

# ALL DAY MENU

## APPETIZERS

<b>HOMEMADE ROSEMARY &amp; SEA SALT FOCACCIA</b>	6.95
<i>Aged balsamic and extra virgin olive oil dip</i> <b>VG</b>	
<b>BRUSCHETTA AL POMODORO</b>	6.95
<i>Mozzarella di bufala, Salsa di pomodoro, torn basil and extra virgin olive oil</i> <b>VG/GFA</b>	
<b>MIXED OLIVES &amp; FETA</b>	5.50
<i>Marinated with chilli, orange, thyme and rosemary</i> <b>V/GF/VGA</b>	
<b>SPICED NUTS</b>	5.50
<i>Sweet, salty, and spicy roasted mixed nuts</i> <b>VG/GF</b>	

## SMALL PLATES

<b>SPICY AND SUCCULENT LAMB LEG SKEWERS</b>	11.50
<i>Trimmed prime leg marinated in Harissa served with toasted pita and tzatziki</i> <b>GFA</b>	
<b>TENDER MARINATED CHICKEN BREAST SKEWERS</b>	10.50
<i>Tender chicken breast pieces marinated in cumin and turmeric served with toasted pita and tzatziki</i> <b>GFA</b>	
<b>PEPPERCORN CRUSTED SMOKED BEEF CARPACCIO</b>	13.95
<i>Thin slices of peppercorn crusted beef fillet in mustard and honey sauce with argula, truffle oil, aged balsamic, shaved parmesan and pickled walnuts</i> <b>GF</b>	
<b>SALT &amp; PEPPER SQUID</b>	10.25
<i>Coriander cress and smoked chipotle aioli</i>	
<b>SPANAKOPITA</b>	9.95
<i>Spinach, parsley, barrel aged feta filled pastry, served with aged acacia truffle honey, pomegranate, glazed figs and toasted sesame seeds</i> <b>V</b>	
<b>SPICY KING PRAWNS AND SCALLOP PIL PIL</b>	12.50
<i>Pan fried king prawns and succulent Scottish scallops in garlic, chilli &amp; herb tomato sauce</i> <b>GFA</b>	
<b>PORCINI MUSHROOM &amp; BABY MOZZARELLA ARANCINI</b>	9.95
<i>Fried breaded porcini mushroom and mozzarella rice balls, served with tarragon and black truffle mayo</i> <b>V</b>	
<b>GRILLED OCTOPUS</b>	12.75
<i>Marinated in oregano, red pepper and chilli paste, served with shaved fennel and samphire salad</i> <b>GFA</b>	
<b>KING CRAB &amp; CORNISH LOBSTER ROLL</b>	15.50
<i>Bloody Mary mayo, shaved fennel and pickled samphire served in toasted brioche</i>	

## MIXED COLD MEZE WITH PITA

<b>FOR TWO TO SHARE</b>	16.95
<b>INDIVIDUAL</b>	7.95

*Tzatziki, hummus, baba ghanoush, Antem Ezme (chilli dip) & Russian salad*

## SHARING BOARDS

IDEAL FOR TWO

<b>HOT MEZE</b>	34.00
<i>Chicken skewers, lamb skewers, balloumi, garlic sausage, Adana, stuffed peppers, tzatziki and pita</i>	
<b>FISH MEZE</b>	30.00
<i>Smoked salmon, grilled king prawns, salt &amp; pepper squid, marinated anchovies, scallops, stuffed peppers, balloumi, aioli and pita</i>	
<b>VEG MEZE</b>	28.00
<i>Grilled halloumi, olives, spanakopita, mozzarella di bufala stuffed peppers, tzatziki, hummus and pita</i> <b>V</b>	

## MAINS

EAST MEETS WEST

*A culinary journey blending East and West, where Turkish warmth meets European sophistication - timeless flavours with modern interpretation.*

<b>KING CRAB &amp; CORNISH LOBSTER ROLL</b>	27.00
<i>Bloody Mary mayo, shaved fennel and pickled samphire served with lemon garlic butter, fries and parmesan rocket salad</i>	
<b>PAN FRIED WELSH SEABASS FILLET</b>	22.00
<i>Braised fennel, asparagus, crushed new potato, capers, white wine and lemon butter sauce</i> <b>GF</b>	
<b>ANDALUSIAN STYLE SEAFOOD PAELLA</b>	24.50
<i>Bomba rice, King prawns, mussels, yellow clams, squid rings, baby octopus with garden peas and red peppers, flavoured with fish stock, white wine and saffron</i> <b>GF</b>	
<i>Add Scallops</i>	7.00
<i>Add Corn Fed Chicken</i>	4.00
<b>CORN FED CHICKEN SUPREME</b>	21.50
<i>Parmesan creamed mash potato, green bean Provençal and a creamy white wine mushroom sauce</i> <b>GF</b>	
<b>HERB CRUSTED RACK OF COTSWOLD LAMB</b>	26.50
<i>Garlic and herb mash potato, grilled asparagus trimming puree and a lamb jus</i>	
<b>GENTIL ALI (NAZIK)</b>	21.50
<i>Chopped lamb fillet served with smokey aubergine, yoghurt and warm pide bread</i>	
<b>ISKENDER</b>	20.95
<i>Charred thinly sliced beef tenderloin, served over warm pide bread, topped with rich tomato sauce, brown butter and creamy yoghurt</i>	
<b>SARMA BEYTI</b>	22.95
<i>Hand minced lamb wrapped in lavas bread served in yobgurt, tomato sauce and brown butter</i>	

