

# 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	23.00
Served pink, rolled beef blade	
ROAST LEG OF LAMB	24.00
Herb stuffed, lamb shoulder & mint croquette	
CORN FED CHICKEN SUPREME	22.00
Pigs in blanket, thyme and cranberry stuffing	
NUT ROAST	18.00
Butternut squash, chestnuts, apricot, pine nut terrine, seasonal vegetables and vegetable gravy	

## 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	45.00
WHOLE ROAST COTSWOLD CHICKEN	40.00
GRASS FED. DRY AGED BOSTON RIB CHOP	80.00

## 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 STEAK	34.00
10OZ PICANHA TOP RUMP CAP STEAK	29.50
10OZ PRIME HEREFORD RIBEYE STEAK	33.75
ADANA CHARGRILLED MINCED LAMB	22.95
Served with pilau rice and salad	

SAUCES	4.75
PEPPERCORN & COGNAC	GF
CHIMICHURRI	GF/VG
ROQUEFORT & THYME CHEESE	V
RED WINE	GF

## SIDES

PIGS IN BLANKETS	7.00
EXTRA ROAST POTATOES	GF 5.00
STICKY BBQ PULLED BEEF BRISKET DIRTY FRIES	GF 13.00
Onion, peppers, three cheese melt, spicy sauce, BBQ sauce and sour cream	
PAPRIKA SALTED RUSTIC FRIES	GF/VG 5.50
PARMESAN TRUFFLE FRIES, SCALLIONS AND CHIVES	GF 6.50
SMASHED ROASTED NEW POTATOES WITH CHIMICHURRI	V/GF 6.75
BUTTERED SEASONAL GREENS	V/GF 5.95
VINE TOMATO, RED ONION AND ROCKET SALAD WITH PARMESAN AND OLIVE OIL DRESSING	V/GF 5.95

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.

## APPETIZERS

HOMEMADE GARLIC & SEA SALT FOCACCIA	6.95
Aged balsamic and extra virgin olive oil dip	
MIXED OLIVES & FETA	5.50
Marinated with chilli, orange, thyme and rosemary	
SPICED NUTS	5.50
Sweet, salty and spicy roasted mixed nuts	
BRUSCHETTA AL POMODORO	6.95
Mozzarella di bufala, salsa di pomodoro, torn basil and extra virgin olive oil	

## STARTERS

SPICY AND SUCCULENT LAMB LEG SKEWERS	11.50
Trimmed prime leg marinated in Harissa served with toasted pita and tzatziki	
TENDER MARINATED CHICKEN BREAST SKEWERS	10.50
Tender chicken breast pieces marinated in cumin and turmeric served with toasted pita and tzatziki	
SALT & PEPPER SQUID	10.25
Coriander cress and smoked chipotle aioli	
PEPPERCORN CRUSTED SMOKED BEEF CARPACCIO	13.95
Thin slices of peppercorn crusted beef fillet in mustard and honey sauce, with argula, truffle oil, aged balsamic, shaved parmesan and pickled walnuts	
PORCINI MUSHROOM & BABY MOZZARELLA ARANCINI	9.95
Fried breaded porcini mushroom and mozzarella rice balls, served with tarragon and black truffle mayo	
SPANAKOPITA	9.95
Spinach, parsley, and barrel aged feta filled pastry served with aged acacia truffle honey, pomegranate, glazed figs and toasted sesame seeds	

## MAINS

CHARGRILLED CHICKEN AND BROCCOLI LINGUINE	18.95
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	18.50
Prime beef patty, sticky BBQ pulled beef brisket, dill pickles, American cheese, crisp lettuce, onion jam and smoked chipotle mayo	
PAN FRIED WELSH SEABASS FILLET	22.00
Braised fennel, asparagus, crushed new potato and capers with a white wine and lemon butter sauce	
GENTIL ALI (NAZIK)	21.50
Chopped lamb fillet served with smoked aubergine and yoghurt and warm pide bread	

## CHILDREN S PORTIONS

For children under 12yrs.

