

# 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