

Lunch at Bolero

Starters

POACHED EGG fava hummus, avocado, toast, pistachio & sunflower dukkah 15/26

SNAILS sizzling in butter, loads of garlic 14

STEAK TARTARE egg yolk, triple cooked Parmentier 16

ONION SOUP toast, melting smoked Gouda 12

CRISPY SQUID smoked jalapeno mayo, singed lime 14/26

PARMA HAM fried baby artichokes, parmesan, truffle oil 14/26

Salads 14/20

BEETROOT & PEAR deep-fried Stilton, beetroot ketchup

CHARRED BROCCOLI AND BRUSSELS SPROUTS pine nut dressing, soft boiled egg, ciabatta crisps

TOMATOES feta, pickled cucumber, edamame, mint

Sandwiches (with French fries or side salad)

BOLERO BURGER candied bacon, scorched tomato, smoked Gouda,
duck fat fried egg, smoked jalapeno mayo 22

FISH SANDWICH battered cod, avocado, grilled banana, tartare sauce, rocket 18

PORK CHEEK BAGUETTE chorizo jam, pickled cucumber, aioli, frisee 18

Mains

GRILLED ZUCCHINI edamame tabbouleh, crispy green onions, Romesco sauce 27

ROASTED CAULIFLOWER roasted butternut squash, fava puree, pistachio & sunflower dukkah 27

CRISPY LAMB BELLY roasted pepper & goat cheese risotto, rosemary oil 33

CHARRED OCTOPUS & PHIL'S SMOKED CHORIZO Spanish style w/saffron alioli, garlic bread 32

GRILLED MAHI-MAHI Vadouvan butter sauce, sweetcorn and clams 33

BAKED SALMON beets, baby shrimp, dill yoghurt 32

SLOW ROASTED BEEF SHORT RIB gnocchi Parisienne, sage, capers, chorizo jam 35

FILLET STEAK triple cooked chips, pepper sauce 39

Sides

Truffle parmesan fries 12, buttered peas 9, charred broccoli 12, Sautéed spinach 9

Salad of baby greens 9, Mashed potato 9, Triple cooked chips 10

For Afters 11

MELTING CHOCOLATE PUDDING spiced butternut puree, vanilla ice cream

ALEX AND PETE'S HONEYCOMB ICE CREAM and homemade honey comb

CRÈME BRULEE biscotti

DULCE DE LECHE CHEESECAKE caramelized banana

RHUBARB CRUMBLE custard

STRAWBERRIES and crème fraiche

Cheese

BAKED GOAT CHEESE Parma ham, pear, rosemary oil, ciabatta crisps 17