXED OLIVES & FETA _____ 4.95

Marinated with chilli, orange, thyme, and rosemary ^{V/GF/VGA}

SPICED NUTS _____ 4.50

Sweet, salty, and spicy roasted mixed nuts ^{V/VE/GF}

BRUSCHETTA _____ 4.00

Toasted ciabatta, topped with Vine tomato, garlic, basil, extra virgin olive oil and smoked salt ^{V/VG/GFA}

STARTERS

SPICY AND SUCCULENT LAMB LEG SKEWERS _____ 9.95

Trimmed prime leg marinated in Harissa served with Greek salad, toasted pitta, and tzatziki ^{GFA}

TENDER MARINATED CHICKEN BREAST SKEWERS _____ 8.50

Tender chicken breast pieces marinated in cumin and turmeric served with Greek salad, toasted pitta, and tzatziki ^{GFA}

CRISPY COATED SALT & PEPPER SQUID _____ 9.25

Smoked garlic aioli, chargrilled lime, salad

KING PRAWNS AND SCALLOP PIL PIL _____ 11.50

Pan fried king prawns and succulent Scottish scallops in garlic, chili & herb tomato sauce ciabatta ^{GF}

PORCINI MUSHROOM & BABY MOZZARELLA ARANCINI _____ 8.90

Fried breaded porcini mushroom and mozzarella rice balls, served with tarragon and black truffle mayo ^V

KOFTE LAMB MEATBALLS _____ 9.75

Vine tomato sauce, mint labneh and crumbled feta cheese with toasted Lebanese Flat bread

BOLERO GRILL

All items grilled over lava rocks and served with parmesan and red onion salad, fries, and balsamic roasted cherry vine tomatoes.

7^{OZ} DRY AGED FILLET MIGNON STEAK _____ 32.00

12^{OZ} PICHANA TOP RUMP CAP STEAK _____ 29.50

10^{OZ} PRIME HEREFORD RIBEYE STEAK _____ 32.00

SAUCES

PEPPER CORN & COGNAC SAUCE ^{GF} _____ 4.25

CHIMICHURRI ^{VG/GF/V} _____ 4.25

ROQUEFORT & THYME CHEESE SAUCE ^V _____ 4.25

RED WINE _____ 4.25

MAINS

ESCALOPE OF LOCH DUART SALMON _____ 19.50

Parmesan and herb mashed potato charred tender stem broccoli, samphire, and sauce vierge ^{GF}

CHARGRILLED CHICKEN AND BROCCOLI LINGUINE _____ 17.75

With roasted garlic, sundried tomato, red peppers, basil, pine nuts in a chicken stock, finished with Reggiano parmesan

RICOTTA AND SPINACH TORTELLINI _____ 14.50

Tomato and herb sauce, Parmesan ^V

DRY AGED BRISKET AND WAGYU BEEF BURGER _____ 16.00

6oz prime beef patty, sticky BBQ pulled brisket, dill pickles, melted Mature cheddar, aged balsamic and red onion jam, tomato, aioli

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.

^{VG} VEGAN ^{VGA} VEGAN OPTION AVAILABLE ^V VEGETARIAN ^{GF} GLUTEN FREE ^{GFA} GLUTEN FREE OPTION AVAILABLE

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

BOLERO

BAR & KITCHEN

ROASTS

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

BEEF TOPSIDE _____ 19.50

Served pink with rolled beef shin

ROAST LAMB LEG _____ 21.00

Herb stuffed, lamb shoulder & mint croquette

FREE RANGE CHICKEN SUPREME _____ 18.00

Pigs in blankets, thyme & cranberry stuffing

NUT ROAST _____ 15.00

Butternut squash, chestnuts, apricots, pine nut terrine, seasonal vegetables, veggie gravy ^V

DESSERTS

BAILEYS AND SALTED CARAMEL CHEESECAKE _____ 9.95

Served with hot chocolate shot, salted caramel ice cream, strawberries, and dark chocolate pencils

DARK CHOCOLATE BROWNIE — 8.50

Crystallised hazelnuts, Belgian chocolate drizzle, fresh berries, and luxury vanilla ice cream ^{V/GF}

TURKISH BAKLAVA _____ 9.95

Layers of sweet phyllo pastry filled with almonds, pistachios and topped with syrup and honey served with Movenpick Madagascan vanilla bean ice cream ^V

CHEESE BOARD _____ 11.00

Luxury cheeses (please ask your server what varieties we currently stock) served with grapes, farmhouse crackers & red onion marmalade.

SELECTION OF LUXURY ICECREAM ^{V/GF} _____ 5.00

A SELECTION OF SORBET ^{V/GF/VG} — 5.00

SHARING ROASTS

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

SLOW COOKED HEREFORD BEEF SHORT RIB _____ 40.00

WHOLE ROASTED COTSWOLD CHICKEN _____ 35.00

GRASS FED, DRY AGED BOSTON RIBS CHOPS _____ 75.00

CHILDRENS PORTIONS

Portions for children under 12yr

CHOICE OF ANY ½ ROAST _____ 9.50

With all the trimmings.

LINGUINE PASTA _____ 8.00

With tomato and herb sauce, melted cheese

With chicken _____ 9.95

CHEESE BURGER _____ 8.50

Leaves, tomato, ketchup, 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

SIDES

PIGS IN BLANKETS _____ 6.00

EXTRA ROAST POTATOES ^{GF} _____ 5.00

PAPRIKA SALTED RUSTIC FRIES ^{V/GF/VG} _____ 4.70

NEW POTATOES WITH BUTTER AND

MIXED HERBS ^{V/GF} _____ 5.00

PARMESAN TRUFFLE FRIES ^{GF} _____ 5.50

BUTTERED SEASONAL GREENS ^{V/GF} _____ 5.00

VINE TOMATO, RED ONION & ROCKET

SALAD WITH PARMESAN ^{V/GF} _____ 4.00