

BOLERO BRUNCH

BRUNCH & LUNCH

- SMOKY SHAKSHUKA

Two poached eggs in a pepper and tomato sauce, topped with, feta, harissa oil & a side of toasted bread

v

Add Garlic Sausage

10.95

4.50
- SCOTTISH CURED SALMON & SCRAMBLED EGGS

Roasted Cherry tomato, feta, spring onion

9.95
- CLASSIC BENEDICT

Poached eggs & smoked streaky bacon on toast, hollandaise sauce

Add Halloumi

10.75

4.00
- SALMON ROYALE

Poached eggs & smoked salmon on toast hollandaise sauce

10.75
- STEAK AND EGGS

50% top rump cap steak, smoked streaky bacon, fried eggs, cherry tomato on-vine

14.50
- AVOCADO & RED PEPPER HUMMUS

Red pepper and sundried tomato hummus & crushed avocado on toast, , crumbled feta, dukkha chili flakes and lime

v/vga

Add Eggs

Add Halloumi

Add Bacon

10.95

4.00

4.00

4.00

LEBANESE WRAPS

- LAMB GYROS

Chargrilled lamb leg, tzatziki, tomato,cucumber, onion, oregano, fries

9.50
- CHICKEN GYROS

Chargrilled chicken, tzatziki, cucumber, onion, tomato, oregano, fries

9.50
- ROASTED VEGETABLES AND HALLOUMI WRAP

Tzatziki, grilled vegetables, sweet balsamic, halloumi, fries

v

9.50

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.

AVAILABLE TUESDAY - SUNDAY
FROM 12PM - 5PM

BOLERO TRAPIZZINO

All served with salted paprika fries and house salad.

- BUTTERMILK FRIED CHICKEN IN SPICY TOMATO SAUCE. PARMESAN AND BASIL

12.50
- LOADED PHILLY CHEESE STEAK AND CARAMELISED ONIONS

13.50
- CHAR-GRILLED VEGETABLES. TZATZIKI AND BURRATA

11.50

CIABATTA SANDWICHES

All served with salad & fries.

- BOLERO CHARGRILLED CHICKEN CLUB

Chargrilled chicken fillet, smoked streaky bacon, free rang fried egg, lemon garlic aioli

11.50
- CHARGRILLED STEAK

Chargrilled rump steak, caramelised red onion jam & blue cheese

12.50
- MED VEG & HALLOUMI

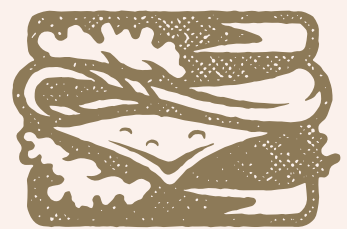
Chargrilled mediterranean vegetables, grilled halloumi, tzatziki, balsamic drizzle

v

9.50
- SPICY GARLIC SAUSAGE & CHEDDAR MELT

Wild garlic mayo, rocket, tomato & pepper relish

10.00



Allergies -Some of our menu items contain allergens including; Gluten, Nuts, Milk, Egg, Fish, Shellfish, Soya, Celery, Mustard, Sulphites, Sesame and Lupin. Please ask a member of staff for more information.



SUNDAY LUNCH

ROASTS

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

BEEF TOPSIDE	19.50
Served pink, rolled beef blade	
ROAST LEG OF LAMB	21.00
Herb stuffed, lamb shoulder & mint croquette	
FREE RANGE CHICKEN SUPREME	18.00
Pigs in blanket, thyme, and cranberry stuffing	
NUT ROAST	15.00
Butternut squash, chestnuts, apricot, pine nut terrine, seasonal vegetables, veggie gravy v	

SHARING ROASTS

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

SLOW COOKED HEREFORD BEEF SHORT RIB	40.00
WHOLE ROAST COTSWOLD CHICKEN	35.00
GRASS FED. DRY AGED BOSTON RIB CHOP	75.00

BOLERO GRILL

All our steaks grilled over lava rocks and served with parmesan and red onion salad, fries, and balsamic roasted cherry vine tomato.

7OZ DRY AGED FILLET MIGNON STEAK ..	32.00
12OZ Picanha top rump cap steak	28.00
10OZ PRIME HEREFORD RIBEYE STEAK	32.00

SAUCES

PEPPER CORN & COGNAC
CHIMICHURRI v/GF/VG
ROQUEFORT & THYME CHEESE v
RED WINE

SIDES

PIGS IN BLANKETS	6.00
ROAST POTATOES GF	5.00
PAPRIKA SALTED RUSTIC FRIES v/GF/VG ..	4.95
PARMESAN TRUFFLE GF	5.90
NEW POTATOES WITH BUTTER AND MIXED HERBS v/GF	4.50
BUTTERED SEASONAL GREENS	4.50
VINE TOMATO, RED ONION AND ROCKET SALAD WITH PARMESAN AND OLIVE OIL DRESSING v/GF	5.20

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VG VEGAN vGA VEGAN OPTION AVAILABLE v VEGETARIAN GF GLUTEN FREE GFA GLUTEN FREE OPTION AVAILABLE

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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 v/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 VG/GF

BRUSCHETTA 4.50
Vine tomato, garlic, basil, extra virgin olive oil VG/GFA

SMALL PLATES

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
Saffron and lemon garlic aioli, lime

KING PRAWNS AND SCALLOP PIL PIL 11.50
Pan fried king prawns and succulent Scottish scallops
in garlic, chili & herb tomato sauce GF

PORCINI MUSHROOM &
BABY MOZZARELLA ARANCINI 8.90
Fried breaded porcini mushroom and mozzarella rice
balls, served with tarragon and black truffle mayo v

SPANAKOPITA 8.95
Spinach, parsley, ricotta, and barrel aged feta filled
pastry, aged acacia truffle honey, pomegranate,
glazed figs, and toasted sesame v

MAINS

ESCALOPE OF LOCK
DUART SALMON 19.50
Grain mustard crushed baby potato charred tender
stem broccoli, watercress and sorrel velouté

CHARGILLED CHICKEN
AND BROCCOLI LINGUINE 17.75
With roasted garlic, sundried tomato, red peppers, basil, pine
nuts in a chicken stock, finished with Reggiano parmesan

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

CRAB AND
SEAFOOD LINGUINE 20.95
King prawns, clams, squid, mussels, tossed in garlic and herb
butter and tomato sauce, finished with flat leaf parsley

MEDITERRANEAN VEGETABLES
AND PESTO LINGUINE 14.50
With pesto, sun blushed tomato, basil, pine nuts, parmesan v



WHAT'S ON AT BOLEROS

TAPAS & COCKTAILS

TUESDAY & WEDNESDAY 5PM - 9PM

CHILDREN EAT FREE

TUESDAY - FRIDAY 12PM - 6:30PM

BOTTOMLESS BRUNCH

TUESDAY - SUNDAY 12PM - 3PM

STEAK N LOBSTER CLUB

THURSDAY 5PM - 9PM

AFTERNOON TEA

EVERDAY 2PM - 5PM

SUNDAY ROAST

SUNDAY 12PM - 7PM