CHOICE OF ANY 1/2 ROAST	12.00
LINGUINE PASTA	8.00
Tomato and herb sauce and melted cheese	
With chicken	9.50
CHEESEBURGER	10.50
Lettuce, tomato, burger sauce and fries	

## LITTLE DESSERTS

CHOCOLATE BROWNIE	6.00
Vanilla ice cream	
SELECTION OF ICECREAM	
One scoop	1.50
Two scoops	2.50
Three scoops	3.50

## WHAT'S ON AT BOLEROS

TAPAS & COCKTAILS  
TUESDAY & WEDNESDAY 5PM - 9PM

TWO COURSE SET LUNCH MENU  
EVERYDAY 12PM - 5PM

BOTTOMLESS BRUNCH  
TUESDAY - SUNDAY 12PM - 3PM

STEAK N LOBSTER CLUB  
THURDAY 5PM - 9PM

LIVE DJ  
FRIDAY & SATURDAY 9PM - 2AM

SUNDAY ROAST  
SUNDAY 12PM - 6PM



# BOLERO BRUNCH

## BRUNCH & LUNCH

**SMOKY SHAKSHUKA** ..... 13.<sup>95</sup>  
*Poached eggs in a pepper and tomato sauce, topped with feta, barissa oil & a side of toasted bread* **V/GFA**

*Add Garlic Sausage* ..... 4.<sup>50</sup>

**SCOTTISH CURED SALMON & SCRAMBLED EGGS** ..... 11.<sup>95</sup>  
*Roasted Cherry tomato and feta*

**HARISSA TURKISH EGGS** ..... 12.<sup>50</sup>  
*Poached eggs, garlic herbed yoghurt, toasted pita and harrissa butter* **V/GFA**

**CRISPY BACON AND SAUSAGE BUN** ..... 10.<sup>50</sup>  
*Fried egg & chipotle aioli, Turkish sausage, bacon and rocket*  
*Add Halloumi* ..... 4.<sup>50</sup>

**STEAK AND EGGS** ..... 16.<sup>50</sup>  
*Dry aged top rump cap steak, smoked bacon, fried eggs, piccolo tomatoes, chimichurri butter*  
*Add fries* ..... 5.<sup>50</sup>

**AVOCADO, PICCOLO & HUMMUS** ..... 11.<sup>95</sup>  
*Hummus & crushed avocado on toast, , crumbled feta and chili flakes* **V/VGA/GFA**

*Add Eggs* ..... 4.<sup>00</sup>

*Add Halloumi* ..... 4.<sup>50</sup>

*Add Bacon* ..... 4.<sup>00</sup>

## MEDITERRANEAN WRAPS

*All served with coleslaw and fries.*

**SPICED LAMB KOFTA GYROS** ..... 12.<sup>95</sup>  
*Chargrilled spiced lamb kofte with crisp lettuce, tomato, red onion and garlic yoghurt*

**LAMB GYROS** ..... 12.<sup>95</sup>  
*Chargrilled lamb leg, tzatziki, onion, tomato and oregano*

**CHICKEN GYROS** ..... 12.<sup>00</sup>  
*Chargrilled chicken, tzatziki, onion, tomato, oregano*

**HALLOUMI WRAP** ..... 11.<sup>00</sup>  
*Hummus, crisp lettuce, avocado, roasted red peppers and red onion* **V**

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**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.<sup>50</sup>

**LOADED PHILLY CHEESE STEAK AND CARAMELISED ONIONS** ..... 14.<sup>50</sup>

## CIABATTA SANDWICHES

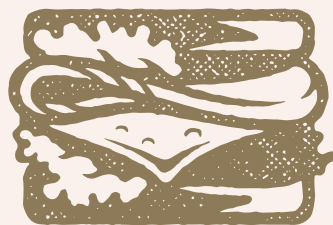
*All served with coleslaw & fries.*

**BOLERO CHICKEN CLUB** ..... 13.<sup>50</sup>  
*Chargrilled chicken fillet, smoked streaky bacon, lettuce, vine tomato, fried egg and chipotle mayo* **GFA**

**CHARGRILLED STEAK** ..... 13.<sup>95</sup>  
*Chargrilled dry aged rump steak, red onion jam, blue cheese and rocket* **GFA**

**AVOCADO & HALLOUMI** ..... 11.<sup>50</sup>  
*Grilled halloumi, crushed avocado, cherry tomato and balsamic drizzle* **V/GFA**

**SPICY GARLIC SAUSAGE & CHEDDAR MELT** ..... 11.<sup>50</sup>  
*Chipotle mayo, tomato and rocket*



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