*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.*

**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 GRILL

*All our steaks are dry aged and grilled over lava rocks and served with parmesan and red onion salad, fries, and balsamic roasted cherry vine tomato and roasted baby onions.*

<b>7OZ DRY AGED FILLET STEAK</b>	34.00
<b>10OZ PICANHA TOP RUMP CAP STEAK</b>	29.50
<b>10OZ PRIME HEREFORD RIBEYE STEAK</b>	33.75
<b>GRILLED OCTOPUS</b>	22.00
<b>GRILLED HALF/WHOLE LOBSTER</b>	30.00 / 55.00

## TRADITIONAL TURKISH GRILL

*All dishes are served with pilav rice and salad.*

<b>LAMB FILLET SKEWERS</b>	24.95
<b>CHICKEN FILLET SKEWERS</b>	22.50
<b>ADANA CHARGRILLED MINCED LAMB</b>	22.95
<b>MIXED GRILL</b>	24.50
<i>Spicy lamb shish, chicken shish, Adana and Sucuk</i>	

## TO SHARE

FOR TWO FROM THE GRILL

<b>32OZ BOSTON RIB</b>	80.00
<i>35 day dry aged Ribeye on the bone also known as the Boston Rib, served with parmesan and rocket salad, fries and choice of two sauces</i>	
<b>BEEF AND REEF</b>	95.00
<i>Grilled two 8oz rump cap picanha steak, whole lobster with spicy garlic butter, red onion and parmesan salad, fries and a choice of two sauces</i>	
<i>Add 1/2 lobster</i>	25.00
<i>Add whole lobster</i>	45.00
<i>Add lobster and asparagus mac and triple cheese</i>	15.00

## SAUCES

<b>PEPPERCORN &amp; COGNAC SAUCE</b>	4.75
<b>BLUE CHEESE SAUCE</b>	4.75
<b>RED WINE JUS</b>	4.75
<b>CHIMICHURRI</b>	4.75

## BURGERS

*All burgers served on toasted brioche bun with rustic fries.*

<b>BRISKET AND WAGYU BURGER</b>	18.50
<i>Prime beef patty, sticky BBQ pulled beef brisket, American cheese, crisp lettuce, onion jam, smoked chipotle mayo</i>	
<b>BUTTERMILK FRIED CHICKEN BURGER</b>	17.25
<i>Crispy fried chicken thigh in buttermilk coating, tangy slaw, bacon, house pickles, crisp lettuce, house spiced aioli</i>	
<b>LOBSTER AND WAGYU BURGER</b>	23.95
<i>Lobster meat, wagyu meat with melted cheese, BBQ beef brisket, coleslaw, crisp lettuce, house made truffle mayo</i>	

## PASTA AND RISOTTO

<b>FRUTTI DI MARE LINGUINE</b>	21.95
<i>King crab, succulent tiger prawns, yellow clams, squid and Cornish mussels tossed in a garlic and San Marzano tomato sauce finished with flat leaf parsley</i>	
<b>CHARGRILLED CHICKEN LINGUINE</b>	18.95
<i>With roasted garlic, broccoli and red peppers in a creamy chicken stock sauce finished with Reggiano parmesan</i>	
<b>LOBSTER RAVIOLI</b>	24.50
<i>Homemade ravioli filled with lobster and ricotta served in shellfish and lobster bisque, finished with lemon oil and herbs</i>	
<b>WILD MUSHROOM AND CHAMPAGNE RISOTTO</b>	18.95
<i>Wild mushroom, tarragon, marscapone, shaved aged parmesan, poached duck egg and truffle dressing</i> <b>V/GF</b>	
<i>Add Scallops</i>	6.00

## SALADS

<b>GREEK SALAD</b>	13.75
<i>Cucumber, tomato, red onion, olives, barrel aged feta, oregano and extra virgin olive oil</i> <b>V/GF</b>	
<b>CHARGRILLED CHICKEN CAESAR SALAD</b>	14.95
<i>Crispy baby gem lettuce, white anchovy fillets, bacon lardon, soft boiled egg, parmesan, croutons and Caesar dressing</i>	

