

Dinner at Bolero

Nibbles

Bolero's marinated mixed olives 7, House roasted mixed nuts 5, Avocado fries 9

Starters

SWISS CHARD CAESAR lemon, soft boiled egg 14/22

HOME CURED SALMON wasabimole, sunflower shoots, rye/walnut toast 16/30

SCORCHED TOMATOES fava beans, shallots, micro basil, ciabatta 14/22

BABY KALE baby rocket, baby watercress, ciabatta, radish, berries & seeds 14/22

SNAILS sizzling in butter, loads of garlic 14

STEAK TARTARE egg yolk, triple cooked Parmentier 18

WINTER SALAD kale, squash, Bermyfresh shiitake, parmesan, walnuts, fresh apple dressing 14/22

ONION SOUP toast, melting Tete de Moine 12

CRISPY SQUID smoked jalapeno mayo, micro cilantro, singed lime 16/28

PARMA HAM fried baby artichokes, pea tendrils, parmesan, truffle oil 16/28

SHRIMP PIL PIL Tiger shrimp bubbling in olive oil with garlic, parsley and chilli 18/36

Mains

ROAST BUTTERNUT SQUASH warm lentil tabbouleh, harissa, baby rocket 25

CRISPY PIG CHEEK crispy chorizo, pear & yoghurt remoulade, caper berries 31

ALE BRAISED LAMB BELLY barley, new potatoes, homemade piccalilli 29

FISH & CHIPS posh mushy peas, pea tendrils, chunky tartare sauce, Sarson's 29

BRAISED BULL TAIL red wine, orange, paprika, peppers, potatoes 29

PAN-ROASTED MAHI-MAHI Dijon crust, clams, porcini butter sauce 34

RISOTTO kale, chard, grilled chicken, dates, pistachios, lemon 22

BAKED SALMON beetroot & pear tartare, pea tendrils, fava beans, radish 32

CONFIT OF DUCK cassoulet of butter beans, ham & citrus 32

8OZ SEARED HANGER STEAK (best eaten rare!); pepper sauce, triple cooked chips 33

8 OZ FILLET STEAK Bermyfresh oyster mushrooms, shaved parmesan, truffle oil, mushroom ketchup 48

12 OZ GRILLED RIBEYE roast marrow bone, garlic snails, burnt onion aioli 50

Sides

Truffle parmesan fries 12, buttered peas 9, charred tenderstem broccoli 12, sautéed spinach 9

salad of baby greens 9, mashed potato 9

For Afters 11

BANOFFEE PIE

APPLE CRUMBLE custard, vanilla ice cream

ALEX AND PETES HONEYCOMB ICE CREAM & homemade honey comb

BERRIES, CHERRIES & CRÈME FRAICHE

CRÈME BRULEE biscotti

LEMON CHEESECAKE 'TRUFFLES' w/ Maldon sea salt

CHOCOLATE CREMEUX meringue shards

Cheese 25

Fourme-D'Ambert, Cremeux-de-Bourgogne, Mrs. Quicke's vintage-cheddar, date chutney, homemade rye/walnut bread