

APPETIZERS

HOMEMADE GARLIC & SEA SALT FOCACCIA 6.50
Aged balsamic and extra virgin olive oil dip V/Vg

TOASTED PITA AND DIPS 5.50
Tzatziki, tomato and chilli dip, sun blushed tomato and red pepper hummus

MIXED OLIVES & FETA 4.95
Marinated with chilli, orange, thyme, and rosemary V/GF/Vg

SPICED NUTS 4.50
Sweet, salty, and spicy roasted mixed nuts V/GF/Vg

BRUSCHETTA 4.00
Toasted ciabatta, topped with Vine tomato, garlic, basil, extra virgin olive oil and smoked salt V/Vg/GFA

TAPAS DEAL (EVERYDAY UNTIL 6:30PM)
Share any 3 appetisers or starters for 19.50 or 5 for 30.00
*1.50 supplement

STARTERS/TAPAS

SOUP DU JOUR 6.50
Freshly made soup of the day, served with warm bread V/Vg/GFA

SMOKED HADDOCK FISHCAKE 9.95
Free-range soft-boiled egg, sun blushed tomato, tarragon, and truffle mayo

SPICY 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

BARREL AGED FETA SAGANAKI 8.90
Fried, feta filled pastry with aged acacia truffle honey, glazed figs, and toasted sesame V

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

FLAMING HOT WINGS 8.95
Double jointed chicken wings marinated for 12 hours in aromatic spices and citrus topped with hot chilli sauce and spring onion served with sour cream and chive dip GF

STICKY BEEF RIB BURNT ENDS 9.90
Slow cooked beef rib bites glazed with sticky barbecue sauce, topped with lemon and herb crumb

MAINS

BUTTER ROASTED SEA BREAM 19.50
New season potato, marsh samphire, seafood, and tomato ragout GF

PAN ROASTED LAMB CHUMP 24.00
Herbed gnocchi, grilled artichokes, spinach, blistered peppers topped with crumbled feta, and drizzled with sticky red wine and black garlic jus GF

ESCALOPE OF LOCH DUART SALMON 19.50
Parmesan and herb mashed potato charred tender stem broccoli, samphire, and sauce vierge GF

CORN FED CHICKEN SUPREME 17.50
Pan Roasted chicken supreme, garlic & herbs mash, parmesan cream sauce, chargrilled broccoli GF

ANDALUSIAN STYLE SEAFOOD PAELLA 22.00
Bomba rice, King prawns, mussels, yellow clams, squid rings, with garden peas, and red peppers, flavoured with fish stock, white wine and saffron GF
Add Scottish sea scallops - 6.00 Add Corn fed chicken - 4.50

PASTA

SEAFOOD LINGUINE 19.95
Scallops, King prawns, clams, squid, mussels, tossed in garlic and herb butter and tomato sauce, finished with flat leaf parsley

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

RED PESTO LINGUINE 14.50
With pesto, sun blushed tomato, basil, pine nuts, parmesan V

RICOTTA AND SPINACH TORTELLINI 14.50
Tomato and herb sauce, Parmesan V

SALADS

BURRATA, HERITAGE TOMATO AND RED ONION 12.50
Wild rocket leaves, basil dressing, freshly milled black pepper and pine nuts V/GF

CHARGRILLED CHICKEN SALAD 14.50
Mixed leaves, croutons, bacon, heritage tomato, boiled egg, parmesan, herb dressing GFA

SWORDFISH SALAD NIÇOISE 15.90
Soft boiled egg, olives, baby potato, red onion, basil, lemon, and herb dressing GF

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.

BOLERO GRILL

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

7OZ DRY AGED FILLET MIGNON STEAK 32.00
12OZ PICHANA TOP RUMP CAP STEAK 29.50
10OZ PRIME HEREFORD RIBEYE STEAK 32.00
8HR SLOW COOKED & CHARGRILLED BEEF SHORT RIB
Single Bone - 18.00 Doubℳ Bone - 34.00 Full Rack - 60.00
10OZ SWORDFISH STEAK 24.00
½ CATALAN STYLE GRILLED CHICKEN 20.00
MEDITERANEAN MIXED GRILL 26.00
Spicy lamb/chicken skewers / lamb kofta meatballs, grilled spicy garlic sausage, hot wings served with Greek salad, tzatziki, pitta, and rice
32OZ BOSTON RIB STEAK for 2 to share 75.00
Red onion and rocket salad, fries, and choice of two sauces
FISH MIXED GRILL for 2 to share 60.00

grilled salmon, scallops, seabream, salt and pepper squid, swordfish, smoked haddock fish cake, king prawns, sea pickle. served with capers and parmesan salad, tartar sauce and fries

SAUCES

PEPPER CORN & COGNAC SAUCE GF 4.25
BLUE CHEESE SAUCE Vg/GF 4.25
RED WINE JUS 4.25
CHIMMICHURI Vg/V/GF 4.25

SIDES

PHILLY CHEESESTEAK & PEPPERCORN LOADED FRIES 13.50
Onion and peppers ,3 cheese melt, hot sauce, and sour cream GF

STICKY BBQ PULLED BRISKET DIRTY FRIES 11.95
Onion and peppers ,3 cheese melt, hot sauce, BBQ sauce and sour cream GF

CHEESY DIRTY FRIES 9.50
Onion and peppers ,3 cheese melt, hot sauce, BBQ sauce and sour cream GF

PAPRIKA SALTED RUSTIC FRIES Vg/GF/FV 4.70

PARMESAN TRUFFLE FRIES GF 5.50

NEW POTATOES WITH BUTTER & MIXED HERBS V/GF 4.00

BUTTERED SEASONAL GREENS V/GF 4.00

VINE TOMATO, RED ONION & ROCKET SALAD WITH PARMESAN AND OLIVE OIL DRESSING V/GF 4.00

BURGERS

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

DRY AGED BRISKET & WAGYU BEEF 16.00
6oz prime beef patty, sticky BBQ pulled brisket, dill pickles, melted Mature cheddar; red onion jam, tomato, aioli

CHARGRILLED CHIMICHURRI CHICKEN BURGER 15.00
Grilled chicken breast, maple smoked thick cut streaky bacon, dill pickles, mixed leaves, tomato, melted Mature cheddar, garlic mayo and bacon relish

HOMEMADE SPICY BEAN AND CHILLI 14.00
Tzatziki, grilled halloumi, mixed leaves, red pepper V/VGA

BOLERO LAMB 15.50
Spiced lamb and coriander burger; roasted red pepper, mint& garlic yogurt, mixed leaves

SHARERS For 2 to share as a starter or main

HOT MEZE 29.00
Chicken skewers, lamb skewers, lamb kofta meatballs, buffalo chicken wings, halloumi, garlic sausage, tzatziki, olives pitta, Greek salad

FISH MEZE 27.00
Smoked salmon, grilled king prawns, salt & pepper squid, fishcake, scallops, olives, aioli, halloumi, pitta, Greek salad

VEGETERIAN MEZE 24.00
grilled halloumi, olive mint and garlic yogurt, Burrata, Sun Blushed tomato, saganaki, dips, pitta, and Greek salad V

BAKED CAMEMBERT 14.50
Rosemary, garlic, and chilli infused baked camembert, served with acacia honey, toasted flaked almond, red onion marmalade, toasted bread

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 (ask your server) served with grapes, farmhouse crackers & red onion marmalade

SELECTION OF LUXURY ICECREAM V/GF 5.00

A SELECTION OF SORBET V/GF 5.00