## SIDES

<b>STICKY BBQ PULLED BRISKET DIRTY FRIES</b>	13.00
<i>Onion and peppers, three cheese melt, spicy sauce, BBQ sauce and sour cream</i> <b>GF</b>	
<b>CHEESY DIRTY FRIES</b>	11.00
<i>Onion and peppers, three cheese melt, spicy sauce, BBQ sauce and sour cream</i> <b>V/GF</b>	
<b>PAPRIKA SALTED RUSTIC FRIES</b>	5.50
<b>PARMESAN TRUFFLE FRIES. SCALLIONS AND CHIVES</b>	6.50
<b>CORNISH LOBSTER AND ASPARAGUS MAC AND TRIPLE CHEESE</b>	15.00
<b>SMASHED ROASTED NEW POTATOES WITH CHIMICHURRI</b>	6.75
<b>ROCKET AND PARMESAN SALAD</b>	5.95
<i>Vine tomato, red onion, parmesan and olive oil dressing</i> <b>V/GF</b>	
<b>BUTTERED SEASONAL GREENS</b>	5.95

## WHAT'S ON AT BOLEROS

**TAPAS AND COCKTAILS**  
**TUESDAY & WEDNESDAY 5PM - 9PM**

**LIVE DJ**  
**FRIDAY & SATURDAY 9PM - 2AM**

**TWO COURSE SET LUNCH MENU**  
**EVERYDAY 12PM - 5PM**

**BOTTOMLESS BRUNCH**  
**TUESDAY - SUNDAY 12PM - 3PM**

**STEAK 'N' LOBSTER CLUB**  
**THURSDAY 5PM - 9PM**

**SUNDAY ROAST**  
**SUNDAY 12PM - 6PM**

# BOLERO BRUNCH

## BRUNCH & LUNCH

- SMOKY SHAKSHUKA

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

V/GFA

Add Garlic Sausage

13.95

4.50
- SCOTTISH CURED SALMON & SCRAMBLED EGGS

Roasted Cherry tomato and feta

11.95
- HARISSA TURKISH EGGS

Poached eggs, garlic herbed yoghurt, toasted pita and harrissa butter

V/GFA

12.50
- CRISPY BACON AND SAUSAGE BUN

Fried egg & chipotle aioli, Turkish sausage, bacon and rocket

Add Halloumi

10.50

4.50
- STEAK AND EGGS

Dry aged top rump cap steak, smoked bacon, fried eggs, piccolo tomatoes, chimichurri butter

Add fries

16.50

5.50
- AVOCADO, PICCOLO & HUMMUS

Hummus & crushed avocado on toast, , crumbled feta and chili flakes

V/VGA/GFA

Add Eggs

Add Halloumi

Add Bacon

11.95

4.00

4.50

4.00

## MEDITERRANEAN WRAPS

- All served with coleslaw and fries.
- SPICED LAMB KOFTA GYROS

Chargrilled spiced lamb kofte with crisp lettuce, tomato, red onion and garlic yoghurt

12.95
- LAMB GYROS

Chargrilled lamb leg, tzatziki, onion, tomato and oregano

12.95
- CHICKEN GYROS

Chargrilled chicken, tzatziki, onion, tomato, oregano

12.00
- HALLOUMI WRAP

Hummus, crisp lettuce, avocado, roasted red peppers and red onion

V

11.00

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.

GLUTEN FREE OPTION AVAILABLE FOR MOST DISHES.

AVAILABLE TUESDAY - SUNDAY  
FROM 12PM - 5PM

## BOLERO TRAPIZZINO

The iconic Italian triangular pizza pocket filled with classic roman flavours.

Served with salted paprika fries.

- BUTTERMILK FRIED CHICKEN IN SPICY TOMATO SAUCE.

PARMESAN AND BASIL

13.50

- LOADED PHILLY CHEESE STEAK AND CARAMELISED ONIONS

14.50

## CIABATTA SANDWICHES

All served with coleslaw & fries.

- BOLERO CHICKEN CLUB

Chargrilled chicken fillet, smoked streaky bacon, lettuce, vine tomato, fried egg and chipotle mayo

GFA

13.50

- CHARGRILLED STEAK

Chargrilled dry aged rump steak, red onion jam, blue cheese and rocket

GFA

13.95

- AVOCADO & HALLOUMI

Grilled halloumi, crushed avocado, cherry tomato and balsamic drizzle

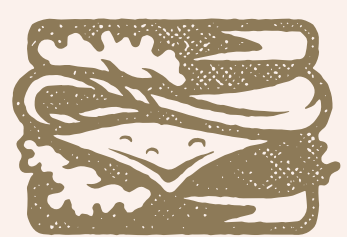
V/GFA

11.50

- SPICY GARLIC SAUSAGE & CHEDDAR MELT

Chipotle mayo, tomato and rocket

11.50



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.

